

CATALOGUE



CONTINENTAL PÂTISSERIE

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⚠	Product Code
#	Units Per Pack
🍏	Shelf Life (in chilled condition)
✚	Size
📦	Weight
F	Flourless
V	Vegan



CONTINENTAL PÂTISSERIE

OUR HISTORY

Beginning their story in 1985 in Sydney, Australia, Continental Patisserie has grown into one of the world's most renowned wholesale patisserie suppliers, delivering products across the globe from Europe and the Middle East to multiple destinations within the Asia-Pacific region.

Despite their exponential growth, one thing that has always remained unchanged however, is the company's unwavering commitment to quality, service and innovation.

Under the direction of CEO Jian Yao, 2008 saw the company expand operations into Shanghai with the creation of a 10,000sqm purpose-built facility that now bakes around the clock, delivering products to the finest hotels and venues. Major clients include Universal Studio, Disney World, Godiva Chocolate and Costa Coffee throughout China.

In 2013 their Australian base was moved to a much larger, 3,800sqm purpose-built facility in Silverwater, Sydney. Today, this premises proudly supplies many major venues and facilities, all the major international hotel chains throughout Australia

Overall, the brand now employs 300 staff and delivers over 40 million patisserie items each year. Their tart shell range alone, sells more than 30 million units across the globe.





CONTINENTAL PATISSERIE

Hello and welcome to our latest catalogue and what is truly a milestone edition for Continental Patisserie.

From our continual drive for innovation and contemporary new products, to our unwavering commitment to using only the finest ingredients and traditional, European-style methods, each and every Continental Patisserie product is meticulously crafted and presented, for the perfect bite each and every time.

We are truly proud to bring you this latest collection of product lines – from our traditional tart shell range, made using fresh butter and eggs to our new vegan and flourless selections. Please take a look through these pages and discover how we can support you and your menus in future.

We even offer a range of semi-finished lines, sauces and edible décor to help you create custom products in a manner that is simple and cost effective.

Welcome to the exciting, innovative and flavour-filled world of Continental Patisserie.

We look forward to working with you in future,

Jian Yao

Jian Yao
Managing Director



ABOUT JIAN YAO

After studying architecture at University in China, Jian worked as an Architect/ Town Planner before he came to Australia in 1989. His first job in Australia was as a kitchen hand at Continental Patisserie.

Completing his study in English in 1994 while working at Continental Patisserie, he

then went through the newly launched Workplace Assessment Program and became its first qualified pastry chef.

In 2000, with the encouragement of Ernst Fossel, Founder of Continental Patisserie, Jian took over the company – taking it to new levels of innovation, development and success.

During this time Jian also took part in many world-renowned industry competitions. He captained both the Australian and China team in the prestigious “Pastry World Cup” before going on to be honoured as a judge of the competition for four years.

With his world class knowledge, Jian continuously develops new products using the inspiration he has acquired from around world. It is this that has largely set Continental Patisserie apart, becoming a leading company in the hospitality industry.

WHY CHOOSE US?

With premises in Australia and China, Continental Patisserie is able to supply a global network with quality patisserie items, with both locations united in their commitment to time-honoured methods, creating item prepared from scratch, using only the finest, freshest ingredients and finished with meticulous presentation.

Innovation is also a major driver within the business, with trend-leading flavour combinations and products always on offer. Continental Patisserie has its own research and development team ensuring the capacity to develop new products of its own along with custom products for clients. From handmade chocolates, desserts, croissants, pastries and more, every item is crafted to deliver exceptional quality.

HACCP accredited, Continental Patisserie holds QS certificates and ISO22000 for patisserie and chocolate, some products are Halal accredited and hold a BRC certificate.

This new catalogue showcases Continental Patisserie's range of products that are now more on trend with colours and shapes. The product range is also healthier with less sugar and more flavour, using only natural ingredients and natural colours.

The aim of Continental Patisserie is to constantly strive to create products that set them apart in both look and taste. Additionally, they are committed to service excellence, delivering goods on time and in pristine condition.

Is it art or food? Our desserts are both.



MINI BOUTIQUE



MINI BOUTIQUE

SIGNATURE RANGE

Our signature range features an assortment of colours and shapes where we have incorporated unique flavours and ingredients that have been specifically developed with a balance of flavor notes and visual delight. Our range of 18 products are ideal for high tea, catering, corporate functions and special events.



MINI BOUTIQUE



MINI BOUTIQUE I

Left to Right:

Lemon Basil: Lemon basil cake with lemon mousse and lemon basil gel (34g)

Raspberry Tonka Cheesecake: Raspberry mousse, tonka cheesecake and vanilla sponge (29g)

Cashew Tart: Cashew frangipane, cashew praline cream topped with a cashew oat crumble (40g)

Praline Blackberry: Blackberry compote, almond cake, praline mousse and hazelnut shortbread (35g)

Chocolate Cherry: Chocolate brownie with cherry mousse sitting on a chocolate shortbread (45g)

Lychee Jasmine: Lychee mousse with lychee compote, jasmine almond cake dipped in a red chocolate coating (35g)

⚠ FG0488	🍏 3 days
# 30 units	📦 1090g



MINI BOUTIQUE II

Left to Right:

Pomegranate Yoghurt Choux: Choux filled with yoghurt cream and pomegranate jelly (30g)

Strawberry Pistachio: Freeze dried strawberry and pistachio crumble, pistachio strawberry almond cake and vanilla mousse sitting on a pistachio shortbread (36g)

Hazelnut Praline Cake: Chocolate hazelnut dipped praline cake with a whipped praline ganache and milk chocolate plaque (30g)

Green Apple: Apple compote, green apple mousse on a cinnamon Breton (42g)

Black Sesame Yuzu: Black sesame mousse, yuzu jelly on a sesame praline crumble base (36g)

Coconut Pineapple: Coconut cookie with pineapple jam and coconut mousse (35g)

⚠ FG0489	🍏 3 days
# 30 units	📦 1045g



MINI BOUTIQUE III

Left to Right:

Blueberry Jasmine: Blueberry compote, jasmine mousse on a jasmine Breton (32g)

Dark Chocolate Passion: Dark chocolate brownie, passionfruit jelly, passionfruit mousse on a chocolate shortbread (43g)

Banoffee: Chocolate chip banana cake with Chantilly cream mousse and caramel cream (31g)

Watermelon Rose: Watermelon jelly, rose cake and rose mousse dipped in green chocolate (45g)

Mocha Tart: Coffee frangipane, coffee ganache with a dark chocolate glaze (33g)

Salted Vanilla Apricot: Vanilla almond cake, salted vanilla mousse and apricot jelly sitting on a shortbread (33g)

⚠ FG0172	🍏 3 days
# 30 units	📦 1085g

MINI BOUTIQUE



CUPCAKE MINI BOUTIQUE ASSORTED TRAY

From left: Vanilla cupcakes decorated with buttercream - Vanilla, Raspberry, Caramel, Green Tea, Passionfruit and Chocolate.

