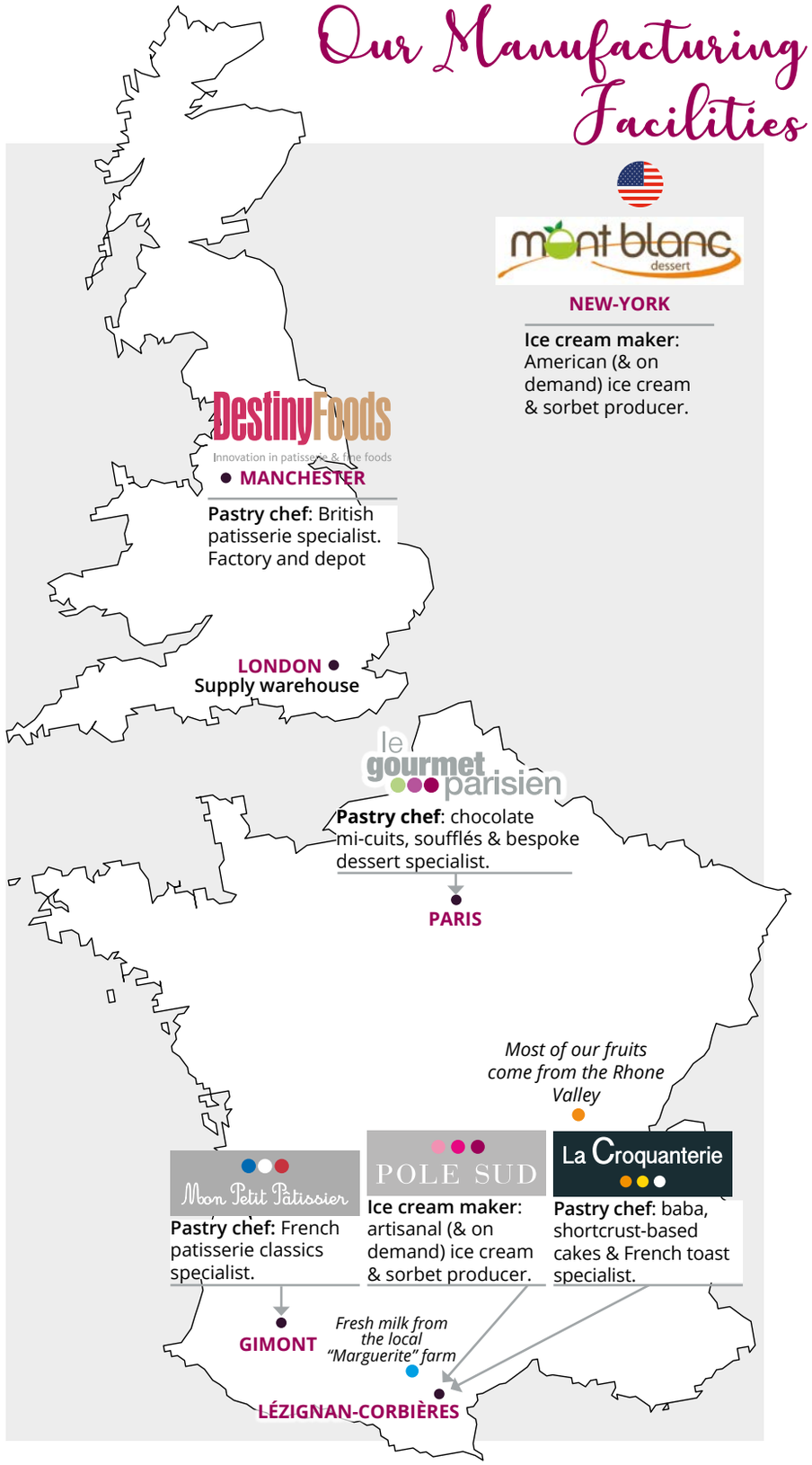
2020 Collection

la compagnie des desserts
Making dessert a pleasure

DestinyFoods

Our Manufacturing Facilities



DestinyFoods

DESTINY FOODS, WHO ARE WE?

One of the UK's largest manufacturers and distributors of frozen desserts and specialist patisserie. Supplying leading UK groups and Independent Customers across the hotels, restaurants, pubs, travel and leisure sectors.

We are part of the rapidly expanding La Compagnie des Desserts group. The company brings together the know-how of several artisan ice cream, pastry and bakery manufacturers with the same ambitious focus: 'to become the number one dessert supplier to the foodservice market'.

BFFF

BRCGS Food Safety CERTIFICATED

BRCGS Storage and Distribution CERTIFICATED

WE CAN BE YOUR ONE STOP COMPLETE DESSERT SOLUTION

INNOVATION

We deliver innovation to meet consumer and customer needs.

- Specialist market and consumer insight to ensure we are always on top of the latest trends.
- Bespoke product development provided by our team of specialised pastry chefs. We pride ourselves on being first-to-market.
- 'Back of House' Operational Understanding to ensure we deliver an appropriate solution.
- An offering of hundreds of innovative artisan desserts for you to choose from, from decadent cheesecakes, to rich pastries, to help you create the perfect menu.

DELIVERIES

Because we want to be the most reliable of partners to our customers, we guarantee national deliveries of 3 to 6 days a week (Subject to Location).
And for that reason, we deliver almost anywhere across the length and breadth of the UK.

PARTNERSHIP

We pride ourselves on working very closely with our customers, creating partnerships that ensure we understand the specific needs and anticipate the requirements of each individual business.
This starts with offering our insights and identifying the 'next big thing', bespoke product development, moving onto our diligent planning, high manufacturing standards, technical know-how, and excellent storage & distribution.

New Releases

New releases

Vegan

APPLE CRUMBLE
VNICAP01008 - p.11 & 15

APPLE & BLACKBERRY CRUMBLE
VNICAP02008 - p.11 & 15

RASPBERRY FRANGIPANE TART
VNRASP01001 - p.10, 13 & 27

LEMON CHEESECAKE
VNCLEM01001 - p.11 & 12

CARAMELISED BISCUIT CHEESECAKE
VNCCAR01001 - p.11 & 20

BAKED NY CHEESECAKE
LCCBPL13001 - p.11, 12 & 19

CHOCOLATE CHEESECAKE
LCCCHO17001 - p.11 & 12

Tea time box

EVENING TEA TIME BOX
TDEASS52040 - p.35

MINI PREMIUM DESSERT SLICES
TDEASS47100 - p.36

Tortes

MINI ORANGE & PROSECCO TORTE
MTOORA01035 - p.26 & 37

STRAWBERRY & PROSECCO TORTE
ITOSTR08016 - p.25

RASPBERRY TORTE
ITORAS11016 - p.25

New releases

Cakes

MINT CHOCOLATE BUBBLE TRIPLE CAKE
LCAMIN01001 - p.46

CHOCOLATE ORANGE CAKE
LCACHO26001 - p.46

RASPBERRY, ROSE & WHITE CHOCOLATE CAKE
LCARAS04001 - p.46

CHARCOAL CHERRY CAKE
LCACHA01001 - p.46

BANANA & TOFFEE LOAF CAKE
LCABBA01002 - p.52

CHOCOLATE & SALTED CARAMEL TORTE TRAY
LTOSCH22001 - p.25

Cheesecakes

BAKEWELL CHEESECAKE
ICCBAK10016 - p.24

BLACK FOREST CHEESECAKE
ICCBLA04016 - p.24

RUBY CHOCOLATE CHEESECAKE
LCCRUB01001 - p.20

MINI WHITE CHOCOLATE & RASPBERRY CHEESECAKE
MCCWHI03035 - p.23 & 37

BAKED GINGERBREAD CHEESECAKE
LCCBGI01001 - p.18

LIMONCELLO CHEESECAKE
LCCLEM07001 - p.20

TOFFEE & PECAN CHEESECAKE
LCCSTO01001 - p.22

MANDARIN CHEESECAKE
LCASMA01001 - p.22

INSIGHTS & TRENDS

Destiny Foods prides itself on keeping up-to-date with consumer insights & trends.
We are very happy to be launching a number of new products that fit into the 2020 trend predictions, these include 'new' vegan cheesecakes, desserts made with non-gluten containing ingredients, provenance to give our new products an elevated identity, and social media worthy desserts & pastries, providing great visual impact.

SUITABLE FOR HEALTHY DIETS

Vegan, health & well being are growth areas in our business. Our talented new product development pastry chefs constantly are working on removing the ingredients but keeping all of the flavour of our standard range.
We've done exactly what we set out to do, we've taken the cheese out of our vegan cheesecakes but kept the flavour and appearance.

Vegan & Non-gluten containing ingredients

VEGAN

Tarts & Cakes

CHOCOLATE & PASSION FRUIT TART

Chocolate ganache topped with passion fruit glaze in sweet vegan pastry.

