

# CATALOGUE



CONTINENTAL PÂTISSERIE

# CONTENTS

## MINI BOUTIQUE

MINI BOUTIQUE SIGNATURE RANGE .....	8
MINI BOUTIQUE RANGE .....	9
PETIT DESSERTS IN CUPS .....	12
MINI BOUTIQUE TARTS .....	13

## PETIT FOUR

PETIT FOUR RANGE .....	16
PETIT FOUR TARTS .....	17
PROTEIN CUBE .....	18
CAKE POP .....	19

## INDIVIDUAL DESSERT

INDIVIDUAL DESSERT RANGE .....	21
INDIVIDUAL TART .....	27

## SLAB CAKE

SLAB CAKE RANGE .....	29
LUXURY SLAB CAKE .....	35

## CAKE, GÂTEAUX AND TART

GÂTEAUX .....	37
LOG AND ROULADE .....	39

## CHOCOLATE, COOKIE AND BISCUIT

HANDMADE CHOCOLATE .....	42
COOKIE .....	44
MACARON AND BISCOTTI .....	45

## SEMI-FINISHED RANGE

TART SHELL .....	47
GARNISHES .....	50

## CLASSIC BAKERY

CLASSIC BAKERY RANGE .....	54
MUFFIN .....	57
STRUDEL AND TEA CAKE .....	58

## SAVOURY

QUICHE .....	60
SAVOURY ITEMS .....	62
CANAPÉ .....	63

▲	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.



WELCOME



## 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 items 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)

⚠ MBI	🍏 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)

⚠ MBII	🍏 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)

⚠ MBIII	🍏 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.

---

▲ MCC	🍏 3 days
# 36 units	🕒 1000g

---



## ECLAIRS MINI BOUTIQUE ASSORTED TRAY

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

---

▲ MEA	🍏 3 days
# 18 units	🕒 465g

---

# MINI BOUTIQUE WITH SPECIAL DIETARY REQUIREMENT



## MINI BOUTIQUE VEGAN SELECTION



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)

▲ MBV	🕒 35g
# 24 Units	🍏 3 days



## MINI BOUTIQUE FLOURLESS CHEESECAKE SELECTION



Baked vanilla, raspberry and passionfruit cheesecake

▲ MBFC	🕒 24g
# 24 units	🍏 3 days

# 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.

▲ MLA	🍏 3 days
# 48 units	🥥 1600g



## LAMINGTON CHOCOLATE MINI

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

▲ MLAC	🍏 3 days
# 48 units	🥥 30g



## LAMINGTON RASPBERRY MINI

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

▲ MLAR	🍏 3 days
# 48 units	🥥 30g



## TRADITIONAL CHOCOLATE ÉCLAIR MINI

A delicate choux pastry piped with fresh chantilly cream and topped with a chocolate glaze

▲ MECH	🍏 3 days
# 18 units	🥥 26g



## TRADITIONAL COFFEE ÉCLAIR MINI

A delicate choux pastry piped with fresh coffee chantilly and topped with a coffee glaze

▲ MECF	🍏 3 days
# 18 units	🥥 26g



## PAVLOVA DRESSED MINI

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

▲ MPD	🥥 44g
# 20 units	🍏 3 days

**F**

# PETIT DESSERTS IN CUPS

## CHOCOLATE STREUSEL ORANGE CONFIT TIN

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

⚠ MCH	🍏 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.

⚠ MCSR	🥄 75g
# 15 units	🍏 3 days



# 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.

▲ MTAB 🍏 3 days

# 20 units 🕒 40g



## LEMON MERINGUE TART

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

▲ MTLM 🍏 3 days

# 20 units 🕒 45g



## CHOCOLATE TART

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

▲ MTCH 🍏 3 days

# 20 units 🕒 45g



## LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

▲ MTLE 🍏 3 days

# 20 units 🕒 45g

# MINI BOUTIQUE TART 5.5 CM



## MIXED FRUIT TART

Vanilla custard filled tart topped with mixed fruit.

⚠ MTF 🍏 3 days

# 20 units 🕒 45g



## PASSIONFRUIT CURD TART

Passionfruit curd encased in a sweet butter tart shell.

⚠ MTPF 🍏 3 days

# 20 units 🕒 45g



## STRAWBERRY TART

Vanilla custard tart topped with fresh strawberries.

⚠ MTSB 🍏 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.

▲ PFT	🍏 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.

▲ PFFL	📦 684g
# 36 units	🍏 3 days



## MADELEINES ASSORTED TRAY

A selection of chocolate, vanilla and raspberry madeleines.