⚠ FG0165	🍏 3 days
# 36 units	🕒 1000g



ECLAIRS MINI BOUTIQUE ASSORTED TRAY

Classic choux pastry filled with raspberry, chocolate, and caramel custard.

⚠ FG0167	🍏 3 days
# 18 units	🕒 465g

MINI BOUTIQUE WITH SPECIAL DIETARY REQUIREMENT



MINI BOUTIQUE VEGAN SELECTION

V

F

Apricot Coconut: Apricot jam, coconut sponge with coconut mousse sitting on a coconut shortbread (35g)

Coffee Wattleseed Brownie: Crunchy crumble base, coffee wattleseed chocolate brownie with dark chocolate ganache (35g)

Strawberry Lime: Strawberry lime and mint compote, coconut sponge with strawberry mousse sitting on a coconut shortbread (35g)

▲ FG0175	🍏 3 days
# 24 Units	🕒 35g



MINI BOUTIQUE FLOURLESS CHEESECAKE SELECTION

F

Baked vanilla, raspberry and passionfruit cheesecake

▲ FG0168	🍏 3 days
# 24 units	🕒 24g

MINI BOUTIQUE



LAMINGTON MINI BOUTIQUE ASSORTED TRAY

An assortment of cream and jam filled lamingtons. Flavours of mango, lemon, blueberry, raspberry, chocolate, green apple coated in coconut.

▲ FG0169	🍏 3 days
# 48 units	📏 1600g



LAMINGTON CHOCOLATE MINI

A light sponge layered with chocolate cream and jam coated in chocolate and coconut.

▲ FG0128	🍏 3 days
# 48 units	📏 30g



LAMINGTON RASPBERRY MINI

A light sponge layered with fresh cream and jam coated in raspberry and coconut.

▲ FG0131	🍏 3 days
# 48 units	📏 30g



PAVLOVA DRESSED MINI

F

Our ready to serve pavlova finished with chantilly cream and topped with fresh seasonal fruit.

▲ FG0173	🍏 3 days
# 20 units	📏 44g

GOURMET CUPCAKES



GOURMET CUPCAKES



RASPBERRY COCONUT CUPCAKE

Vanilla cupcake with a raspberry jam centre, raspberry marshmallow icing topped with Iced Vovo biscuit.

⚠ FG0505	🍏 3 days
# 20 units	🕒 88g



DOUBLE CHOC MALT CUPCAKE

Chocolate cupcake with a ganache centre, chocolate icing, chocolate drizzle topped with a Tim Tam.

⚠ FG0507	🍏 3 days
# 20 units	🕒 96g



SPECULOOS CUPCAKE

Biscoff cupcake with a Biscoff centre, chantilly cream, Biscoff icing topped with a Biscoff biscuit

⚠ FG0508	🍏 3 days
# 20 units	🕒 88g



COOKIES AND CREAM CUPCAKE

Oreo cupcake with an Oreo custard centre, Oreo icing topped with an Oreo cookie

⚠ FG0506	🍏 3 days
# 20 units	🕒 105g

PETIT DESSERTS IN CUPS

CHOCOLATE STREUSEL ORANGE CONFIT TIN

Brownie pieces with caramelised orange compote jelly and dark chocolate mousse topped with chocolate crumble.

⚠ FG0041	🍏 3 days
# 18 units	🕒 65g



STRAWBERRY RHUBARB COCONUT SAGO BOWL

F

Strawberry and rhubarb compote with coconut sago cream finished with a raspberry glaze and coconut flakes.

⚠ FG0039	🍏 3 days
# 15 units	🕒 75g



MINI BOUTIQUE TART 5.5 CM



APPLE BERRY CRUMBLE TART

Apple and mixed berry filling topped with crumble encased in a sweet butter tart shell.

▲ FG0279	🍏 3 days
# 20 units	🕒 40g



LEMON MERINGUE TART

Lemon curd and torched meringue encased in a sweet butter tart shell.

▲ FG0288	🍏 3 days
# 20 units	🕒 45g



CHOCOLATE TART

Chocolate custard encased in a chocolate tart shell finished with a chocolate glaze.

▲ FG0286	🍏 3 days
# 20 units	🕒 45g



LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

▲ FG0287	🍏 3 days
# 20 units	🕒 45g

MINI BOUTIQUE TART 5.5 CM



MIXED FRUIT TART

Vanilla custard filled tart topped with mixed fruit.

⚠	FG0289	🍏	3 days
#	20 units	⏰	45g



PASSIONFRUIT CURD TART

Passionfruit curd encased in a sweet butter tart shell.

⚠	FG0290	🍏	3 days
#	20 units	⏰	45g



STRAWBERRY TART

Vanilla custard tart topped with fresh strawberries.

⚠	FG0291	🍏	3 days
#	20 units	⏰	50g

PETIT FOUR



PETIT FOUR



PETIT FOUR TART ASSORTED TRAY

Petit Four Tart selection includes Coconut Rhubarb, Green Tea Cheesecake, Peach Raspberry Crumble, Apple Frangipane, Baked Gianduja and Vanilla Yuzu.

⚠ FG0184	🍏 3 days
# 48 units	📦 1000g



PETIT FOUR FLOURLESS ASSORTED TRAY F

Petit Four Flourless selection includes Boysenberry Friand, Hazelnut Pebble, Green Tea Frangipane, Chocolate Almond Brownie, Lemon Cheesecake and Red Velvet Slice.

⚠ FG0180	🍏 3 days
# 36 units	📦 684g



MADELEINES ASSORTED TRAY

A selection of chocolate, vanilla and raspberry madeleines.

⚠ FG0136	🍏 3 days
# 48 units	📦 380g



FRIAND MINI ASSORTED TRAY F

A selection of coffee, lemon and blueberry mini friands.

⚠ FG0371	🍏 3 days
# 48 units	📦 720g

PETIT FOUR TART 4CM



CHOCOLATE TART

Chocolate custard encased in a chocolate tart shell finished with a chocolate glaze.

⚠ FG0292	✚ 4cm
# 24 units	🕒 25g
🍏 3 days	



LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

⚠ FG0293	✚ 4cm
# 24 units	🕒 25g
🍏 3 days	



LEMON MERINGUE TART

Lemon curd and torched meringue encased in a sweet butter tart shell.

⚠ FG0294	✚ 4cm
# 24 units	🕒 25g
🍏 3 days	



MIXED NUT TART

Baked caramel frangipane topped with mixed caramelised nuts.

⚠ FG0295	✚ 4cm
# 24 units	🕒 25g
🍏 3 days	



PEAR AND ALMOND TART

Baked frangipane tart topped with pears.

⚠ FG0296	✚ 4cm
# 24 units	🕒 25g
🍏 3 days	

PROTEIN CUBE

CHOCOLATE DATE

F

Cocoa and date high protein snack
sweetened only with honey.

⚠ FG0223 🍏 3 days

20 units 🕒 25g



RASPBERRY

Raspberry, almond and coconut high protein snack
sweetened only with honey.

⚠ FG0225 🍏 3 days

20 units 🕒 25g



GOJI AND APRICOT

Apricot, goji and coconut high protein snack
sweetened only with honey.