Ø 8 cm

ITACHO19008 | 100 g x 8

3 h - 4°C
5 d - 4°C

CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze and caramelised orange zest in sweet vegan pastry.

Ø 8 cm

ITACHO21008 | 120 g x 8

3 h - 4°C
5 d - 4°C

CHOCOLATE & CHERRY TART

Chocolate ganache and black cherries, topped with flaked almonds and drizzled with chocolate mirror glaze in sweet vegan pastry. Ø 8 cm

ITACHO22008 | 115 g x 8

3 h - 4°C
5 d - 4°C

NEW

FRENCH APPLE TART

Apples and soft frangipane sponge in sweet vegan pastry. Precut in 14 portions.

Ø 27 cm

VNLTFR01001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

NEW

RASPBERRY FRANGIPANE TART

Raspberries in a frangipane sponge topped with flaked almonds in sweet vegan pastry.
Precut in 14 portions. Ø 27 cm

VNRASP01001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

FLOURLESS CHOCOLATE ORANGE CAKE

A rich moist chocolate cake flavoured with orange. Precut in 12 portions.

Ø 25 cm

LCACHO24001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in sweet vegan pastry.
Precut in 14 portions. Ø 27 cm

VNLTCH01001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

VEGAN

Cheesecakes

NEW

LEMON CHEESECAKE

A vegan lemon cheesecake on a sweet vegan biscuit base swirled with vegan lemon cream.
Precut in 14 portions. Ø 24 cm

VNCLEM01001 | 1.6 kg x 1

4 h - 4°C
5 d - 4°C

NEW

CARAMELISED BISCUIT CHEESECAKE

A vegan caramelised biscuit cheesecake on a sweet vegan biscuit base. Precut in 14 portions.

Ø 24 cm

VNCCAR01001 | 1.6 kg x 1

4 h - 4°C
5 d - 4°C

NEW

CHOCOLATE CHEESECAKE

A rich dark chocolate vegan cheesecake on a chocolate biscuit base. Precut in 14 portions.

Ø 24 cm

LCCCHO17001 | 1.9 kg x 1

4 h - 4°C
5 d - 4°C

NEW

BAKED NY CHEESECAKE

A rich vegan cheesecakemade with vegan cheese and Madagascan vanilla on a crunchy biscuit base.
Precut in 14 portions. Ø 25 cm

LCCBPL13001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

Crumbles

AFTERNOON TEA TIME BOX

A selection of afternoon tea pieces, including 8 x Chocolate & cherry tart, 8 x Chocolate orange finger, 8 x Lemon & poppy seed square, 8 x Mini victoria sandwich cake.

TDEASS46032 | 1 kg x 32

1 h - 4°C
5 d - 4°C

NEW

APPLE CRUMBLE

Apples in sweet pastry, topped with a crumble topping.

Ø 8 cm

VNICAP01008 | 125 g x 8

3 h - 4°C
7 min - 180°c
5 d - 4°C

NEW

APPLE & BLACKBERRY CRUMBLE

Apple & blackberries in sweet pastry, topped with a crumble topping. Ø 8 cm

VNICAP02008 | 130 g x 8

3 h - 4°C
7 min - 180°c
5 d - 4°C

Cheesecakes

NEW

VEGAN LEMON CHEESECAKE

A vegan lemon cheesecake on a sweet vegan biscuit base swirled with vegan lemon cream. Made using non-gluten containing ingredients. Precut in 14 portions. Ø 24 cm

VNCLEM01001 | 1.6 kg x 1

3 h - 4°C
5 d - 4°C

NEW

VEGAN CHOCOLATE CHEESECAKE

A rich dark chocolate vegan cheesecake on a chocolate biscuit base. Made using non-gluten containing ingredients. Precut in 14 portions.
Ø 24 cm

LCCCHO17001 | 1.9 kg x 1

4 h - 4°C
5 d - 4°C

NEW

VEGAN BAKED NY CHEESECAKE

A rich vegan cheesecakemade with vegan cheese and Madagascan vanilla on a crunchy biscuit base. Made using non-gluten containing ingredients.
Precut in 14 portions. Ø 25 cm

LCCBPL13001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

BAKED VANILLA CHEESECAKE

Madagascan vanilla baked cheesecake on a crunchy granola base. Made using non-gluten containing ingredients. Precut in 12 portions.
Ø 25 cm

NCGVAN01001 | 1.5 kg x 1

4 h - 4°C
5 d - 4°C

Cakes

NEW

FLOURLESS CHOCOLATE CAKE

A rich moist chocolate cake. Made using non-gluten containing ingredients. Precut in 12 portions.
Ø 25 cm

LCACHO12001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

VEGAN FLOURLESS CHOCOLATE ORANGE CAKE

A rich moist chocolate cake flavoured with orange. Made using non-gluten containing ingredients. Precut in 12 portions. Ø 25 cm

LCACHO24001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

Single portion tarts

CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze and caramelised orange zest in sweet vegan pastry. Made using non-gluten containing ingredients. Ø 8 cm

ITACHO21008 | 120 g x 8

3 h - 4°C
5 d - 4°C

CHOCOLATE & PASSION FRUIT TART

Chocolate ganache topped with passion fruit glaze in sweet vegan pastry. Made using non-gluten containing ingredients.
Ø 8 cm

ITACHO19008 | 100 g x 8

3 h - 4°C
5 d - 4°C

CHOCOLATE & CHERRY TART

Chocolate ganache and black cherries, topped with flaked almonds and drizzled with chocolate mirror glaze in sweet vegan pastry. Made using non-gluten containing ingredients. Ø 8 cm

ITACHO22008 | 115 g x 8

3 h - 4°C
5 d - 4°C

Pre-cut tarts

NEW

FRENCH APPLE TART

Apples and soft frangipane sponge in sweet vegan pastry. Suitable for a vegan diet. Made using non-gluten containing ingredients. Precut in 14 portions.
Ø 27 cm

VNLTFR01001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

NEW

RASPBERRY FRANGIPANE TART

Raspberries in a frangipane sponge topped with flaked almonds in sweet vegan pastry. Suitable for a vegan diet. Made using non-gluten containing ingredients. Precut in 14 portions. Ø 27 cm

VNRASP01001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

SALTED CARAMEL AND CHOCOLATE TART

Rich salted caramel topped with ganache in sweet pastry. Made using non-gluten containing ingredients. Precut in 14 portions.
Ø 27 cm

NCGSAL03001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in sweet vegan pastry. Suitable for a vegan diet. Made using non-gluten containing ingredients. Precut in 14 portions. Ø 27 cm

VNLTCH01001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

Pre-cut tarts

PECAN TART

Pecans and golden syrup in sweet pastry. Made using non-gluten containing ingredients. Precut in 14 portions. Ø 27 cm

NCGPEC01001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

TARTE AU CITRON

Our classic tarte au citron. Made using non-gluten containing ingredients. Precut in 14 portions.
Ø 25 cm

NCGCIT01001 | 1.45 kg x 1

4 h - 4°C
5 d - 4°C

Brownies & Puddings

SALTED CARAMEL BROWNIE

Chocolate brownie drizzled with salted caramel. Made using non-gluten containing ingredients. Precut in 35 portions.
40 x 31 cm

NCGSAL01001 | 3.5 kg x 1

5 h - 4°C
5 d - 4°C

DOUBLE CHOCOLATE BROWNIE

A rich and indulgent chocolate brownie with plain & milk chocolate pieces. Made using non-gluten containing ingredients. Precut in 35 portions.
40 x 31 cm

NCGTRI01001 | 4.2 kg x 1

5 h - 4°C
5 d - 4°C

STICKY TOFFEE PUDDING

A traditional sticky toffee cake made with dates and ready to be served with toffee sauce. Made using non-gluten containing ingredients. Precut in 32 portions. 40 x 31 cm

NCGSTI03001 | 3.7 kg x 1

5 h - 4°C
40 sec - 800 W
5 d - 4°C

STANDARD CHOCOLATE BROWNIE

A rich chocolate brownie. Made using non-gluten containing ingredients. Precut in 32 portions.
40 x 31 cm

NCGTRI03001 | 3 kg x 1

5 h - 4°C
5 d - 4°C

Crumbles

NEW

APPLE CRUMBLE

Apples in sweet pastry, topped with a crumble topping. Made using non-gluten containing ingredients. Ø 8 cm

VNICAP01008 | 125 g x 8

3 h - 4°C
7 min - 180°c
5 d - 4°C

NEW

APPLE & BLACKBERRY CRUMBLE

Apple & blackberries in sweet pastry, topped with a crumble topping. Made using non-gluten containing ingredients.
Ø 8 cm

VNICAP02008 | 130 g x 8

3 h - 4°C
7 min - 180°c
5 d - 4°C

Tea time box

NEW

TEA TIME BOX

24 x Mini pecan pie, 24 x Chocolate fudge finger, 24 x Mini victoria cakes, 24 x Mini toffee cupcake. Made using non-gluten containing ingredients.