▲ PMAA	🍏 3 days
# 48 units	📦 380g



## FRIAND MINI ASSORTED TRAY F

A selection of coffee, lemon and blueberry mini friands.

▲ PFR	📦 720g
# 48 units	🍏 3 days

# PETIT FOUR TART 4CM



## CHOCOLATE TART

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

▲ PTCH	✦ 4cm
# 24 units	📦 25g
🍏 3 days	



## LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

▲ PTLT	✦ 4cm
# 24 units	📦 25g
🍏 3 days	



## LEMON MERINGUE TART

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

▲ PTLM	✦ 4cm
# 24 units	📦 25g
🍏 3 days	



## MIXED NUT TART

Baked caramel frangipane topped with mixed caramelised nuts.

▲ PTMN	✦ 4cm
# 24 units	📦 25g
🍏 3 days	



## PEAR AND ALMOND TART

Baked frangipane tart topped with pears.

▲ PTPA	✦ 4cm
# 24 units	📦 25g
🍏 3 days	

# PROTEIN CUBE

## CHOCOLATE DATE

F

Cocoa and date high protein snack  
sweetened only with honey.

▲ PB 🕒 25g

# 20 units 🍏 3 days



## RASPBERRY

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

▲ PBR 🍏 3 days

# 20 units 🕒 25g



## GOJI AND APRICOT

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

▲ PBA 🍏 3 days

# 20 units 🕒 25g



# CAKE POP



## COCONUT CAKE POP

A light vanilla cake coated in desiccated coconut.

⚠ PCC	🕒 20g
# 24 units	🍏 3 days

## STRAWBERRY CAKE POP

Moist vanilla cake with a strawberry chocolate coating.

⚠ PPS	🕒 20g
# 24 units	🍏 3 days

# INDIVIDUAL DESSERT



# INDIVIDUAL DESSERT



## APPLE PIE DEEP SET

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

▲ IAP	✦ 7.5cm Ø
# 8 units	📦 170g
🍏 3 days	



## APPLE RHUBARB CRUMBLE

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

▲ ITAR	✦ 8cm Ø
# 12 units	📦 105g
🍏 3 days	



## APPLE TARTE TARTIN

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

▲ IATT	✦ 10cm Ø
# 8 units	📦 145g
🍏 3 days	



## BANOFFEE BOAT

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

▲ ITBAN	✦ 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.

▲ ICBB	✦ 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.

▲ ITTW	✦ 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.

⚠ IFCH	✦ 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.

⚠ IFCR	✦ 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.

⚠ ICTP	📦 35g
# 24 units	🍏 3 days



## CHOCOLATE PRALINE TART

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

⚠ ITCP	✦ 8cm Ø
# 12 units	📦 130g
🍏 3 days	



## TROPICAL PEBBLE

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

⚠ IPT	✦ 7.5cm Ø
# 12 units	📦 140g
🍏 3 days	

**F**

# 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.

▲ IPCT	✦ 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.

▲ IIPC	✦ 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.

▲ ICRG	✦ 7x4.5cm
# 12 units	📦 125g
🍏 3 days	



## TIRAMISU GOUTTE TEARDROP

Coffee soaked sponge layered with mascarpone mousse and chocolate crumble.

▲ ITS	✦ 6cm Ø
# 24 units	📦 100g
🍏 3 days	



## STICKY DATE PUDDING

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

▲ IPSD	✦ 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.

▲ IPCR      ✚ 7.5cm Ø

# 12 units      🗲 120g

🍷 3 days



## CRÈME CARAMEL

F

A smooth classic French custard dessert with a clear caramel sauce.

▲ ICC      ✚ 6.5cm Ø

# 20 units      🗲 125g

🍷 3 days



## PANNA COTTA VANILLA

F

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

▲ IPCV      ✚ 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.

▲ IMBC      ✚ 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.

▲ ICS      ✚ 8cm Ø

# 12 units      🗲 105g

🍷 3 days

# INDIVIDUAL DESSERT WITH SPECIAL DIETARY REQUIREMENT



## TROPICAL DELIGHT

**V F**

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

▲ ITD      ✦ 10x4x5.2cm

# 30 units      📦 113g

🍏 3 days



## ISPAHAN JOY

**V F**

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

▲ IIJ      ✦ 10.5x4x6cm

# 30 units      📦 113g

🍏 3 days



## CHOCOLATE TRIO

**V F**

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

▲ ICTR      ✦ 9.5x4x5.1cm

# 30 units      📦 105g

🍏 3 days



## VEGAN EXOTIC POT

**V F**

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

▲ IEP      ✦ 8x5.3cm Ø

# 12 units      📦 100g

🍏 3 days



## GREEN APPLE

**F**

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.