⚠ FG0224 🍏 3 days

20 units 🕒 25g



CAKE POP



COCONUT CAKE POP

A light vanilla cake coated in desiccated coconut.

⚠ FG0015	🍏 3 days
# 24 units	📏 20g

STRAWBERRY CAKE POP

Moist vanilla cake with a strawberry chocolate coating.

⚠ FG0016	🍏 3 days
# 24 units	📏 20g



TOFFEE AND VANILLA CREAM POP

Toffee cake and vanilla cream centre dipped in chocolate topped with vanilla crumble

⚠ FG0509	🍏 3 days
# 24 units	📏 45g

INDIVIDUAL DESSERT



INDIVIDUAL DESSERT



APPLE PIE DEEP SET

Shortbread case baked with butter cake and spiced apple pieces in a pastry collar.

⚠ FG0082	✚ 7.5cm Ø
# 8 units	🕒 170g
🍏 3 days	



APPLE RHUBARB CRUMBLE

Cinnamon apple and rhubarb compote in a sweet tart topped with butter crumble.

⚠ FG0097	✚ 8cm Ø
# 12 units	🕒 105g
🍏 3 days	



APPLE TARTE TARTIN

Caramelised apple cylinder sitting on top of a golden puff pastry disc.

⚠ FG0083	✚ 10cm Ø
# 8 units	🕒 145g
🍏 3 days	



BANOFFEE BOAT

Biscoff crunch base, banana cremeux, caramelised banana, Chantilly mousse sitting inside a vanilla groove tart

⚠ FG0118	✚ 44.5x10x2cm
# 16 units	🕒 140g
🍏 3 days	



BAKED BERRY CHEESECAKE

A creamy New York style cheesecake baked on a golden biscuit base topped with mixed berries.

⚠ FG0084	✚ 7.5cm Ø
# 8 units	🕒 155g
🍏 3 days	



CHOCOLATE THREE WAY TART

Chocolate tart filled with a creamy chocolate custard finished with a rich chocolate mousse and golden chocolate truffle.

⚠ FG0094	✚ 8cm Ø
# 12 units	🕒 130g
🍏 3 days	

INDIVIDUAL DESSERT



CHOCOLATE FONDANT

A molten centre of rich and indulgent chocolate that gently flows from this moist and moreish cake.

⚠ FG0092	✚ 7.5cm Ø
# 8 units	🕒 125g
🍏 3 days	



CHOCOLATE FONDANT RASPBERRY

A molten centre of rich and indulgent raspberry that gently flows from this moist and moreish chocolate cake.

⚠ FG0114	✚ 7.5cm Ø
# 8 units	🕒 130g
🍏 3 days	



VALRHONA CHOCOLATE TASTE PLATE

Three petit desserts made with Valrhona chocolate: Baked Opalys Cheesecake, Manjari Chocolate Tart, Jivara Yuzu Sesame.

⚠ FG0081	🍏 3 days
# 24 units	🕒 35g



CHOCOLATE PRALINE TART

Chocolate flourless cake baked in a chocolate tart filled with a chocolate ganache finished with praline mousse.

⚠ FG0093	✚ 8cm Ø
# 12 units	🕒 130g
🍏 3 days	



IND STRAWBERRY LIME HEART

Strawberry lime compote with a lime almond cake encased in a strawberry mousse sitting on a vanilla breton.

⚠ FGO0515	✚ 7.5cm Ø
# 12 units	🕒 110g
🍏 3 days	

INDIVIDUAL DESSERT



PASSIONFRUIT CHOC TOWER

Passionfruit cream, rich chocolate mousse and a passionfruit jelly sitting on a brownie base, served in a delicate chocolate cylinder.

⚠ FG0108	✦ 5x7cm Ø
# 12 units	🕒 120g
🍏 3 days	



TROPICAL CHEESECAKE GROOVE TART

Passionfruit cheesecake with a tropical compote, praline chocolate base sitting in an open rectangular groove tart.

⚠ FG0122	✦ 3.5x12.5cm
# 16 units	🕒 120g
🍏 3 days	



RICOTTA AND GRAND MARNIER CHEESECAKE

Grand Marnier ricotta cheesecake with an orange jelly centre sitting on a vanilla shortbread base.

⚠ FG0116	✦ 7x4.5cm
# 12 units	🕒 125g
🍏 3 days	



TIRAMISU GOUTTE TEARDROP

Coffee soaked sponge layered with mascarpone mousse and chocolate crumble.

⚠ FG0121	✦ 6cm Ø
# 24 units	🕒 100g
🍏 3 days	



STICKY DATE PUDDING

Our popular pudding with dates and spices, best served with our own butterscotch sauce.

⚠ FG0113	✦ 7cm Ø
# 20 units	🕒 95g
🍏 3 days	

INDIVIDUAL DESSERT WITH SPECIAL DIETARY REQUIREMENT



CHOCOLATE RASPBERRY COCONUT PEBBLE

V F

Raspberry jelly and dark chocolate coconut mousse encased in a dark chocolate glaze sitting on a crunchy chocolate base.

▲ FG0110 ✦ 7.5cm Ø

12 units 🕒 120g

🍏 3 days



BLACKCURRANT PANNA COTTA

F

A modern twist on the italian classic flavoured with blackcurrant

▲ FGO510 ✦ 7.5cm Ø

20 units 🕒 130g

🍏 3 days



PANNA COTTA VANILLA

F

An italian classic flavoured with vanilla for a versatile dessert offering.

▲ FG0124 ✦ 5x7cm

20 units 🕒 130g

🍏 3 days



CASSIS MONT BLANC

F

Mont Blanc with a modern twist. Vanilla chantilly cream with chestnut mousse, cassis jelly and a meringue disc sitting on a sable breton.

▲ FG0089 ✦ 8x5.5cm Ø

12 units 🕒 110g

🍏 3 days



COFFEE STONE

F

Moist chocolate flourless cake with a soft caramel hazelnut centre, coffee mascarpone mousse encased in a chocolate shell.

▲ FG0095 ✦ 8cm Ø

12 units 🕒 105g

🍏 3 days



TROPICAL PEBBLE

F

Baked breton with mango mousse, tropical compote, topped with a coconut mousse.

▲ FG0111 ✦ 7.5cm Ø

12 units 🕒 140g

🍏 3 days

INDIVIDUAL DESSERT WITH SPECIAL DIETARY REQUIREMENT



TROPICAL DELIGHT



Vegan cake with a coconut cream and mango passionfruit compote. Finished with a coconut and passionfruit cream piping and toasted coconut chips.

⚠ FG0123 ✂ 10x4x5.2cm

30 units 🕒 113g

🍏 3 days



ISPAHAN JOY



Vegan cake with lychees rose cream and lychee raspberry compote. Finished with a lychee rose and raspberry cream and rose petals.

⚠ FG0105 ✂ 10.5x4x6cm

30 units 🕒 113g

🍏 3 days



CHOCOLATE TRIO



Chocolate vegan crumble cake with chocolate cream. Finished with chocolate cream and ganache piping and gold crumble.