NCGTEA01096 | 3 kg x 96

1 h - 4°C
3 d - 4°C

EXPERT IN CREAMY PASTRIES

We use the highest quality ingredients and combined with the latest identified flavour trends we think we have the winning formula. The creamy cheesecake base with the crunchy biscuit give these desserts that certain 'je ne sais quoi'.
Destiny Foods offer the simple flavour of Madagascan vanilla, the more unusual flavour combinations, or the sophisticated cheesecake with provenance. We are certain that we have captured the market and have something to offer for every taste.
Our tarts are made with fresh ingredients and have that 'home made' feel. We can now also offer vegan and NGCI tarts with pastry to rival their standard equivalents.
Our cheesecakes, tortes and tarts are all handmade and baked in a rotating oven to get the best even quality bake.
We believe the quality of our desserts & pastries are difficult to beat.

Cheesecakes, Tortes & Tarts

Cheesecakes

Pre-cut cheesecakes - Baked

NEW

BAKED GINGERBREAD CHEESECAKE

Baked gingerbread cheesecake with gingerbread pieces on a ginger biscuit base. Precut in 14 portions. Ø 22 cm

LCCBGI01001 | 2 kg x 1

4 h - 4°C
5 d - 4°C

WHITE CHOCOLATE & RED VELVET CHEESECAKE

A creamy white chocolate and red velvet cheesecake topped with cream cheese icing and red velvet crumb. Precut in 14 portions. Ø 22 cm

LCCWHI10001 | 1.75 kg x 1

4 h - 4°C
5 d - 4°C

ULTIMATE CHOCOLATE FUDGE CHEESECAKE

A baked dark chocolate cheesecake with chocolate fudge cake pieces, topped with fudge icing, chocolate decoration on a bourbon biscuit base. Precut in 14 portions. Ø 22 cm

LCCCHO14001 | 1.75 kg x 1

4 h - 4°C
5 d - 4°C

BAKED CHOCOLATE CHEESECAKE

A rich baked chocolate cheesecake on a bourbon biscuit base. Precut in 14 portions.

Ø 22 cm

LCCBCH03001 | 1.65 kg x 1

4 h - 4°C
5 d - 4°C

LEMON MERINGUE CHEESECAKE

Baked lemon cheesecake topped with lemon cream and meringue on a biscuit base.
Precut in 14 portions. Ø 22 cm

LCCLEM06001 | 1.65 kg x 1

4 h - 4°C
3 d - 4°C

SALTED CARAMEL CHEESECAKE

A baked cheesecake combined with a caramel cheesecake and a salted caramel swirl.
Precut in 14 portions. Ø 25 cm

LCCSAL01001 | 1.5 kg x 1

4 h - 4°C
5 d - 4°C

Cheesecakes

Pre-cut cheesecakes - Baked

BAKED AMERICAN CHEESECAKE

Madagascan vanilla baked cheesecake on a sweet biscuit base. Precut in 14 portions. Ø 25 cm

LCCBPL04001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

BAKED AMERICAN CHEESECAKE

Madagascan vanilla cheesecake on a sweet biscuit base. Precut in 8 portions. Ø 20 cm

LCCBAM01001 | 1.15 kg x 1

3 h - 4°C
5 d - 4°C

VEGAN BAKED NY CHEESECAKE

A rich vegan cheesecakemade with vegan cheese and Madagascan vanilla on a crunchy biscuit base. Precut in 14 portions. Ø 25 cm

LCCBPL13001 | 1.7 kg x 1

3 h - 4°C
5 d - 4°C

DEEP BAKED BASELESS CHEESECAKE

A baseless deep baked cheesecake dusted with biscuit crumb. Precut in 14 portions.

Ø 22 cm

LCCBPL08001 | 1.7 kg x 1

4 h - 4°C
3 d - 4°C

BAKED BLUEBERRY & SOUR CREAM CHEESECAKE

Baked cheesecake with blueberries on a sweet biscuit base and a sour cream topping. Precut in 14 portions.

Ø 25 cm

LCCBLU03001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

RASPBERRY CHEESECAKE

A baked vanilla cheesecake with a tangy raspberry topping on a sweet biscuit base. Uncut.

Ø 25 cm

BCCBRA01001 | 1.8 kg x 1

4 h - 4°C
5 d – 4°c

Cheesecakes

Pre-cut cheesecakes - No bake

NEW

RUBY CHOCOLATE CHEESECAKE

Ruby chocolate cheesecake on a sweet biscuit base topped with raspberry. Precut in 14 portions.
Ø 24 cm

LCCRUB01001 | 1.8 kg x 1

4 h - 4°C
5 d - 4°C

NEW

LIMONCELLO CHEESECAKE

Limoncello cheesecake on a sweet biscuit base topped with lemon cream. Precut in 14 portions.
Ø 24 cm

LCCLEM07001 | 1.8 kg x 1

4 h - 4°C
5 d - 4°C

OREO CHEESECAKE

Crunchy pieces of Oreo biscuits combined with our sweet cream cheesecake mix on a sweet biscuit base. Precut in 14 portions. Ø 24 cm

LCCORE01001 | 1.9 kg x 1

4 h - 4°C
5 d - 4°C

HONEYCOMB CHEESECAKE

Chocolate coated honeycomb pieces topped and in our sweet cheesecake mix on a sweet biscuit base. Precut in 14 portions. Ø 24 cm

LCCHON01001 | 1.95 kg x 1

4 h - 4°C
5 d - 4°C

NEW

VEGAN CARAMELISED BISCUIT CHEESECAKE

A vegan caramelised biscuit cheesecake on a sweet vegan biscuit base. Precut in 14 portions. Ø 24 cm

VNCCAR01001 | 1.6 kg x 1

3 h - 4°C
5 d - 4°C

VANILLA CHEESECAKE

Madagascan vanilla cheesecake on a sweet biscuit base. Uncut. Ø 24 cm

LCCVAN01001 | 1.65 kg x 1

4 h - 4°C
5 d - 4°C

Cheesecakes

Pre-cut cheesecakes - No bake

WHITE CHOCOLATE CHEESECAKE

White chocolate cheesecake on a sweet biscuit base topped with a chocolate glaze. Uncut. Ø 24 cm

LCCWHI01001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

NEW

VEGAN CHOCOLATE CHEESECAKE

A rich dark chocolate vegan cheesecake on a chocolate biscuit base. Precut in 14 portions. Ø 24 cm

LCCCHO17001 | 1.9 kg x 1

3 h - 4°C
5 d - 4°C

NEW

VEGAN LEMON CHEESECAKE

A vegan lemon cheesecake on a sweet vegan biscuit base swirled with vegan lemon cream.
Precut in 14 portions. Ø 24 cm

VNCLEM01001 | 1.6 kg x 1

3 h - 4°C
5 d - 4°C

PASSION FRUIT CHEESECAKE

Passion fruit cheesecake on a sweet biscuit base topped with a passion fruit glaze.
Precut in 14 portions. Ø 24 cm

LCCPAS04001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

STRAWBERRY CHEESECAKE

Strawberry cheesecake on a sweet biscuit base topped with a strawberry marble glaze.
Precut in 14 portions. Ø 24 cm

LCCSTR05001 | 1.8 kg x 1

4 h - 4°C
5 d - 4°C

IRISH CREAM CHEESECAKE

Irish cream cheesecake with chocolate glaze on a sweet biscuit base. Uncut.
Ø 24 cm

LCCBAI01001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

Cheesecakes

Cheesecakes Carton

NEW

MANDARIN CHEESECAKE

Mandarin cheesecake on a sweet biscuit base with an orange glaze. Precut in 42 portions. 40 x 31 cm

LCASMA01001 | 4.2 kg x 1

4 h -4°C
5 d -4°C

NEW

TOFFEE & PECAN CHEESECAKE

Toffee cheesecake with pecans on a sweet biscuit base. Precut in 42 portions. 40 x 31 cm

LCCSTO01001 | 4.3 kg x 1

4 h -4°C
5 d -4°C

HONEYCOMB CHEESECAKE TRAY

Honeycomb cheesecake on a sweet biscuit base. Precut in 42 portions. 40 x 31 cm

LCCHON02001 | 4 kg x 1

4 h -4°C
5 d -4°C

PLAIN CHEESECAKE TRAY

Plain cheesecake on a sweet biscuit base. Uncut.

40 x 31 cm

LCCSPL02001 | 4 kg x 1

4 h -4°C
5 d -4°C

Single portion cheesecakes - Baked

CHOCOLATE MARSHMALLOW S'MORES CHEESECAKE

A baked dark chocolate cheesecake mix topped with marshmallow on a chocolate biscuit base. Ø 6.5 cm

ICCCHO17012 | 133 g x 12

2 h -4°C
3 d -4°C

BAKED CHOCOLATE CHEESECAKE

A rich baked dark chocolate cheesecake on a bourbon biscuit base.