▲ IGA      ✦ 8x7.5cm Ø

# 12 units      📦 185g

🍏 3 days

# INDIVIDUAL DESSERT WITH SPECIAL DIETARY REQUIREMENT



## LEMON MYRTLE RICOTTA BASQUE CHEESECAKE



Baked ricotta Basque cheesecake with lemon myrtle

⚠ ICLM      ✦ 6.5cm Ø

# 8 units      🕒 160g

🍏 3 days



## EARL GREY BLACKBERRY



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

⚠ IPEG      ✦ 7x4cm Ø

# 12 units      🕒 96g

🍏 3 days



## VEGAN CARROT CAKE



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

⚠ ICRC      ✦ 6.5cm Ø

# 12 units      🕒 140g

🍏 3 days

# INDIVIDUAL TART 8CM



## CHOCOLATE TART

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

▲ ITCH      🍏 3 days  
# 12 units      🕒 110g



## LEMON CURD TART

Lemon curd encased in a sweet butter tart shell.

▲ ITLE      🍏 3 days  
# 12 units      🕒 115g



## LEMON MERINGUE TART

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

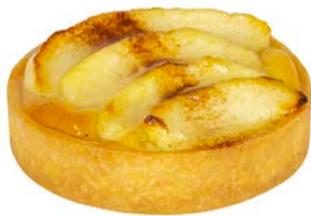
▲ ITLM      🍏 3 days  
# 12 units      🕒 130g



## PASSIONFRUIT CURD TART

Passionfruit curd encased in a sweet butter tart shell.

▲ ITPF      🍏 3 days  
# 12 units      🕒 110g



## APPLE CUSTARD TART

Baked frangipane topped with cinnamon sugar coated apple slices in a sweet butter tart shell.

▲ ITAC      🍏 3 days  
# 12 units      🕒 100g



## MIXED NUT TART

Baked caramel frangipane topped with mixed caramelised nuts.

▲ ITMN      🍏 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.

▲ ITVC      🍏 3 days  
# 12 units      🕒 95g

# SLAB CAKES



# SLAB CAKES



## APPLE CRUMBLE

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

▲ SAC	✦ 39x29.5cm
# 1 unit	🕒 4070g
🍏 3 days	



## BAKED CHEESECAKE

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

▲ SCCBN	✦ 39x29.5cm
# 1 unit	🕒 2570g
🍏 3 days	



## VANILLA SLICE

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

▲ SVSN	✦ 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.

▲ SBFN	✦ 39x29.5cm
# 1 unit	🕒 2785g
🍏 3 days	



## CHOCOLATE BROWNIE

Rich and fudge like chocolate cake with walnuts.

▲ SCBN	✦ 39x29.5cm
# 1 unit	🕒 3345g
🍏 3 days	

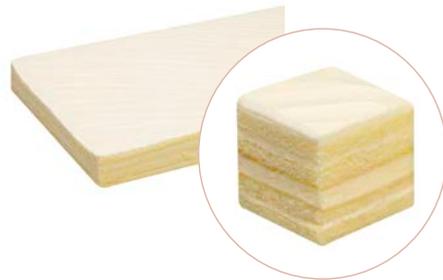


## CARROT CAKE

Moist carrot cake topped with a whipped cream cheese frosting.

▲ SCRN	✦ 39x29.5cm
# 1 unit	🕒 1970g
🍏 3 days	

# SLAB CAKES



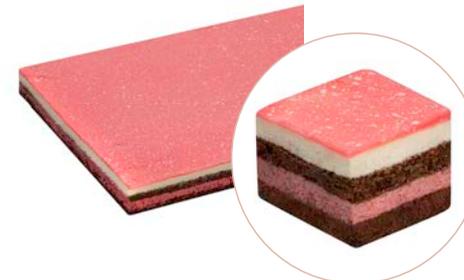
## CREAM SPONGE

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

▲ SSC      ✦ 39x29.5cm

# 1 unit      📦 2820g

🍏 3 days



## CHERRY RIPE

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

▲ SCRU      ✦ 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.

▲ SDWN      ✦ 39x29.5cm

# 1 unit      📦 2660g

🍏 3 days



## DEVILS FOOD CAKE

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

▲ SDFN      ✦ 39x29.5cm

# 1 unit      📦 3210g

🍏 3 days



## GREEN TEA TIRAMISU

Green tea chiffon filled with mascarpone mousse.