⚠ FG0091 ✂ 9.5x4x5.1cm

30 units 🕒 105g

🍏 3 days



VEGAN EXOTIC POT



Lime and pineapple compote, coconut sponge, coconut mousse and passionfruit jelly sitting on top a coconut shortbread

⚠ FG0100 ✂ 8x5.3cm Ø

12 units 🕒 100g

🍏 3 days



GREEN APPLE



Green apple mousse with an apple compote and vanilla sponge sitting on vanilla custard in a gluten free tart shell. Finished with an apple green glaze and vanilla custard piping.

⚠ FG0102 ✂ 8x7.5cm Ø

12 units 🕒 185g

🍏 3 days

INDIVIDUAL DESSERT WITH SPECIAL DIETARY REQUIREMENT



LEMON MYRTLE RICOTTA BASQUE CHEESECAKE

F

Baked ricotta Basque cheesecake with lemon myrtle.

⚠ FG0086 ✚ 6.5cm Ø

8 units 📦 160g

🍏 3 days



VEGAN CARROT CAKE

V

F

Carrot cake, mixed spice crumble, cream cheese mousse with an orange carrot compote.

⚠ FG0088 ✚ 6.5cm Ø

12 units 📦 140g

🍏 3 days



PAVLOVA DRESSED

F

Our ready to serve pavlova finished with chantilly cream and topped with fresh seasonal fruit.

⚠ FG0109 🍏 3 days

20 units 📦 110g



EARL GREY BLACKBERRY

F

Earl grey mousse with an earl grey and blackberry almond cake that is glazed and dipped in almond chocolate.

⚠ FG0340 ✚ 7x4cm Ø

12 units 📦 96g

🍏 3 days

INDIVIDUAL TART 8CM



CHOCOLATE TART

Chocolate custard encased in a chocolate tart shell finished with a chocolate glaze.

▲ FG0282 🍏 3 days

12 units 📦 110g



LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

▲ FG0283 🍏 3 days

12 units 📦 115g



LEMON MERINGUE TART

Lemon curd and torched meringue encased in a sweet butter tart shell.

▲ FG0284 🍏 3 days

12 units 📦 130g



PASSIONFRUIT CURD TART

Passionfruit curd encased in a sweet butter tart shell.

▲ FG0285 🍏 3 days

12 units 📦 110g



MIXED NUT TART

Baked caramel frangipane topped with mixed caramelised nuts.

▲ FG0034 🍏 3 days

12 units 📦 105g



VANILLA CHEESECAKE TART

Creamy cold set cheesecake inside a vanilla tart shell. Designed for chefs to finish off with their own touch.

▲ FG0119 🍏 3 days

12 units 📦 95g

SLAB CAKE



SLAB CAKES

OPTIONS FOR SLAB CAKES TO BE UNCUT OR CUT (CUT IS AN ADDITIONAL COST).
Cut sizes: 30 pieces (8.8 x 3.9cm); 50 pieces (5.9 x 3.9cm); 70 pieces (4.2 x 3.9cm)



APPLE CRUMBLE

Cinnamon spiced apples baked on a short crust pastry base topped with butter crumble.

▲ FG0244	✚ 39x29.5cm
# 1 unit	🕒 4070g
🍏 3 days	



BAKED CHEESECAKE

A creamy New York style cheesecake baked on golden biscuit base.

▲ FG0245	✚ 39x29.5cm
# 1 unit	🕒 2570g
🍏 3 days	



VANILLA SLICE

Made in house puff pastry layers with a light vanilla crème diplomat filling.

▲ FG0473	✚ 39x29.5cm
# 1 unit	🕒 2300g
🍏 3 days	



BLACK FOREST

Layers of kirsh soaked chocolate sponge, sour cherry compote, dark chocolate mousse with fresh cream finished with chocolate shavings.

▲ FG0170	✚ 39x29.5cm
# 1 unit	🕒 2785g
🍏 3 days	



CHOCOLATE BROWNIE

Rich and fudge like chocolate cake with walnuts.

▲ FG0252	✚ 39x29.5cm
# 1 unit	🕒 3345g
🍏 3 days	

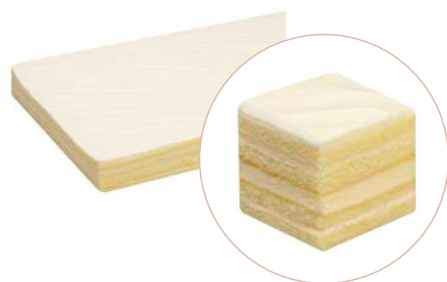


CARROT CAKE

Moist carrot cake topped with a whipped cream cheese frosting.

▲ FG0249	✚ 39x29.5cm
# 1 unit	🕒 1970g
🍏 3 days	

SLAB CAKES



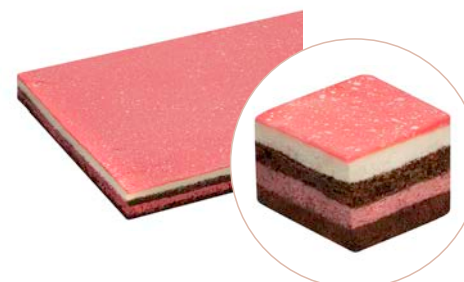
CREAM SPONGE

Layers of light sponge, custard cream and jam finished with a vanilla chantilly cream.

▲ FG0254 ✚ 39x29.5cm

1 unit 🕒 2820g

🍏 3 days



CHERRY RIPE

Chocolate sponge with a cherry coconut ganache, cherry moussée and coconut mousse.

▲ FG0251 ✚ 39x29.5cm

1 unit 🕒 2980g

🍏 3 days



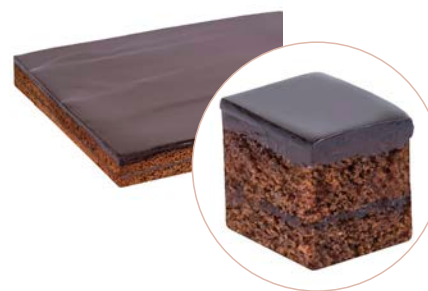
DARK AND WHITE MOUSSE

Layers of chocolate sponge, dark and white chocolate mousse topped with a shiny dark chocolate glaze.

▲ FG0258 ✚ 39x29.5cm

1 unit 🕒 2660g

🍏 3 days



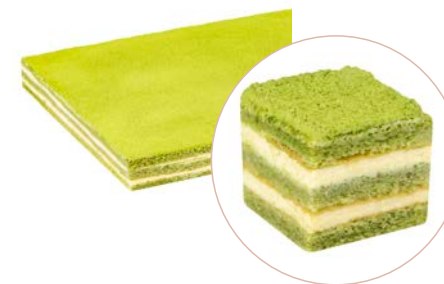
DEVILS FOOD CAKE

A moist chocolate sponge layered with and topped with chocolate ganache.