Ø 6.5 cm

ICCBAK08016 | 115 g x 16

2 h -4°C
5 d -4°C

BAKED VANILLA CHEESECAKE

A classic baked American cheesecake on a sweet biscuit base.

Ø 6.5 cm

ICCBAK01016 | 80 g x 16

2 h -4°C
5 d -4°C

Cheesecakes

Minis & Single portion cheesecakes - no bake

NEW

MINI WHITE CHOCOLATE & RASPBERRY CHEESECAKE

White chocolate cheesecake with raspberry pieces on a sweet biscuit base. Ø 4.5 cm

MCCWHI03035 | 47 g x 35

1 h -4°C
5 d -4°C

MINI BLUEBERRY CHEESECAKE

Blueberry cheesecake with a blueberry glaze on a sweet biscuit base. Ø 4.5 cm

ICCBLU02035 | 63 g x 35

1 h -4°C
5 d -4°C

MINI LEMON CHEESECAKE

Lemon cheesecake on a sweet biscuit base.

Ø 4.5 cm

ICCLEM03035 | 55 g x 35

1 h -4°C
5 d -4°C

MINI CHOCOLATE ORANGE CHEESECAKE

Chocolate orange cheesecake with chocolate glaze on a sweet biscuit base. Ø 4.5 cm

MCCCHO02035 | 60 g x 35

1 h -4°C
5 d -4°C

MINI SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base. Ø 4.5 cm

MCCSAL01035 | 58 g x 35

1 h -4°C
5 d -4°C

IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base.

Ø 6.5 cm

ICCBAI01016 | 120 g x 16

2 h -4°C
5 d -4°C

STRAWBERRY CHEESECAKE

Strawberry cheesecake on a sweet biscuit base.

Ø 6.5 cm

ICCSTR01016 | 125 g x 16

2 h -4°C
5 d -4°C

VANILLA CHEESECAKE

Vanilla cheesecake on a sweet biscuit base with a chocolate decoration. Ø 6.5 cm

ICCVAN01016 | 118 g x 16

2 h -4°C
5 d -4°C

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

White chocolate cheesecake with raspberry pieces on a sweet biscuit base. Ø 6.5 cm

ICCWHI01016 | 130 g x 16

2 h -4°C
5 d -4°C

Cheesecakes

Single portion cheesecakes - No bake

NEW

BAKEWELL CHEESECAKE

A raspberry bakewell cheesecake on a sweet biscuit base topped with flaked almonds and a bakewell cake. Ø 6.5 cm

ICCBAK10016 | 127 g x 16 | 2 h - 4°C | 5 d - 4°C

NEW

BLACK FOREST CHEESECAKE

A cherry cheesecake on a boubon biscuit base with cherry glaze.
Ø 6.5 cm

ICCBLA04016 | 108 g x 16 | 2 h - 4°C | 5 d - 4°C

CHOCOLATE HONEYCOMB CHEESECAKE

A white chocolate cheesecake with chocolate honeycomb.
Ø 6.5 cm

ICCCHO19016 | 105 g x 16 | 2 h - 4°C | 5 d - 4°C

WHITE CHOCOLATE CHEESECAKE

White chocolate cheesecake on a sweet biscuit base.

6 x 6 cm

ICCCHO11016 | 123 g x 16 | 2 h - 4°C | 5 d - 4°C

SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base.
Ø 6.5 cm

ICCSAL01016 | 127 g x 16 | 2 h - 4°C | 5 d - 4°C

WHITE & DARK CHOCOLATE CHEESECAKE

A double cheesecake of white and dark chocolate on a sweet biscuit base finished with chocolate glaze.
Ø 9 cm

ICCDUO03016 | 132 g x 16 | 2 h - 4°C | 5 d - 4°C

LEMON & LIME CHEESECAKE

Lemon & lime cheesecake on a sweet biscuit base.
6 x 6 cm

ICCLEM08016 | 123 g x 16 | 2 h - 4°C | 5 d - 4°C

WINTER BERRY CHEESECAKE

Berry cheesecake on a sweet biscuit base with a red fruit glaze.
6 x 6 cm

ICCWIN02016 | 115 g x 16 | 2 h - 4°C | 5 d - 4°C

PASSION FRUIT CHEESECAKE

Passion fruit cheesecake on a sweet biscuit base with a passion fruit glaze. 6 x 6 cm

ICCPAS03016 | 114 g x 16 | 2 h - 4°C | 5 d - 4°C

Tortes

Pre-cut tortes

NEW

CHOCOLATE & SALTED CARAMEL TORTE TRAY

A chocolate sponge base with a layers of chocolate mousse, chocolate sponge, salted caramel mousse and finished with chocolate ganache. Precut in 30 portions. 40 x 31 cm

LTOSCH22001 | 4.2 kg x 1 | 4 h - 4°C | 5 d - 4°C

CHOCOLATE TRUFFLE TORTE

A rich chocolate torte with layers of chocolate mousse and chocolate sponge, finished with cocoa powder. Precut in 14 portions. Ø 24 cm

LTOCHO01001 | 1.2 kg x 1 | 4 h - 4°C | 5 d - 4°C

TIRAMISU TORTE

Layers of coffee liqueur soaked sponge with mascarpone and cream mousee dusted with cocoa powder. Uncut. Ø 24 cm

LTOTIR01001 | 1.5 kg x 1 | 5 h - 4°C | 3 d - 4°C

Single portion tortes

NEW

RASPBERRY TORTE

A raspberry mousse finished with a raspberry glaze. Ø 6 cm

ITORAS11016 | 84 g x 16 | 2 h - 4°C | 5 d - 4°C

NEW

STRAWBERRY & PROSECCO TORTE

Strawberry & prosecco mousse finished with strawberry glaze. Ø 6 cm

ITOSTR08016 | 95 g x 16 | 2 h - 4°C | 5 d - 4°C

WHITE CHOCOLATE & RASPBERRY TORTE

A white chocolate torte with raspberry pieces. 6 x 6 cm

ITOWHI12016 | 80 g x 16 | 2 h - 4°C | 5 d - 4°C

Tortes

Single portion tortes & Minis

CHOCOLATE TRUFFLE TORTE

A rich chocolate torte finished with chocolate glaze and a chocolate truffle. Ø 6 cm

ITOCHO01016 | 105 g x 16 | 2 h - 4°C | 5 d - 4°C

DUO CHOCOLATE TORTE

White & dark chocolate mousse finished with chocolate glaze & decoration. 9 cm

ITODUO02016 | 85 g x 16 | 2 h - 4°C | 5 d - 4°C

CHOCOLATE ORANGE TORTE

A chocolate orange mousse finished with a chocolate orange glaze. 6 x 6 cm

ITOCHO35016 | 115 g x 16 | 2 h - 4°C | 5 d - 4°C

TIRAMISU TORTE

A traditional Italian dessert with mascarpone cheese and coffee.

6 x 6 cm

ITOTIR03016 | 120 g x 16 | 2 h - 4°C | 5 d - 4°C

MINI TIRAMISU TORTE

Layers of sponge infused with coffee liqueur, mascarpone cheese and finished with cocoa powder.

Ø 4.5 cm

ITOTIR02035 | 45 g x 35 | 1 h - 4°C | 5 d - 4°C

NEW

MINI ORANGE & PROSECCO TORTE

Orange & Prosecco mousse with an orange glaze.

Ø 4.5 cm

MTOORA01035 | 44 g x 35 | 1 h - 4°C | 5 d - 4°C

MINI MANGO & PASSION FRUIT TORTE

A mango mousse torte finished with a passion fruit glaze.

Ø 4.5 cm

MTOMAN01035 | 38 g x 35 | 1 h - 4°C | 5 d - 4°C

MINI RASPBERRY TORTE

A raspberry mousse torte finished with a raspberry glaze.

Ø 4.5 cm

ITORAS06035 | 48 g x 35 | 1 h - 4°C | 5 d - 4°C

MINI CHOCOLATE TRUFFLE TORTE

A rich chocolate mousse torte finished with chocolate glaze and chocolate decoration. Ø 4.5 cm

ITOCHO17035 | 45 g x 35 | 1 h - 4°C | 5 d - 4°C

Tarts

Vegan pre-cut tarts

NEW

VEGAN RASPBERRY FRANGIPANE TART

Raspberries in a frangipane sponge topped with flaked almonds in vegan sweet pastry. Precut in 14 portions. Ø 27 cm

VNRASP01001 | 1.25 kg x 1 | 4 h - 4°C | 5 d - 4°C

NEW

VEGAN FRENCH APPLE TART

Apples and soft frangipane sponge in sweet pastry. Precut in 14 portions.