▲ SGTN      ✦ 39x29.5cm

# 1 unit      📦 2360g

🍏 3 days

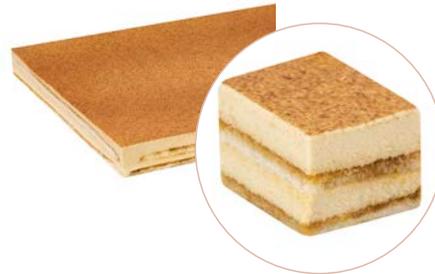
# SLAB CAKE



## STRAWBERRY MOUSSE

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

▲ SSMN	↕ 39x29.5cm
# 1 unit	📦 2440g
🍏 3 days	



## TIRAMISU

Layers of coffee syrup soaked sponge and marscarpone mousse.

▲ STSN	↕ 39x29.5cm
# 1 unit	📦 1886g
🍏 3 days	



## MANGO COCONUT

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

▲ SMCN	↕ 39x29.5cm
# 1 unit	📦 2660g
🍏 3 days	



## ORANGE POPPYSEED

Orange and poppyseed cake topped with glazed orange slices.

▲ SORN	↕ 39x29.5cm
# 1 unit	📦 2440g
🍏 3 days	



## STICKY DATE

A light cake filled with dates and spices.

▲ SSDN	↕ 39x29.5cm
# 1 unit	📦 2310g
🍏 3 days	

# SLAB CAKE



## BUFFET SLICE ASSORTED SET BOX A

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

▲ SBSA	✦ 39x29.5cm
# 70 units	📦 2530g
🍏 3 days	

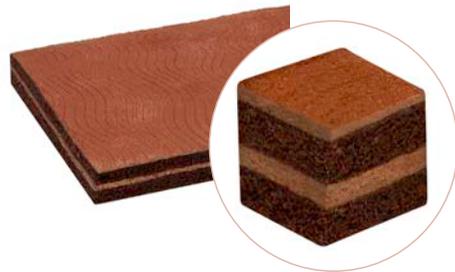


## BUFFET SLICE ASSORTED BOX B

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

▲ SBSB	✦ 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.

▲ SCHF      ✦ 39x29.5cm

# 1 unit      📦 2700g

🍷 3 days



## COCONUT BANANA MACADAMIA

**V F**

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

▲ SCHF      ✦ 39x29.5cm

# 1 unit      📦 3020g

🍷 3 days



## TROPICAL DELIGHT

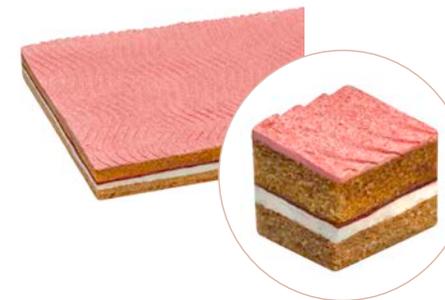
**V F**

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

▲ STD      ✦ 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.

▲ SBR      ✦ 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.

▲ SCD	✦ 39x29.5cm
# 1 unit	📦 3440g
🍏 3 days	



## RED VELVET

**F**

Layers of traditional red velvet cake with cream cheese frosting.

▲ SRVN	✦ 39x29.5cm
# 1 unit	📦 2400g
🍏 3 days	



## NUTELLA FLOURLESS

**F**

Creamy chocolate hazelnut centre on a flourless chocolate sponge base.

▲ SNUN	✦ 39x29.5cm
# 1 unit	📦 3000g
🍏 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



## RED VELVET IO™

F

Layers of traditional red velvet cake and cream cheese frosting.

▲ GRV      ✦ 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.

▲ GTS      ✦ 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.

▲ GCB      ✦ 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.

▲ GTC      ✦ 10" Ø

# 1 unit      📦 2000g

🍏 3 days



## BLACK FOREST IO™

A classic interpretation of chocolate mousse with a sour cherry compote and kirsch syrup-soaked chocolate sponge, finished with fresh cream and chocolate shavings.

▲ GBF      ✦ 10" Ø

# 1 unit      📦 2400g

🍏 3 days



## WHITE CHOCOLATE AND BERRY IO™

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

▲ GWC      ✦ 10" Ø

# 1 unit      📦 2600g

🍏 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.

▲ GTC7	✦ 7" Ø
# 1 unit	📦 1200g
🍏 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.