▲ FG0259 ✚ 39x29.5cm

1 unit 🕒 3210g

🍏 3 days



GREEN TEA TIRAMISU

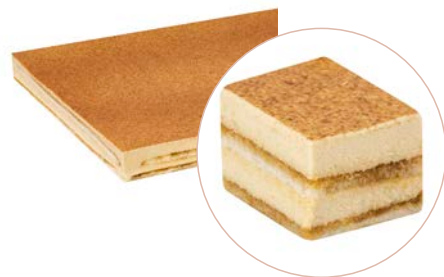
Green tea chiffon filled with mascarpone mousse.

▲ FG0260 ✚ 39x29.5cm

1 unit 🕒 2360g

🍏 3 days

SLAB CAKE



TIRAMISU

Layers of coffee syrup soaked sponge and marscarpone mousse.

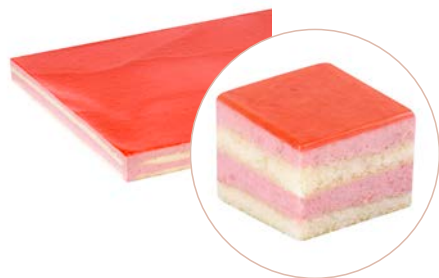
▲ FG0272	✚ 39x29.5cm
# 1 unit	🕒 1886g
🍏 3 days	



MANGO COCONUT

Layers of sponge, mango and coconut mousse finished with a mango coconut glaze.

▲ FG0261	✚ 39x29.5cm
# 1 unit	🕒 2660g
🍏 3 days	



STRAWBERRY MOUSSE

Layers of sponge topped with a light and creamy strawberry mousse.

▲ FG0271	✚ 39x29.5cm
# 1 unit	🕒 2440g
🍏 3 days	



STICKY DATE

A light cake filled with dates and spices.

▲ FG0270	✚ 39x29.5cm
# 1 unit	🕒 2310g
🍏 3 days	



LEMON & BLUEBERRY SLAB CAKE

White chocolate brownie with lemon and blueberry

▲ FG0516	✚ 39x29.5cm
# 1 unit	🕒 3400g
🍏 3 days	

NEW
PRODUCT

SLAB CAKE



BUFFET SLICE ASSORTED SET BOX A

A delicious assortment of four different popular offerings combined in this range.

▲	FG0012	✦	39x29.5cm
#	70 units	🕒	2530g
🍏	3 days		

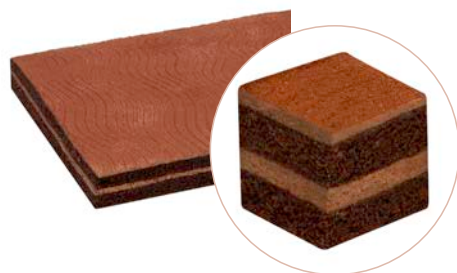


BUFFET SLICE ASSORTED BOX B

A delicious assortment of four different popular offerings combined in this range.

▲	FG0381	✦	39x29.5cm
#	70 units	🕒	2400g
🍏	3 days		

SLAB CAKE WITH SPECIAL DIETARY REQUIREMENT



CHOCOLATE CRUMBLE

V F

Vegan chocolate cake with layers of chocolate cream.
Finished with a dusting of cocoa icing sugar.

⚠ FG0253	✚ 39x29.5cm
# 1 unit	🕒 2700g
🍏 3 days	



COCONUT BANANA MACADAMIA

V F

Vegan banana cake with a macadamia crumble
with layers of coconut buttercream.

⚠ FG0255	✚ 39x29.5cm
# 1 unit	🕒 3020g
🍏 3 days	

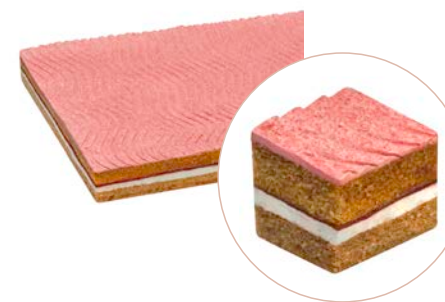


TROPICAL DELIGHT

V F

Vegan cake with coconut cream and mango passionfruit compote topped
with passionfruit cream. Finished with a dusting of passionfruit icing sugar.

⚠ FG0273	✚ 39x29.5cm
# 1 unit	🕒 3240g
🍏 3 days	



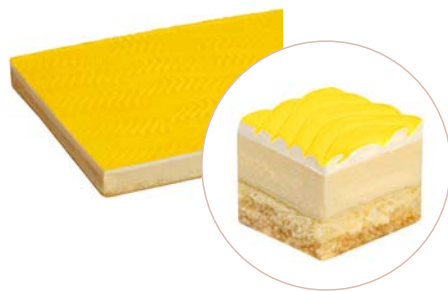
BERRY LYCHEE ROSE

V F

Vegan cake with a lychee rose cream, lychee raspberry compote topped
with a raspberry cream. Finished with a dusting of raspberry icing sugar.

⚠ FG0246	✚ 39x29.5cm
# 1 unit	🕒 3360g
🍏 3 days	

SLAB CAKE WITH SPECIAL DIETARY REQUIREMENT



DOUBLE CHEESECAKE

F

Creamy baked cheesecake and mascarpone cheesecake on a flourless sponge.

▲ FG0250 ✚ 39x29.5cm

1 unit ⚖ 3440g

🍏 3 days



RED VELVET

F

Layers of traditional red velvet cake with cream cheese frosting.

▲ FG0268 ✚ 39x29.5cm

1 unit ⚖ 2400g

🍏 3 days



NEW
PRODUCT

COFFEE WATTLESEED SLAB CAKE

F

A rich 70% chocolate brownie topped with a 70% chocolate ganache

▲ FGO0511 ✚ 39x29.5cm

1 unit ⚖ 3800g

🍏 3 days



NUTELLA FLOURLESS

F

Creamy chocolate hazelnut centre on a flourless chocolate sponge base.

▲ FG0263 ✚ 39x29.5cm

1 unit ⚖ 3000g

🍏 3 days



ORANGE AND POPPYSEED

F

Orange and poppyseed cake topped with glazed orange slices.

▲ FG0265 ✚ 39x29.5cm

1 unit ⚖ 2220g

🍏 3 days

LUXURY SLAB CAKE



CARAMEL MACADAMIA

A rich and decadent caramel filling baked on a golden biscuit base finished with a dark chocolate glaze and macadamia nuts.

⚠ SCMAN	✚ 39x29.5cm
# 1 unit	⏰ 3340g
🍏 3 days	



ROCKY ROAD

Rocky road in the form of a cake. Rich dark and white chocolate brownie base, peanuts, rich chocolate ganache topped with raspberry jelly, rose marshmallow and shredded coconut.

⚠ SRRN	✚ 39x29.5cm
# 1 unit	⏰ 2700g
🍏 3 days	



COFFEE WALNUT

Walnut biscuit layered with coffee buttercream and topped with walnut butter crumble.

⚠ SCWN	✚ 39x29.5cm
# 1 unit	⏰ 2915g
🍏 3 days	



RASPBERRY OPERA CAKE

A contemporary twist on the classic opera highlighting the fresh flavour of raspberry.