Ø 27 cm

VNLTFR01001 | 1.4 kg x 1 | 4 h - 4°C | 5 d - 4°C

VEGAN CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in sweet vegan pastry. Precut in 14 portions.

Ø 27 cm

VNLTCH01001 | 1.4 kg x 1 | 4 h - 4°C | 5 d - 4°C

Pre-cut tarts

CLEMENTINE TART

A tangy orange and lemon filling in a chocolate pastry case. Precut in 14 portions. Ø 25 cm

LFLSTC01001 | 1.7 kg x 1 | 4 h - 4°C | 5 d - 4°C

TARTE AU CITRON

Our classic lemon tart in a sweet pastry case. Precut in 14 portions. Ø 25 cm

LTACIT06001 | 1.75 kg x 1 | 4 h - 4°C | 5 d - 4°C

Tarts
Pre-cut tarts

PEAR & ALMOND FRANGIPANE TART

Pears and soft almond frangipane sponge in a sweet pastry case. Precut in 14 portions.

Ø 27 cm

LFLPEA04001 | 1.45 kg x 1

4 h - 4°C
5 d - 4°C

CHERRY BAKEWELL TART

Black cherries in a frangipane sponge mix topped with hazlenuts in a sweet pastry case.

Precut in 14 portions. Ø 27 cm

LFLBAK07001 | 1.1 kg x 1

4 h - 4°C
5 d - 4°C

BAKED CHOCOLATE TART

A rich baked chocolate tart in a sweet pastry case. Precut in 14 portions.

Ø 27 cm

LTACHO14001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

SALTED CARAMEL AND CHOCOLATE TART

Rich salted caramel topped with ganache in a sweet pastry case. Precut in 14 portions.

Ø 27 cm

NCGSAL03001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

TREACLE, LEMON & GINGER TART

Traditional treacle tart infused with lemon oil and ginger in a sweet pastry case. Precut in 12 portions.

Ø 27 cm

LTATRE03001 | 1.25 kg x 1

4 h - 4°C
5 d - 4°C

TREACLE TART

Traditional treacle tart in a sweet pastry case. Precut in 14 portions.

Ø 27 cm

LTATRE02001 | 1.15 kg x 1

4 h - 4°C
5 d - 4°C

Tarts
Pre-cut tarts

PECAN TART

Pecans and golden syrup in sweet pastry. Precut in 14 portions.

Ø 27 cm

NCGPEC01001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

CHOCOLATE ORANGE TART

An orange infused chocolate ganache finished with a dark chocolate glaze in a sweet pastry case.

Precut in 14 portions. Ø 27 cm

LTACHO02001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

BELGIUM APPLE LATTICE TART

Apple chunks in a sweet pastry case decorated with lattice. Precut in 14 portions.

Ø 27 cm

LPIAPP18001 | 1.5 kg x 1

4 h - 4°C
5 d - 4°C

APPLE & CINNAMON PIE

Apples and cinnamon in a golden sweet pastry case. Precut in 14 portions.

Ø 25 cm

LPIAPP17001 | 2.2 kg x 1

4 h - 4°C
5 d - 4°C

BANOFFEE PIE

Traditional banoffee pie with bananas, caramel and cream, topped with chocolate on a biscuit base.

Precut in 14 portions. Ø 25 cm

LFLBAN02001 | 2.15 kg x 1

4 h - 4°C
5 d - 4°C

LEMON & LIME TART

A tangy lemon & lime filling in a sweet pastry base. Precut in 14 portions.

Ø 25 cm

LTALEM08001 | 1.7 kg x 1

4 h - 4°C
5 d - 4°C

Tarts

Single portion vegan tarts

VEGAN CHOCOLATE & PASSION FRUIT TART

Chocolate ganache topped with passion fruit glaze in sweet vegan pastry.

Ø 8 cm

ITACHO19008 | 100 g x 8 | 3 h - 4°C | 5 d - 4°C

VEGAN CHOCOLATE ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze and caramelised orange zest in sweet vegan pastry.

Ø 8 cm

ITACHO21008 | 120 g x 8 | 3 h - 4°C | 5 d - 4°C

VEGAN CHOCOLATE & CHERRY TART

Chocolate ganache and black cherries, topped with flaked almonds and drizzled with chocolate mirror glaze in sweet vegan pastry.

Ø 8 cm

ITACHO22008 | 115 g x 8 | 3 h - 4°C | 5 d - 4°C

Single portion tarts

BANOFFEE TART

A combination of bananas, cream and caramel topped with chocolate in a sweet pastry case.

Ø 8 cm

IFLBAN05008 | 138 g x 8 | 3 h - 4°C | 5 d - 4°C

WHITE CHOCOLATE & PASSION TART

A white chocolate filling with passion fruit topping.

Ø 8 cm

ITAWHI03008 | 105 g x 8 | 3 h - 4°C | 5 d - 4°C

MIXED FRUIT TART (FRESH)

Assorted fruits on a layer of crème patisserie in a sweet pastry case.

Ø 8 cm

IFLMIX05008 | 165 g x 8 | N/A - | 3 d - 4°C

MANCHESTER TART (FRESH)

Bananas and jam on a layer of crème patisserie topped with coconut in a sweet pastry case.

Ø 8 cm

IFLMAN06008 | 150 g x 8 | N/A | 3 d - 4°C

STRAWBERRY TART (FRESH)

Strawberries on a layer of crème patisserie in a sweet pastry case.

Ø 8 cm

IFLSTR05008 | 140 g x 8 | N/A | 3 d - 4°C

FRUITS OF FOREST TART (FRESH)

Assorted berries on a layer of crème patisserie in a sweet pastry case.

Ø 8 cm

IFLFRU03008 | 140 g x 8 | N/A | 3 d - 4°C

Tarts

Single portion tarts

CLEMENTINE TART

A tangy orange and lemon filling in a chocolate pastry case.

Ø 8 cm

ITACLE01008 | 103 g x 8 | 3 h - 4°C | 5 d - 4°C

TARTE AU CITRON

Our classic lemon tart in a sweet pastry case.

Ø 8 cm

ITACIT02008 | 85 g x 8 | 3 h - 4°C | 5 d - 4°C

CITRON MERINGUE TART

A lemon cream in a sweet pastry case baked with a meringue topping. Ø 8 cm

ITALEM02008 | 123 g x 8 | 3 h - 4°C | 5 d - 4°C

BAKED CHOCOLATE TART

A rich baked chocolate tart in a sweet pastry case.

Ø 8 cm

ITACHO16008 | 93 g x 8 | 3 h - 4°C | 5 d - 4°C

CHOCOLATE GANACHE TART

Pastry case filled with chocolate filling.

Ø 8 cm

ITACHO04008 | 95 g x 8 | 3 h - 4°C | 5 d - 4°C

SALTED CARAMEL AND CHOCOLATE TART

Rich salted caramel topped with ganache in a sweet pastry case

Ø 8 cm

ITASAL01008 | 100 g x 8 | 3 h - 4°C | 5 d - 4°C

YOUR PARTNER FOR EVERY MOMENT

Cakes have always been an integral part of our business. We know we produce some of the best on the market. You will love our afternoon tea range, we have delicate cakes, pastries & tarts, and an impressive range of mixed tea time boxes.

We use high quality ingredients and finish all of our cakes by hand. We offer you that homemade feel from the traditional favourites to the new and exciting.

We have a great range of desserts suitable for every banqueting occasion and a growing collection of coffee shop pastries.

Tea time, Banqueting, Cakes & Coffee shops

Tea time

Tea time tarts

CLEMENTINE TART

A tangy orange and lemon filling in a chocolate pastry case. Ø 6 cm

TFLCLE01024 | 48 g x 24 | N/A | 5 d - 4°C

TARTE AU CITRON

Our classic lemon tart in a sweet pastry case.
Ø 6 cm

TTACIT02024 | 48 g x 24 | N/A | 5 d - 4°C

CITRON MERINGUE TART

A lemon cream in a sweet pastry case baked with a meringue topping. Ø 6 cm

TPILMP03024 | 53 g x 24 | N/A | 3 d - 4°C

BLUEBERRY FRANGIPANE

Blueberries in a frangipane sponge mix in a sweet pastry case.
Ø 6 cm

TFLBLU02024 | 54 g x 24 | N/A | 5 d - 4°C

BANOFFEE TART

A combination of bananas, cream and caramel topped with chocolate in a sweet pastry case. Ø 6 cm

TFLBAN02024 | 58 g x 24 | N/A | 3 d - 4°C

BAKED CHOCOLATE TART

A rich baked chocolate tart in a sweet pastry case.

Ø 6 cm

TTACHO02024 | 49 g x 24 | N/A | 5 d - 4°C

PECAN PIE

Pecans and golden syrup in a sweet pastry case.