▲ GTS7	✦ 7" Ø
# 1 unit	📦 880g
🍏 3 days	



## CHOCOLATE HEAVEN 7"

A rich dark chocolate mousse sitting on a chocolate sponge with a layer of chocolate praline crunch finished with a shiny chocolate glaze.

▲ GCH7	✦ 7" Ø
# 1 unit	📦 1100g
🍏 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.

▲ GTP7	✦ 7" Ø
# 1 unit	📦 850g
🍏 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 raspberry glaze.

▲ GWC7	✦ 7" Ø
# 1 unit	📦 730g
🍏 3 days	

# LOG AND ROULADE



LOG CHOCOLATE  
RASPBERRY CRUNCH

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

▲ LCR	✦ 350x60mm
# 1 Log	📦 800g
🍏 3 days	



LOG PASSIONFRUIT AND  
WATTLESEED PAVLOVA ROULADE

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

▲ LPV	✦ 350x60mm
# 1 Log	📦 600g
🍏 3 days	

F



NEW  
PRODUCT

LAMINGTON ROULADE

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

▲ LLR	✦ 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.

▲ LBGC	✦ 380x70mm
# 1 Bar	🕒 950g
🍏 3 days	



BAR SALTY CARAMEL

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

▲ LBSC	✦ 380x70mm
# 1 Bar	🕒 950g
🍏 3 days	



BAR MANDARIN YUZU

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

▲ LBMY	✦ 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.

▲ CHMG 🕒 11g

# 15 units 🍏 4 weeks



## PASSIONFRUIT F

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

▲ CHPF 🕒 8g

# 15 units 🍏 4 weeks



## LYCHEE F

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

▲ CHLY 🕒 8g

# 15 units 🍏 4 weeks



## IRISH CREAM F

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

▲ CHIC 🕒 12g

# 15 units 🍏 4 weeks



## EARL GREY F

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

▲ CHEG 🕒 9g

# 15 units 🍏 4 weeks

# HANDMADE CHOCOLATES



## GIANDUJA

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

▲ CHGI	🕒 9g
# 15 units	🍏 4 weeks



## COOKIES 'N CREAM

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

▲ CHCC	🕒 6g
# 15 units	🍏 4 weeks



## RASPBERRY RUBY

**F**

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

▲ CHRR	🕒 9g
# 15 units	🍏 4 weeks



## MANDARIN YUZU

**F**

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

▲ CHMY	🕒 7g
# 15 units	🍏 4 weeks



## CHERRY RIPE

**F**

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

▲ CHCR	🕒 9g
# 15 units	🍏 4 weeks

# COOKIE



## FLORENTINE

F

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

▲ CFL	✦ 40mm
# 500g	🕒 12g
🍏 4 weeks	



## PALMIER

Buttery puff pastry filled with sugar and baked to crunchy caramel perfection.

▲ CPAL	✦ 4x2.5cm
# 500g	🕒 9g
🍏 4 weeks	



## CHOCOLATE SEA SALT

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

▲ CCHS	✦ 40mm
# 500g	🕒 14g
🍏 4 weeks	



## PIPED COFFEE SHORTBREAD

A melt in your mouth coffee butter shortbread.

▲ CSCF	✦ 35mm
# 500g	🕒 11g
🍏 4 weeks	



## PIPED VANILLA SHORTBREAD

A melt in your mouth vanilla butter shortbread.

▲ CSV	✦ 35mm
# 500g	🕒 11g
🍏 4 weeks	



## CHOCOLATE CHIP

Classic vanilla cookie with chocolate chips.

▲ CCHC	✦ 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.

▲ CMAS	🕒 860g
# 48 units	🍏 3 days

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.

▲ CBAA	🍏 4 weeks
# 500G	📏 100x25mm

## PISTACHIO AND FIG

Classic Italian twice baked biscuits filled with pistachio and fig.

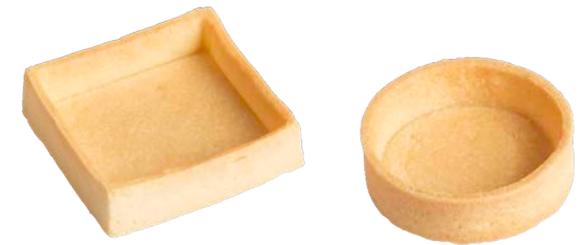
▲ CBPF	🍏 4 weeks
# 500G	📏 100x25mm

SEMI-FINISHED  
RANGE



## PURE BUTTER TART SHELL SWEET RANGE

	▲	✦	#	📏
MINI ROUND	FT41	4.1x1.7cm	288	7.4g
MINI SQUARE	FT42	3.3x3.3x1.7cm	288	7g
MEDIUM ROUND	FT61	5.5x1.8cm	120	12g
LARGE ROUND	FT81	80x20	72	25.5g
LARGE SQUARE	FT82	7.1x7.1x2cm	72	23.5g