⚠ SOPRN	✚ 39x29.5cm
# 1 unit	⏰ 3260g
🍏 3 days	



OPERA

Hazelnut joconde biscuit layer with coffee buttercream and chocolate ganache.

⚠ SOPN	✚ 39x29.5cm
# 1 unit	⏰ 3050g
🍏 3 days	

CAKE GATEÂUX AND TART



GÂTEAUX

OPTIONS FOR SLAB CAKES TO BE UNCUT OR CUT.

Cut sizes: 30 pieces (8.8 x 3.9cm); 50 pieces (5.9 x 3.9cm); 70 pieces (4.2 x 3.9cm)



RED VELVET IO™

F

Layers of traditional red velvet cake and cream cheese frosting.

⚠ FG0064	✚ 10" Ø
# 1 unit	📦 2100g
🍏 3 days	



TIRAMISU IO™

A rich and creamy take on the classic Italian dessert combining mascarpone cream with a coffee brulee centre on a coffee syrup soaked sponge.

⚠ FG0065	✚ 10" Ø
# 1 unit	📦 2100g
🍏 3 days	



BAKED CHEESECAKE IO™

A New York-style baked cheesecake set atop a biscuit base presented plain, giving endless options for finishing and presentation.

⚠ FG0003	✚ 10" Ø
# 1 unit	📦 2300g
🍏 3 days	



TRIPLE CHOCOLATE IO™

Layers of chocolate sponge moistened with syrup, filled with dark and white chocolate mousse and finished with a gold chocolate glaze.

⚠ FG0067	✚ 10" Ø
# 1 unit	📦 2000g
🍏 3 days	



BLACK FOREST IO™ (pre-cut 14 serves)

Chocolate sponge lightly soaked with kirsch syrup, layered with fresh vanilla chantilly cream and cherry compote, drizzled with chocolate glaze and topped with flakes of chocolate.

⚠ FG0055	✚ 10" Ø
# 1 unit	📦 2200g
🍏 3 days	



BASQUE CHEESECAKE IO™

F

Creamy lemon burnt cheesecake.

⚠ FG0520	✚ 17" Ø
# 1 unit	📦 720g
🍏 3 days	

GÂTEAUX



TRIPLE CHOCOLATE 7"

Layers of chocolate sponge moistened with syrup, filled with dark and white chocolate mousse and finished with a gold chocolate glaze.

⚠ FG0068	✚ 7" Ø
# 1 unit	📦 900g
🍏 3 days	



TIRAMISU 7"

A rich and creamy take on the classic Italian dessert combining mascarpone cream with a coffee brulee centre on a coffee syrup soaked sponge.

⚠ FG0066	✚ 7" Ø
# 1 unit	📦 880g
🍏 3 days	



PRALINE HEAVEN 7"

A hazelnut mousse sitting on devil's food cake with a layer of chocolate praline crunch finished with a caramel glaze.

⚠ FG0060	✚ 7" Ø
# 1 unit	📦 880g
🍏 3 days	



TROPICAL PARADISE 7"

Coconut mousse with a layer of passionfruit and diced tropical fruit compote on coconut dacquoise base topped with mango jelly.

⚠ FG0069	✚ 7" Ø
# 1 unit	📦 800g
🍏 3 days	



WHITE CHOCOLATE AND BERRY 7"

Layers of mixed berry buttercake surrounded by white chocolate mousse sitting on a crunchy white chocolate base finished with a blueberry glaze.

⚠ FG0132	✚ 7" Ø
# 1 unit	📦 850g
🍏 3 days	



MANGO CREPE CAKE 10" (pre-cut 14 serves)

Layers of crepe and mango mousse.

⚠ FG0521	✚ 10" Ø
# 1 unit	📦 720g
🍏 3 days	

LOG AND ROULADE



LOG CHOCOLATE RASPBERRY CRUNCH

Raspberry jelly on a chocolate sponge surrounded by rich chocolate mousse and red butter crumble.

▲ FG0501	✦ 350x60mm
# 1 Log	🕒 800g
🍏 3 days	



LOG PASSIONFRUIT AND WATTLESEED PAVLOVA ROULADE

Pavlova roulade with a passionfruit mousse filling decorated with wattleseed crumble.

▲ FG0138	✦ 350x60mm
# 1 Log	🕒 600g
🍏 3 days	



LAMINGTON ROULADE

Swiss roll with raspberry compote and Chantilly cream dipped in chocolate sauce rolled in shredded coconut.

▲ FG0137	✦ 350x60mm
# 1 Log	🕒 900g
🍏 3 days	

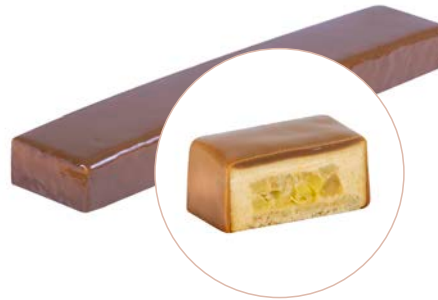
LOG AND ROULADE



BAR GIANDUJA CHOC CAKE

Layers of dark chocolate and praline mousse with a rich hazelnut chocolate cake base coated in a shiny chocolate glaze.

▲ FG0004	✚ 380x70mm
# 1 Bar	🕒 950g
🍏 3 days	



BAR SALTY CARAMEL

Apple compote surrounded by salty caramel mousse sitting on a hazelnut sable.

▲ FG0006	✚ 380x70mm
# 1 Bar	🕒 950g
🍏 3 days	



BAR MANDARIN YUZU

Yuzu mandarin jelly sitting on an almond butter cake encased in a yuzu mandarin mousse.

▲ FG0005	✚ 380x70mm
# 1 Bar	🕒 950g
🍏 3 days	

CHOCOLATE COOKIE AND BISCUIT



HANDMADE CHOCOLATES



MANGO AND GINGER

F

Mango and ginger ganache encased in a milk chocolate shell with red and yellow specks.

▲ FG0076	🍏 4 weeks
# 15 units	📏 11g



PASSIONFRUIT

F

Passionfruit caramel ganache encased in a yellow and orange white chocolate shell with black specks.

▲ FG0077	🍏 4 weeks
# 15 units	📏 8g



LYCHEE

F

White chocolate lychee ganache encased in a pink, gold and white chocolate shell.

▲ FG0074	🍏 4 weeks
# 15 units	📏 8g



IRISH CREAM

F

Irish cream ganache in a dark chocolate truffle shell and dusted with copper lustre.

▲ FG0073	🍏 4 weeks
# 15 units	📏 12g



EARL GREY

F

Earl grey milk chocolate ganache encased in a purple, silver and gold milk chocolate shell.

▲ FG0071	🍏 4 weeks
# 15 units	📏 9g

HANDMADE CHOCOLATES



GIANDUJA

Dark chocolate hazelnut praline with crispy feuilletine encased in a milk chocolate shell with gold and copper speckles.

▲ FG0072	🍏 4 weeks
# 15 units	📏 9g



COOKIES 'N CREAM

Oreo pieces folded through white chocolate with a crumbled texture finish.