Ø 6 cm

TPIPEC02024 | 52 g x 24 | N/A | 5 d - 4°C

STRAWBERRY TART (FRESH)

Strawberries on a layer of crème patisserie in a sweet pastry case.Strawberries on a layer of crème patisserie in a sweet pastry case. Ø 6 cm

TFLSTR02024 | 56 g x 24 | N/A | 3 d - 4°C

MIXED FRUIT TART (FRESH)

Assorted fruits on a layer of crème patisserie in a sweet pastry case.

Ø 6 cm

TFLFRU02024 | 63 g x 24 | N/A | 3 d - 4°C

FRUITS OF THE FOREST TART (FRESH)

Assorted berries on a layer of crème patisserie in a sweet pastry case.
Ø 6 cm

TFLMIX02024 | 63 g x 24 | N/A | 3 d - 4°C

MANCHESTER TART (FRESH)

Bananas and jam on a layer of crème patisseie topped with coconut in a sweet pastry case.
Ø 6 cm

TTAMAN02024 | 55 g x 24 | N/A | 3 d - 4°C

Tea time

Mixed tea time boxes

FRESH TART TEA TIME BOX (selection box 1)

6 x Strawberry tarts, 6 x Mandarin tarts, 6 x Manchester tarts, 6 x Fruits of the forest tarts.

TDEASS03024 | 1.3 kg x 24 | N/A h - 4°C | 3 d - 4°C

CREAM CAKE TEA TIME BOX (selection box 2)

5 x Eclairs, 5 x Vanilla slices, 5 x Scones, 5 x Cream horns.

TDEASS04020 | 1 kg x 20 | 1 h - 4°C | 3 d - 4°C

CLARIDGE'S TEA TIME BOX (selection box 3)

6 x Banoffee tarts, 6 x Bakewell tarts, 6 x Tarte au citron and 6 x Apple pies.

TDEASS05024 | 1.25 kg x 24 | 1 h - 4°C | 3 d - 4°C

DORCHESTER TEA TIME BOX (selection box 4)

6 x Blueberry tarts, 6 x Plum frangipane tarts, 6 x Apple crumbles, 6 x Pecan tarts.

TDEASS06024 | 1.2 kg x 24 | 1 h - 4°C | 5 d - 4°C

WARDORF TEA TIME BOX

24 x Mini victoria cakes, 24 x Mini baked lemon cheesecakes, 24 x Mini chocolate & rum delices, 24 x Mini banoffee pies.

TDEASS36096 | 4.3 kg x 96 | 1 h - 4°C | 3 d - 4°C

NEW

EVENING TEA TIME BOX

10 x Irish stout torte, 10 x Lemon & gin tart, 10 x Tequila & lime cake, 10 x Raspberry & prosecco cheesecake.

TDEASS52040 | 1.8 kg x 40 | N/A | 5 d - 4°C

Tea time

Tea time tarts

SAVOY TEA TIME BOX

24 x Macarons, 24 x Mini pecan pies, 24 x Mini opéra slices and 24 x Mini vanilla slices,

TDEASS37096 | 3 kg x 96

1 h - 4°C
3 d - 4°C

MINI CAKE SLICES

1 x Victoria sandwich cake, 1 x Chocolate fudge cake, 1 x Lemon drizzle cake, 1 x Carrot cake, 1 x Red velvet cake.

TDEASS32060 | 2 kg x 60

1 h - 4°C
5 d - 4°C

FRENCH TEA TIME BOX

Macarons (10g), mini blackcherry financiers (35g), mini raspberry financiers (30g), mini blueberry financiers (30g), mini white chocolate & raspberry delices (32g), mini chocolate, rum & pistachio delices (32g).

TDEASS25128 | 3.7 kg x 128

1 h - 4°C
5 d - 4°C

ENGLISH TEA TIME BOX

Mini lemon & poppy seed cakes (30g), mini coffee & walnut cakes (37g), mini ascot brownies (27g), mini fruit cakes (43g), mini bakewell fingers (30g), mini scones (43g), mini éclairs (25g), mini carrot cakes (30g), mini fudge cakes (30g) and mini red velvet cakes (30g).

TDEASS26117 | 3.8 kg x 117

1 h - 4°C
3 d - 4°C

MINI PREMIUM DESSERT SLICES

2 x Apricot frangipane tart, 2 x Clementine tart, 2 x Salted caramel & chocolate tart, 2 x Vanilla & blueberry swirl cheesecake, 2 x Baked chocolate cheesecake.

TDEASS47100 | 4.2 kg x 100

1 h - 4°C
5 d - 4°C

MINI DESSERT SLICES

2 x Tarte au citron, 2 x Baked cookie cheesecakes, 2 x Brownies, 2 x Pecan pies and 2 x Blackberry & hazelnut pies.

TDEASS28100 | 4 kg x 100

1 h - 4°C
5 d - 4°C

Tea time

Tea time minis - Cheesecakes & tortes

NEW

MINI ORANGE & PROSECCO TORTE

Orange & Prosecco mousse on a sponge base with an orange glaze.Orange & Prosecco mousse on a sponge base with an orange glaze. Ø 4.5 cm

MTOORA01035 | 44 g x 35

1 h - 4°C
5 d - 4°C

MINI MANGO & PASSION FRUIT TORTE

A mango mousse torte finished with a passion fruit glaze.

Ø 4.5 cm

MTOMAN01035 | 38 g x 35

1 h - 4°C
5 d - 4°C

MINI RASPBERRY TORTE

A raspberry mousse torte finished with a raspberry glaze.

Ø 4.5 cm

ITORAS06035 | 48 g x 35

1 h - 4°C
5 d - 4°C

MINI LEMON CHEESECAKE

Lemon cheesecake on a sweet biscuit base.

Ø 4.5 cm

ICCLEM03035 | 55 g x 35

1 h - 4°C
5 d - 4°C

MINI SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base. Ø 4.5 cm

MCCSAL01035 | 58 g x 35

1 h - 4°C
5 d - 4°C

MINI CHOCOLATE ORANGE CHEESECAKE

Chocolate orange cheesecake with chocolate glaze on a sweet biscuit base. Ø 4.5 cm

MCCCHO02035 | 60 g x 35

1 h - 4°C
5 d - 4°C

MINI TIRAMISU TORTE

Layers of sponge infused with coffee liqueur, mascarpone cheese and finished with cocoa powder. Ø 4.5 cm

ITOTIR02035 | 45 g x 35

1 h - 4°C
5 d - 4°C

MINI CHOCOLATE TRUFFLE TORTE

A rich chocolate mousse torte finished with chocolate glaze and chocolate decoration.

Ø 4.5 cm

ITOCHO17035 | 45 g x 35

1 h - 4°C
5 d - 4°C

NEW

MINI WHITE CHOCOLATE & RASPBERRY CHEESECAKE

White chocolate cheesecake with raspberry pieces on a sweet biscuit base. Ø 4.5 cm

MCCWHI03035 | 47 g x 35

1 h - 4°C
5 d - 4°C

MINI BLUEBERRY CHEESECAKE

Blueberry cheesecake with a blueberry glaze on a sweet biscuit base.

Ø 4.5 cm

ICCBLU02035 | 63 g x 35

1 h - 4°C
5 d - 4°C

Tea time

Tea time minis - Pastries

MINI VICTORIA SANDWICH CAKE

Soft victoria sponge with cream & jam sprinkled with icing sugar.

Ø 5.5 cm

TCAVIC02025 | 45 g x 25 | 1 h - 4°C | 3 d - 4°C

MINI CARROT CAKE

Lightly spiced carrot cake sandwiched & topped with cream cheese frosting.

Ø 5.5 cm

TTCACA01025 | 48 g x 25 | 1 h - 4°C | 5 d - 4°C

MINI CHOCOLATE FUDGE CAKE

Rich chocolate sponge sandwiched and topped with chocolate fudge icing.

Ø 5.5 cm

TTCACH01025 | 45 g x 25 | 1 h - 4°C | 5 d - 4°C

MINI RED VELVET CAKE

Red velvet sponge sandwiched and topped with cream cheese frosting, decorated with raspberry crumb. Ø 5.5 cm

TTCARE01025 | 50 g x 25 | 1 h - 4°C | 5 d - 4°C

FRUIT SCONES

A traditional mini baked fruit scone, glazed.

Ø 6 cm

MSCFRU02060 | 48 g x 60 | 1 h - 4°C | 5 d - 4°C

SCONE WITH JAM & CREAM

A mini baked fruit scone filled with strawberry jam & cream. Ø 6 cm

TSCONE01020 | 75 g x 20 | 1 h - 4°C | 3 d - 4°C

VANILLA SLICE

Puff pastry filled with vanilla cream and topped with soft fondant icing. 5 cm

TCAVAN01020 | 50 g x 20 | 1 h - 4°C | 3 d - 4°C

CREAM HORN

A crisp mini horn filled with jam and cream.