## PURE BUTTER TART SHELL CHOCOLATE RANGE

	▲	✦	#	📏
MINI ROUND CHOCOLATE	FT41C	4x1.7cm	288 units	7.4g
MEDIUM ROUND CHOCOLATE	FT61C	5.5x1.8cm	120 units	12g
LARGE ROUND CHOCOLATE	FT81C	8x2cm	72 units	25.5g



## PURE BUTTER TART SHELL SAVOURY RANGE

	▲	⊕	#	🥞
MINI ROUND SAVOURY	FT41S	4x1.7cm	288 units	7.4g
MINI SQUARE SAVOURY	FT42S	3.3x3.3x1.7cm	288 units	7g
MEDIUM ROUND SAVOURY	FTS61S	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	FT41SG	4x1.7cm	288 units	7.01g
MINI ROUND SAVOURY	FTS41SG	4x1.7cm	288 units	7.4g
MEDIUM ROUND SWEET	FT61SG	5.5x1.8cm	120 units	12g
MEDIUM ROUND SAVOURY	FTS61SG	5.5x1.8cm	120 units	11.5g
LARGE ROUND SWEET	FT81SG	8x2cm	72 units	25g
LARGE ROUND SAVOURY	FTS81S	8x2cm	72 units	24g



# SEMI-FINISHED RANGE



PAVLOVA SHELL INDIVIDUAL **F**

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

▲ FPSI      ✦ 8cm Ø

# 40 units      🕒 50g

🍏 3 days



PAVLOVA SHELL MEDIUM **F**

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

▲ FPSM      ✦ 6cm Ø

# 20 units      🕒 24g

🍏 3 days



WHITE & CHOCOLATE SPONGE SHEET

A light and fluffy egg based sponge sheet.

▲ FSS      ✦ 40x30cm

# 6 units      🕒 250g x 6

🍏 3 days



CANOLI SHELL MINI

Traditional Italian pastry shells, ready to fill.

▲ FCMS      ✦ 7.5cm

# 78 units      🕒 9g

🍏 3 days



CRÊPES

A plain vanilla fine crêpe, ready for use.

▲ FCRE      ✦ 24cm

# 50 units      🕒 75g

🍏 3 days



PROFITEROLE SHELL

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

▲ FPRS      ✦ 5.5cm

# 24 units      🕒 10g

🍏 3 days

# GARNISH DECORATIONS



## BUTTER SOIL - CHOCOLATE

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

▲	DSOC	✦	NA
#	1 unit	📏	500g
🍏	3 days		



## BUTTER SOIL - VANILLA

A vanilla butter crumble. Great accompaniment with any dessert.

▲	DSOV	✦	NA
#	1 unit	📏	500g
🍏	3 days		

# CHOCOLATE DÉCOR



## CHOCOLATE STICKS

F

A dark or white couverture chocolate resembling a long cigarette.

▲ DCIG      ⇄ 10cm

# 200 units



## DARK CHOCOLATE TRIANGLE

F

Pink speckled dark chocolate triangle finished with silver powder.

▲ DCTF      ⇄ 2x12cm

# 75 units



## WHITE CHOCOLATE TRIANGLE

F

Red speckled white chocolate triangle finished with bronze powder.

▲ DCTF      ⇄ 2x12cm

# 75 units



## TEXTURED DARK CHOCOLATE STRIP

F

Textured dark chocolate strip brushed with gold powder.

▲ DCSD      ⇄ 2x12cm

# 45 units



## COLOURED DARK CHOCOLATE STRIP

F

Cherry red and gold splattered dark chocolate strip.

▲ DCSD      ⇄ 1.2x12cm

# 45 units

# SAUCE AND COULIS

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

## BUTTERSCOTCH SAUCE **F**

Rich buttery sauce made with caramelised brown sugar.

▲ DSBU 🍏 3 days  
# 1 unit 🕒 500ml

## CHOCOLATE SAUCE **F**

Smooth and rich chocolate sauce.

▲ DSCH 🍏 3 days  
# 1 unit 🕒 500ml

## CRÈME ANGLAISE **F**

Classic custard made with vanilla.

▲ DSCR 🍏 3 days  
# 1 unit 🕒 500ml

## MIXED BERRY COMPOTE **F**

Compote made with a mix of forest berries.