▲ FG0317	🍏 4 weeks
# 15 units	📏 6g



RASPBERRY RUBY

Ruby chocolate with strawberry popping candy encased in a pink and red white chocolate shell.

▲ FG0078	🍏 4 weeks
# 15 units	📏 9g

F



MANDARIN YUZU

Mandarin jelly with a milk chocolate ganache encased in a yellow and green white chocolate shell.

▲ FG0075	🍏 4 weeks
# 15 units	📏 7g

F



CHERRY RIPE

Dark chocolate cherry ganache encased in a red and gold dark chocolate shell with gold speckles.

▲ FG0070	🍏 4 weeks
# 15 units	📏 9g

F

COOKIE



FLORENTINE

F

Combination of dark toffee, orange and flaked almonds backed with dark chocolate.

▲ FG0029	✦ 40mm
# 500g	🕒 12g
🍏 4 weeks	



CHOCOLATE SEA SALT

Fudge like cookie made with 70% dark chocolate enhanced with seasalt.

▲ FG0028	✦ 40mm
# 500g	🕒 14g
🍏 4 weeks	



PIPED VANILLA SHORTBREAD

A melt in your mouth vanilla butter shortbread.

▲ FG0241	✦ 35mm
# 500g	🕒 11g
🍏 4 weeks	



CHOCOLATE CHIP

Classic vanilla cookie with chocolate chips.

▲ FG0027	✦ 40mm
# 500g	🕒 10g
🍏 4 weeks	

MACARON AND BISCOTTI



MACARON ASSORTMENT TRAY

F

A mixed variety of delicate macarons with a crispy shell and soft centre. Made with natural colours and flavours.

⚠	FG0135	🍏	3 days
#	48 units	🕒	860g

RASPBERRY mousseline sandwiched in between two delicate biscuits of naturally coloured meringue.

PASSIONFRUIT mousseline sandwiched in between two delicate biscuits of naturally coloured meringue.

VANILLA mousseline sandwiched in between two delicate biscuits of naturally coloured meringue.

SALTED CARAMEL mousseline sandwiched in between two delicate biscuits of naturally coloured meringue.

ROSE mousseline sandwiched in between two delicate biscuits of naturally coloured meringue.

CHOCOLATE ganache sandwiched in between two delicate biscuits of naturally coloured meringue.



ALMOND AND APRICOT

Classic Italian twice baked biscuits filled with almond and apricot pieces.

⚠	FG0008	🍏	4 weeks
#	500G	📏	100x25mm

PISTACHIO AND FIG

Classic Italian twice baked biscuits filled with pistachio and fig.

⚠	FG0009	🍏	4 weeks
#	500G	📏	100x25mm

SEMI-FINISHED RANGE



PURE BUTTER TART SHELL SWEET RANGE

	▲	✦	#	🕒
MINI ROUND	RM0418	4.1x1.7cm	288	7.4g
MINI SQUARE	RM0420	3.3x3.3x1.7cm	288	7g
MEDIUM ROUND	RM0412	5.5x1.8cm	120	12g
LARGE ROUND	RM0406	80x20	72	25.5g
LARGE SQUARE	RM0407	7.1x7.1x2cm	72	23.5g



PURE BUTTER TART SHELL CHOCOLATE RANGE

	▲	✦	#	🕒
MINI ROUND CHOCOLATE	RM0419	4x1.7cm	288 units	7.4g
MEDIUM ROUND CHOCOLATE	RM0413	5.5x1.8cm	120 units	12g
LARGE ROUND CHOCOLATE	RM0405	8x2cm	72 units	25.5g



PURE BUTTER TART SHELL SAVOURY RANGE

	▲	✚	#	🕒
MINI ROUND SAVOURY	RM0415	4x1.7cm	288 units	7.4g
MINI SQUARE SAVOURY	RM0421	3.3x3.3x1.7cm	288 units	7g
MEDIUM ROUND SAVOURY	RM0414	5.5x1.8cm	120 units	12g
MEDIUM SQUARE SAVOURY	FT62S	5.5x1.8cm	120 units	13.5g
LARGE ROUND SAVOURY	FTS81S	8x2cm	72 units	25.5g



PURE BUTTER TART SHELL GLUTEN FREE

	▲	✚	#	🕒
MINI ROUND SWEET	RM0423	4x1.7cm	288 units	7.01g
MINI ROUND SAVOURY	RM0424	4x1.7cm	288 units	7.4g
MEDIUM ROUND SWEET	FT61SG	5.5x1.8cm	120 units	12g
MEDIUM ROUND SAVOURY	RM0417	5.5x1.8cm	120 units	11.5g
LARGE ROUND SWEET	RM0411	8x2cm	72 units	25g
LARGE ROUND SAVOURY	RM0410	8x2cm	72 units	24g



SEMI-FINISHED RANGE



PAVLOVA SHELL INDIVIDUAL **F**

A traditional crispy outer shell and fluffy soft centre, ready to decorate.

▲ RM0235 ✚ 8cm Ø

40 units 🕒 50g

🍏 3 days



PAVLOVA SHELL MINI BOUTIQUE **F**

A traditional crispy outer shell and fluffy soft centre, ready to decorate.

▲ RM0459 ✚ 6cm Ø

20 units 🕒 24g

🍏 3 days



WHITE & CHOCOLATE SPONGE SHEET

A light and fluffy egg based sponge sheet.

▲ RM0460 (choc) ✚ 40x30cm

▲ RM0457 (white) 🕒 250g x 4

4 units

🍏 3 days



CANOLI SHELL MINI

Traditional Italian pastry shells, ready to fill.

▲ RM0047 ✚ 7.5cm

78 units 🕒 9g

🍏 3 days



CRÊPES

A plain vanilla fine crêpe, ready for use.

▲ RM0441 ✚ 24cm

50 units 🕒 75g

🍏 3 days



PROFITEROLE SHELL

A fully baked hollow choux pastry shell ready to be filled.

▲ FG0222 ✚ 5.5cm

24 units 🕒 10g

🍏 3 days

SAUCE, COULIS AND GARNISH

The ideal accompaniment to any of our dessert, cake or semi-finished ranges.



BUTTERSCOTCH SAUCE

F

Rich buttery sauce made with caramelised brown sugar.

⚠ FG0025 🍏 3 days

1 unit 🕒 500ml

RASPBERRY COULIS

F

Raspberry sauce that is lightly sweetened.

⚠ FG0231 🍏 3 days

1 unit 🕒 500ml

MIXED BERRY COMPOTE

F

Compote made with a mix of forest berries.

⚠ FG0007 🍏 3 days

1 unit 🕒 1kg

PASSIONFRUIT COULIS

F

Passionfruit sauce that is lightly sweetened.

⚠ FG0046 🍏 3 days

1 unit 🕒 500ml



BUTTER SOIL - CHOCOLATE

A chocolate butter crumble made with dutch cocoa. Great accompaniment with any dessert.

⚠ FG0040 🍏 NA

1 unit 🕒 500g

🍏 3 days

CLASSIC BAKERY



CLASSIC BAKERY



APPLE TURNOVER INDIVIDUAL

Light and flaky pastry filled with apples and lightly sweetened fresh cream.