8.5 cm

TCACRE01020 | 35 g x 20 | 1 h - 4°C | 3 d - 4°C

CHOCOLATE ÉCLAIR

Choux pastry filled with cream and topped with chocolate.

8 cm

TCHECL01020 | 54 g x 20 | 1 h - 4°C | 3 d - 4°C

CLASSIC FRENCH FANCIES (chocolate)

Chocolate sponge cakes filled with cream, topped with marzipan and caramel. 4.5 x 4.5 cm

ICAFRE02025 | 32 g x 25 | 1 h - 4°C | 5 d - 4°C

CLASSIC FRENCH FANCIES (assorted)

Sponge cakes filled with cream, topped with marzipan and raspberry puree. 4.5 x 4.5 cm

ICAFRE01025 | 32 g x 25 | 1 h - 4°C | 5 d - 4°C

Tea time

Tea time small cake slices & Traybakes

VICTORIA SANDWICH CAKE

A soft victoria sponge with cream and jam.
Ø 15 cm

LCAVIC10005 | 1 kg x 60 | 3 h - 4°C | 5 d - 4°C

CARROT CAKE

Lightly spiced moist carrot cake topped with cream cheese icing. Ø 15 cm

LCACAR12005 | 475 g x 60 | 3 h - 4°C | 5 d - 4°C

CHOCOLATE FUDGE CAKE

Chocolate fudge cake filled and topped with chocolate fudge icing.
Ø 15 cm

LCACHO21001 | 400 g x 60 | 3 h - 4°C | 3 d - 4°C

CHOCOLATE OPERA CAKE

Layers of coffee and dark chocolate cream, chocolate sponge and finished with a dark ganache glaze. Precut in 80 portions. 40 x 31 cm

LTOSOP03001 | 1.85 kg x 1 | 5 h - 4°C | 3 d - 4°C

LEMON & POPPY SEED CAKE

A light lemon sponge with poppy seeds and glazed with lemon syrup. Precut in 80 portions.
40 x 31 cm

LCASLE06001 | 1.5 kg x 1 | 5 h - 4°C | 5 d - 4°C

BAKEWELL CAKE SLICE

Short crust pastry with a layer of raspberry jam and sponge topped with almonds. Precut in 80 portions.
40 x 31 cm

LCASRA05001 | 3 kg x 1 | 5 h - 4°C | 5 d - 4°C

Tea time

Tea time traybakes & Flapjacks

ASCOT BROWNIE SLICE

Mini squares of rich brownie made with Belgian chocolate studded with pecan pieces.
Precut in 88 portions. 40 x 31 cm

LCASBR06001 | 2.6 kg x 1

5 h - 4°C
5 d - 4°C

BROWNIE CAKE SLICE

A rich chocolate cake topped with chocolate fudge icing. Precut in 80 portions.
40 x 31 cm

LCASBR03001 | 3.2 kg x 1

5 h - 4°C
5 d - 4°C

CARROT CAKE SLICE

Lightly spiced cake with carrots and walnuts topped with icing. Precut in 80 portions.
40 x 31 cm

LCASCA05001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

COFFEE WALNUT SLICE

Rich coffee sponge with walnuts topped with coffee icing. Precut in 80 portions.
40 x 31 cm

LCASCO04001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

ORANGE & GINGER FLAPJACK

A buttery combination of oats, ginger, orange and golden syrup. Precut in 80 portions.
40 x 31 cm

LCATFL06001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

Banqueting

Profiteroles

FRESH CREAM & CHOCOLATE PROFITEROLES

Cream filled profiteroles dipped in chocolate.

IPRCRE02048 | 40 g x 48

1 h - 4°C
3 d - 4°C

IRISH CREAM LIQUER & CHOCOLATE PROFITEROLES

Irish cream filled profiteroles dipped in chocolate.

IPRBAI02048 | 40 g x 48

1 h - 4°C
3 d - 4°C

FRESH CREAM PROFITEROLES

Profiterole shells filled with cream.

IPRCRE01048 | 40 g x 48

1 h - 4°C
3 d - 4°C

MINI PROFITEROLE TOWER

Mini profiteroles filled with vanilla cream, towered up with chocolate fudge, placed on a shortbread biscuit and drizzled with white chocolate. 8.5 x 10 cm

ICHTOW06009 | 131 g x 9

3 h - 4°C
3 d - 4°C

CREME PATISSERIE & CHOCOLATE PROFITEROLES

Creme patisserie filled profiteroles dipped in chocolate.

IPRCPA02048 | 45 g x 48

1 h - 4°C
3 d - 4°C

CREME PATISSERIE PROFITEROLES

Profiterole shells filled with crème patisserie

IPRCPA01048 | 45 g x 48

1 h - 4°C
3 d - 4°C

Crèmes brûlées

CRÈME BRÛLÉE

A rich vanilla custard base ready to be bruleed (chilled).

IPOCRE01008 | 165 g x 8

N/A
3 d - 4°C

RASPBERRY CRÈME BRÛLÉE

A rich vanilla custard base with raspberries ready to be bruleed (chilled).

IPOCRR02008 | 200 g x 8

N/A
3 d - 4°C

IRISH CREAM CRÈME BRÛLÉE

A rich vanilla & irish cream custard base ready to be bruleed (chilled).

IPOBAI01008 | 170 g x 8

N/A
3 d - 4°C

Banqueting

Panacottas

RASPBERRY & WHITE CHOCOLATE PANACOTTA

An Italian 'set cream' with raspberry and white chocolate
Ø 8 x 4 cm

IPANAC03010 | 120 g x 10 | 2 h - 4°C | 5 d - 4°C

VANILLA PANACOTTA

An Italian 'set cream' with Madagascan vanilla.
Ø 8 x 4 cm

IPANAC01010 | 120 g x 10 | 2 h - 4°C | 5 d - 4°C

Trifles

SHERRY TRIFLE

A traditional British trifle made with jelly, sponge, fruit, crème patisserie and cream, laced with sherry. Ø 25 cm

LTRSHE01001 | 1 .6 kg x 1 | 4 h - 4°C | 3 d - 4°C

RASPBERRY TRIFLE

Layers of raspberry jelly, sponge, fruit & crème patissiere topped with fresh cream in a ramekin.

ITRIFL04009 | 198 g x 9 | 3 h - 4°C | 3 d - 4°C

SHERRY TRIFLE

Layers of raspberry jelly, sponge, fruit, Sherry liqueur & crème patissiere topped with fresh cream in a ramekin.

ITRIFL03009 | 200 g x 9 | 3 h - 4°C | 3 d - 4°C

Gâteaux

BLACK FOREST GÂTEAU

Layers of chocolate sponge, kirsch, cherries, chocolate mousse and cream. Precut in 14 portions.
Ø 24 cm

LGADBL02001 | 2 kg x 1 | 5 h - 4°C | 3 d - 4°C

1.75

STRAWBERRY GÂTEAU

Layers of sponge, strawberry mousse, cream & strawberry fruit filling, finished with a strawberry glaze. Uncut. Ø 24 cm

LGADST02001 | 1.7 kg x 1 | 5 h - 4°C | 3 d - 4°C

Banqueting

Layered desserts

CHOCOLATE DELICE SQUARES

Layers of chocolate sponge, chocolate mousse and finished with a chocolate mirror glaze. Precut in 42 portions. 40 x 31 cm

LTOSCH07001 | 2.9 kg x 1 | 5 h - 4°C | 3 d - 4°C

CHOCOLATE OPERA CAKE

Layers of coffee and dark chocolate cream, chocolate sponge and finished with a dark ganache glaze. Precut in 39 portions. 40 x 31 cm

LTOSOP01001 | 1.85 kg x 1 | 5 h - 4°C | 3 d - 4°C

CHOCOLATE & RUM PISTACHIO DELICE

Layers of chocolate mousse, rum soaked chocolate sponge and finished with a chocolate mirror glaze. Precut in 30 portions. 40 x 31 cm

LTOSCH16001 | 2.5 kg x 1 | 5 h - 4°C | 3 d - 4°C

CHOCOLATE & CHERRY DELICE

Layers of chocolate mousse, chocolate sponge, cherry compote and finished with dark ganache glaze. Precut in 30 portions. 40 x 31 cm

LTOSCH18001 | 3 kg x 1 | 5 h - 4°C | 3 d - 4°C

WHITE CHOCOLATE & RASPBERRY DELICE

Layers of white chocolate and raspberry mousse, sponge and finished with decorated white icing. Precut in 30 portions. 40 x 31 cm

LTOSCH17001 | 2.35 kg x 1 | 5 h - 4°C | 3 d - 4°C

CHOCOLATE BROWNIE DELICE

Rich chocolate brownie layered with dark chocolate mousse and sponge. Precut in 30 portions.
40 x 31 cm

LTOSCH19001 | 3.9 kg x 1 | 5 h - 4°C | 3 d - 4°C

Banqueting

Puddings

BREAD & BUTTER PUDDING

A traditional bread and butter pudding made with brioche. Precut in 35 portions.
40 x 31 cm

LPUBRE05001 | 4.2 kg x 1

5 h - 4°C
5 d - 4°C

STICKY TOFFEE PUDDING

A traditional sticky toffee cake made with dates and ready to be served with toffee sauce. Precut in 24 portions. 40 x 31 cm

LPUSTI03001 | 2.4 kg x 1

5 h - 4°C
35 sec - 800w
5 d - 4°C

SUMMER PUDDING

A bread pudding soaked in fruit syrup with redcurrants, blackcurrants, raspberries, blackberries & strawberries. Ø 7.5 cm

IPUSUM01024 | 160 g x 24

3 h - 4°C
24 h - 4°C

INDIVIDUAL STICKY TOFFEE PUDDING

An individual toffee flavoured sponge in a pot, topped with toffee sauce. Ø 10 cm

IPUSTI01012 | 180 g x 12

2 h - 4°C
5 d - 4°C

STICKY TOFFEE SAUCE POTS

Rich toffee sauce to be served with sticky toffee pudding.