▲ DSBC 🍏 3 days  
# 1 unit 🕒 1kg

## RASPBERRY COULIS **F**

Raspberry sauce that is lightly sweetened.

▲ DSRA 🍏 3 days  
# 1 unit 🕒 500ml

## PASSIONFRUIT COULIS **F**

Passionfruit sauce that is lightly sweetened.

▲ DSPF 🍏 3 days  
# 1 unit 🕒 500ml



# CLASSIC BAKERY



# CLASSIC BAKERY



## APPLE TURNOVER INDIVIDUAL

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

▲ BATO      ✦ 90x40mm

# 6 units      📦 130g

🍏 3 days



## BRIOCHE BUN

Light and buttery bun excellent for sweet and savoury applications.

▲ BBB      ✦ 6cm Ø

# 50 units      📦 30g

🍏 3 days



## CROISSANT MINI

Layers of flaky and buttery melt in your mouth pastry.

▲ BCM      ✦ 110x50mm

# 1 unit      📦 25g

🍏 3 days



## CANOLI WITH CUSTARD MINI

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

▲ BCMF      ✦ 75x25mm

# 24 units      📦 22g

🍏 3 days



## CARAMEL SLICE INDIVIDUAL

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

▲ BCS      ✦ 80x50mm

# 10 units      📦 135g

🍏 3 days



## BRIOCHE BUN CHARCOAL

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

▲ BBBC      ✦ 6cm Ø

# 50 units      📦 30g

🍏 3 days



## CROISSANT MINI CHOCOLATE

Layers of flaky and buttery melt in your mouth pastry with a chocolate centre.

▲ BCMC      ✦ 110x50mm

# 1 unit      📦 30g

🍏 3 days

# CLASSIC BAKERY



## DANISH MINI ASSORTED

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

▲ BDAN 🍏 3 days

# 1 unit 🕒 30-40g



## ÉCLAIR CHOCOLATE INDIVIDUAL

A delicate choux pastry piped with fresh cream finished with a chocolate glaze.

▲ BECH ⚡ 15x4cm

# 12 units 🕒 90g

🍏 3 days



## ÉCLAIR COFFEE INDIVIDUAL

A delicate choux pastry piped with coffee cream finished with a caramel glaze.

▲ BECF ⚡ 15x4cm

# 12 units 🕒 90g

🍏 3 days



## FLORENTINE IOCM **F**

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

▲ BFL ⚡ 10cm

# 12 units 🕒 70g

🍏 4 weeks



## FRIAND INDIVIDUAL BLUEBERRY **F**

Moist almond tea cake finished with blueberries.

▲ BFRB ⚡ 7x5cm

# 20 units 🕒 60g

🍏 3 days



## FRIAND INDIVIDUAL COFFEE **F**

Moist coffee almond tea cake topped with butter crumble.

▲ BFCR ⚡ 7x5cm

# 20 units 🕒 60g

🍏 3 days



## FRIAND INDIVIDUAL LEMON **F**

Moist lemon almond tea cake finished with mixed citrus peel.

▲ BFRL ⚡ 7x5cm

# 20 units 🕒 60g

🍏 3 days

# CLASSIC BAKERY



## PORTUGUESE TART

A traditional version of this worldwide favourite combines flaky pastry with silky custard.

▲ BTPO	✦ 55mm
# 20 units	🕒 65g
🍏 3 days	



## PROFITEROLE FILLED AND DIPPED

Delicate choux pastry filled with vanilla custard, dipped in dark chocolate.

▲ BPDF	✦ 60mm
# 24 units	🕒 65g
🍏 3 days	



## SCONE INDIVIDUAL FRUIT

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

▲ BSF	✦ 6x7cm
# 20 units	🕒 65g
🍏 3 days	



## SCONE INDIVIDUAL PLAIN

A light and fluffy scone ready to serve.

▲ BSP	✦ 6x7cm
# 20 units	🕒 65g
🍏 3 days	



## VANILLA SLICE INDIVIDUAL

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

▲ BVS	✦ 110x40mm
# 8 units	🕒 160g
🍏 3 days	



## SCONE MINI FRUIT

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

▲ BSMF	✦ 3x4cm
# 24 units	🕒 22g
🍏 3 days	



## SCONE MINI PLAIN

A light and fluffy scone ready to serve.