▲ FG0002	✦ 90x40mm
# 6 units	🕒 130g
🍏 3 days	



CROISSANT MINI

Layers of flaky and buttery melt in your mouth pastry.

▲ FG0051	✦ 110x50mm
# 1 unit	🕒 25g
🍏 3 days	



CANOLI WITH CUSTARD MINI

Assorted rolls of crisp Italian pastry filled with both chocolate and vanilla custard.

▲ FG0306	✦ 75x25mm
# 24 units	🕒 22g
🍏 3 days	



CARAMEL SLICE INDIVIDUAL

Rich layers of dense caramel on a biscuit base, topped with indulgent chocolate.

▲ FG0017	✦ 80x50mm
# 10 units	🕒 135g
🍏 3 days	



BRIOCHE BUN CHARCOAL

Light and buttery bun with natural black colour, excellent for sweet and savoury applications.

▲ FG0011	✦ 6cm Ø
# 50 units	🕒 30g
🍏 3 days	



BRIOCHE BUN

Light and buttery bun excellent for sweet and savoury applications.

▲ FG0010	✦ 6cm Ø
# 50 units	🕒 30g
🍏 3 days	

CLASSIC BAKERY



DANISH MINI ASSORTED

A selection of traditional buttery and flaky fruit and plain danishes.

▲ FG0308	🍏 3 days
# 1 unit	🕒 30-40g



VANILLA SLICE INDIVIDUAL

Light layers of buttery and flaky pastry with a rich vanilla custard.

▲ FG0301	✚ 110x40mm
# 8 units	🕒 160g
🍏 3 days	



FLORENTINE IOCM

F

Combination of dark toffee, orange and flaked almonds backed with dark chocolate.

▲ FG0047	✚ 10cm
# 12 units	🕒 70g
🍏 4 weeks	



FRIAND INDIVIDUAL BLUEBERRY

F

Moist almond tea cake finished with blueberries.

▲ FG0048	✚ 7x5cm
# 20 units	🕒 60g
🍏 3 days	



FRIAND INDIVIDUAL COFFEE

F

Moist coffee almond tea cake topped with butter crumble.

▲ FG0049	✚ 7x5cm
# 20 units	🕒 60g
🍏 3 days	



FRIAND INDIVIDUAL LEMON

F

Moist lemon almond tea cake finished with mixed citrus peel.

▲ FG0050	✚ 7x5cm
# 20 units	🕒 60g
🍏 3 days	

CLASSIC BAKERY



SCONE INDIVIDUAL FRUIT

A light and fluffy scone with added sultanas ready to fill and serve.

▲ FG0236	✚ 6x7cm
# 20 units	⏰ 65g
🍏 3 days	



SCONE INDIVIDUAL PLAIN

A light and fluffy scone ready to serve.

▲ FG0238	✚ 6x7cm
# 20 units	⏰ 65g
🍏 3 days	



SCONE MINI FRUIT

A light and fluffy scone with added sultanas ready to fill and serve.

▲ FG0237	✚ 3x4cm
# 24 units	⏰ 22g
🍏 3 days	



SCONE MINI PLAIN

A light and fluffy scone ready to serve.

▲ FG0239	✚ 3x4cm
# 24 units	⏰ 22g
🍏 3 days	

MUFFIN

MUFFIN MINI

Delicious light mini muffins filled with a range of fresh ingredients.

	⚠	✚	#	🕒
MUFFIN MINI APPLE CRUMBLE	FG0178	2.5cm	36 units	30g
MUFFIN MINI CARAMEL BANANA	FG0313	2.5cm	36 units	30g
MUFFIN MINI CHOCOLATE	FG0314	2.5cm	36 units	30g
MUFFIN MINI RASPBERRY COCONUT	FG0315	2.5cm	36 units	30g

MUFFIN FLOURLESS

F

	⚠	✚	#	🕒
MUFFIN MINI BLUEBERRY	FG0176	2.5cm	36 units	30g
MUFFIN MINI COFFEE	FG0177	2.5cm	36 units	30g



STRUDEL AND TEA CAKE



TEA CAKE INDIVIDUAL
COCONUT AND CITRUS

Decadent tea cake with lemon curd, coconut and marshmallow.

▲ FG0300 ✦ 5x9cm

12 units 🕒 75g

🍏 3 days



TEA CAKE INDIVIDUAL APPLE,
BLACKBERRY AND WALNUT

Moist tea cake studded with pieces of apple, blackberry and walnut.

▲ FG0299 ✦ 5x9cm

12 units 🕒 75g

🍏 3 days



STRUDEL APPLE
AND SULTANA

Light pastry envelopes a rich mix of fruits and spices.

▲ FG0305 ✦ 35cm

1 unit 🕒 1600g

🍏 3 days

SAVOURY



QUICHES



QUICHE LORRAINE MINI

Classic quiche filled with cheese, bacon and onion.

⚠	FG0198	✚	5.5cm Ø
#	20 units	🕒	35g
🍏	3 days		



QUICHE MUSHROOM & SPINACH

Classic quiche filled with cheese, mushroom, spinach.

⚠	FG0207	✚	5.5cm Ø
#	20 units	🕒	35g
🍏	3 days		



QUICHE SMOKED SALMON

Classic quiche filled with smoked salmon and dill.

⚠	FG0205	✚	5.5cm Ø
#	20 units	🕒	35g
🍏	3 days		

SAVOURY ITEMS



SAUSAGE ROLL INDIVIDUAL

A classic version combining beef mince, herbs and spices in a flaky pastry.

⚠ FG0234	✚ 12cm
# 12 units	📖 160g
🍏 3 days	



VEGETABLE ROLL INDIVIDUAL

Baked flaky puff pastry filled with mixed vegetables.

⚠ FG0302	✚ 12cm
# 12 units	📖 160g
🍏 3 days	



MINI HAM AND CHEESE FILLED CROISSANT

Mini croissants filled with a ham and cheese bechamel.

⚠ FG0052	✚ 12cm
# 16 units	📖 45g
🍏 3 days	



SAUSAGE ROLL MINI

A classic version combining beef mince, herbs and spices in a flaky pastry.

⚠ FG0235	✚ 4cm
# 16 units	📖 50g
🍏 3 days	



VEGETABLE ROLL MINI

Baked flaky puff pastry filled with mixed vegetables.

⚠ FG0303	✚ 4cm
# 16 units	📖 50g
🍏 3 days	

SAVOURY CANAPÉS



MOROCCAN LAMB PIE

A delicious blend of 100% lamb mince slow cooked in a Moroccan spiced gravy filled in a buttery pastry.

▲	FG0189	↕	4.5cm
#	48 units	🕒	40g
🍏	3 days		



BEEF AND RED WINE PIE

A delicious blend of 100% beef mince slow cooked in a red wine gravy filled in a buttery pastry.

▲	FG0188	↕	4.5cm
#	48 units	🕒	40g
🍏	3 days		



CONTINENTAL PATISSERIE