▲ BSMP	✦ 3x4cm
# 24 units	🕒 22g
🍏 3 days	

# MUFFIN

## MUFFIN MINI

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

	▲	✦	#	📏
MUFFIN MINI APPLE CRUMBLE	BMAA	2.5cm	36 units	30g
MUFFIN MINI CARAMEL BANANA	BMMB	2.5cm	36 units	30g
MUFFIN MINI CHOCOLATE	BMMC	2.5cm	36 units	30g
MUFFIN MINI RASPBERRY COCONUT	BMMR	2.5cm	36 units	30g

## MUFFIN FLOURLESS

**F**

	▲	✦	#	📏
MUFFIN MINI BLUEBERRY	BMMGB	2.5cm	36 units	30g
MUFFIN MINI COFFEE	BMMGC	2.5cm	36 units	30g



# STRUDEL AND TEA CAKE



## STRUDEL APPLE AND CHERRY

Light pastry envelopes a rich mix of apple, cherry and spices.

▲ BSAC      ✦ 35cm

# 1 unit      🥫 1600g

🍏 3 days



## STRUDEL APPLE AND SULTANA

Light pastry envelopes a rich mix of fruits and spices.

▲ BSAS      ✦ 35cm

# 1 unit      🥫 1600g

🍏 3 days



## TEA CAKE INDIVIDUAL COCONUT AND CITRUS

Decadent tea cake with lemon curd, coconut and marshmallow.

▲ BTCC      ✦ 5x9cm

# 12 units      🥫 75g

🍏 3 days



## TEA CAKE INDIVIDUAL APPLE, BLACKBERRY AND WALNUT

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

▲ BTAB      ✦ 5x9cm

# 12 units      🥫 75g

🍏 3 days

SAVOURY



# QUICHES



## QUICHE CHICKEN AND PUMPKIN INDIVIDUAL

A buttery based tart baked with eggs, cream, chicken, roasted pumpkin and cheese till golden brown.

▲ VQIC	✦ Ø 10cm
# 12 units	📦 145g
🍏 3 days	



## QUICHE MIXED MUSHROOM AND SPINACH INDIVIDUAL

A buttery tart baked with eggs, cream, mixed mushrooms, spinach and cheese till golden brown.

▲ VQIM	✦ Ø 10cm
# 12 units	📦 145g
🍏 3 days	



## QUICHE LORRAINE INDIVIDUAL

A buttery tart baked with eggs, cream, bacon, onion and cheese till golden brown.

▲ VQIL	✦ Ø 10cm
# 12 units	📦 145g
🍏 3 days	

# QUICHES



## QUICHE LORRAINE MINI

Classic quiche filled with cheese, bacon and onion.

▲ VQML	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	



## QUICHE MUSHROOM & SPINACH

Classic quiche filled with cheese, mushroom, spinach.

▲ VQMMS	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	



## QUICHE SMOKED SALMON

Classic quiche filled with smoked salmon and dill.

▲ VQMSL	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	



## GOURMET QUICHE CURRY CHICKEN & PUMPKIN

Canape style quiche filled with curry sauce, cheese, chicken, pumpkin and peas.

▲ VQMGC	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	

**F**



## GOURMET QUICHE SUNDRIED TOMATO, PESTO & PINENUT MINI

Canape style quiche filled with pesto sauce, cheese, sundried tomato and pinenuts.

▲ VQMGT	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	

**F**



## GOURMET QUICHE SMOKED PORCINI & DUCK BREAST MINI

Canape style quiche filled with cheese, mushroom and duck breast.

▲ VQMGD	✦ 5.5cm Ø
# 20 units	🕒 35g
🍏 3 days	

**F**

# SAVOURY ITEMS



## SAUSAGE ROLL INDIVIDUAL

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

▲ VSR1	✦ 12cm
# 12 units	📦 160g
🍏 3 days	



## VEGETABLE ROLL INDIVIDUAL

Baked flaky puff pastry filled with mixed vegetables.

▲ VVRI	✦ 12cm
# 12 units	📦 160g
🍏 3 days	



## MINI HAM AND CHEESE CROISSANT

Buttery and flaky pastry filled with tasty cheese and leg ham.

▲ VCMH	✦ 12cm
# 1 unit	📦 50g
🍏 3 days	

## SAUSAGE ROLL MINI

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

▲ VSRM	✦ 4cm
# 16 units	📦 50g
🍏 3 days	

## VEGETABLE ROLL MINI

Baked flaky puff pastry filled with mixed vegetables.

▲ VVRM	✦ 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.

▲ VPML      ↕ 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.

▲ VPBR      ↕ 4.5cm

# 48 units      🕒 40g

🍏 3 days



CONTINENTAL PÂTISSERIE