XSASTI01024 | 80 g x 24

3 h - 4°C
5 d - 4°C

Roulades

WHITE & DARK CHOCOLATE ROULADE

White & dark chocolate mousse, chocolate sponge decorated with cream and chocolate. Uncut.
35 x 11 x 9 cm

LROCHO01001 | 1.65 kg x 1

5 h - 4°C
3 d - 4°C

RASPBERRY ROULADE

Raspberry mousse with chocolate chip sponge decorated with cream and chocolate. Uncut.
35 x 11 x 9 cm

LRORAS01001 | 1.5 kg x 1

5 h - 4°C
3 d - 4°C

LEMON ROULADE

Lemon mousse with sponge decorated with cream and chocolate. Uncut.
35 x 11 x 9 cm

LROLEM01001 | 1.3 kg x 1

5 h - 4°C
3 d - 4°C

Banqueting

Pre-cut banqueting

NEW

CHOCOLATE & SALTED CARAMEL TORTE TRAY

A chocolate sponge base with a layers of chocolate mousse, chocolate sponge, salted caramel mousse and finished with chocolate ganache.
Precut in 30 portions. 40 x 31 cm

LTOSCH22001 | 4.2 kg x 1

4 h - 4°C
5 d - 4°C

BAKED CHOCOLATE & PECAN TRAY TART

A chocolate tray tart with pecans.
Precut in 42 portions.

40 x 31 cm

LTOSCH08001 | 3.25 kg x 1

5 h - 4°C
5 d - 4°C

TIRAMISU TORTE

Layers of coffee liqueur soaked sponge with mascarpone and cream mousee dusted with cocoa powder. Uncut. Ø 24 cm

LTOTIR01001 | 1.5 kg x 1

5 h - 4°C
3 d - 4°C

CHOCOLATE TRUFFLE TORTE

A rich chocolate torte with layers of chocolate mousse and chocolate sponge, finished with cocoa powder.
Precut in 14 portions. Ø 24 cm

LTOCHO01001 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

RASPBERRY CHEESECAKE

A baked vanilla cheesecake with a tangy raspberry topping on a sweet biscuit base. Uncut.
Ø 25 cm

BCCBRA01001 | 1.8 kg x 1

4 h - 4°C
5 d - 4°C

TIRAMISU TRAY

Layers of coffee liqueur soaked sponge layered with mascarpone cheese mousse dusted with cocoa powder. 40 x 31 cm

LTRTIR03001 | 4 kg x 1

5 h - 4°C
3 d - 4°C

Cakes

Pre-cut cakes

NEW

MINT CHOCOLATE BUBBLE TRIPLE CAKE

Three layers of chocolate cake filled with mint chocolate bubble mousse and topped with chocolate ganache sprinkled with mint chocolate bubbles. Precut in 16 portions. Ø 23 cm

LCAMIN01001 | 1.9 kg x 1

4 h - 4°C
5 d - 4°C

NEW

CHOCOLATE ORANGE CAKE

A sponge cake injected with orange curd and finshed with chocolate ganache & orange drizzle. Precut in 16 portions.

Ø 23 cm

LCACHO26001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

NEW

RASPBERRY, ROSE & WHITE CHOCOLATE CAKE

A sponge filled with raspberry and rose mousse, topped with rosettes and white chocolate curls. Precut in 14 portions. Ø 24 cm

LCARAS04001 | 1.4 kg x 1

4 h - 4°C
5 d - 4°C

NEW

CHARCOAL CHERRY CAKE

A charcoal sponge filled with a cherry kirsch mousse and finished with a sparkle mirror glaze and pink curls. Precut in 14 portions.

Ø 23 cm

LCACHA01001 | 1.3 kg x 1

4 h - 4°C
5 d - 4°C

CHOCOLATE FUDGE CAKE

Rich chocolate cake with chocolate fudge icing and chocolate pieces. Precut in 14 portions. Ø 23 cm

LCACHO08001 | 1.55 kg x 1

5 h - 4°C
5 d - 4°C

CHOCOLATE FUDGE BIRTHDAY CAKE (MADE TO ORDER)

Chocolate fudge cake filled and topped with chocolate fudge icing. Uncut. Ø 22 cm

LBICHO01001 | 1.7 kg x 1

N/A
3 d - 4°C

Cakes

Pre-cut cakes & Cakes slices

CARROT CAKE

Lightly spiced moist cake with fresh carrots and walnuts then coated with a sweet frosting. Precut in 14 portions.

Ø 22 cm

LCACAR05001 | 1.79 kg x 1

5 h - 4°C
5 d - 4°C

RED VELVET CAKE

Red velvet sponge filled and topped with cream cheese topping, decorated with raspberry crumb. Precut in 14 portions.

Ø 22 cm

LCARED05001 | 1.6 kg x 1

5 h - 4°C
5 d - 4°C

VICTORIA SANDWICH CAKE

A soft victoria sponge with cream and strawberry jam sprinkled with icing sugar. Precut in 12 portions.

Ø 23 cm

LCAVIC01001 | 1.4 kg x 1

5 h - 4°C
3 d - 4°C

COFFEE WALNUT CAKE SLICE

A rich coffee sponge with chunks of walnuts and topped with a sweet butter cream coffee icing. Uncut.

40 x 31 cm

LCASCO06001 | 2.65 kg x 1

5 h - 4°C
5 d - 4°C

COFFEE WALNUT CAKE SLICE

A rich coffee sponge with chunks of walnuts and topped with a sweet butter cream coffee icing. Precut in 24 portions. 40 x 31 cm

LCASCO03001 | 2.65 kg x 1

5 h - 4°C
5 d - 4°C

LEMON & POPPY SEED CAKE SLICE

A light lemon sponge with poppy seeds and glazed with lemon syrup. Precut in 24 portions.

40 x 31 cm

LCASLE05001 | 1.9 kg x 1

5 h - 4°C
5 d - 4°C

Cakes

Cake slices

BROWNIE CAKE SLICE

A rich chocolate brownie cake topped with chocolate fudge icing. Uncut.
40 x 31 cm

LCASBR05001 | 3.25 kg x 1

5 h - 4°C
5 d - 4°C

BROWNIE CAKE SLICE

A rich chocolate brownie cake topped with chocolate fudge icing. Precut in 24 portions.
40 x 31 cm

LCASBR01001 | 3.25 kg x 1

5 h - 4°C
5 d - 4°C

RICH CHOCOLATE BROWNIE SLICE

Chocolate brownie cake slice.
Precut in 20 portions.
40 x 31 cm

LCABRO01020 | 3.1 kg x 1

5 h - 4°C
5 d - 4°C

BAKEWELL CAKE SLICE

Shortcrust pastry with a layer of jam and frangipane filling topped with almonds. Precut in 24 portions.
40 x 31 cm

LCASRA04001 | 3.15 kg x 1

5 h - 4°C
5 d - 4°C

CARROT CAKE SLICE

Lightly spiced moist carrot cake topped with cream cheese icing. Precut in 24 portions.
40 x 31 cm

LCASCA04001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

CARROT CAKE SLICE

Lightly spiced moist carrot cake topped with cream cheese icing. Uncut.
40 x 31 cm

LCASCA07001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

Cakes

Conference breakout range

BROWNIE CAKE SLICE

A rich chocolate cake topped with chocolate fudge icing. Precut in 80 portions.
40 x 31 cm

LCASBR03001 | 3.2 kg x 1

5 h - 4°C
5 d - 4°C

ASCOT BROWNIE SLICE

Mini squares of rich brownie made with Belgian chocolate studded with pecan pieces. Precut in 88 portions. 40 x 31 cm

LCASBR06001 | 2.6 kg x 1

5 h - 4°C
5 d - 4°C

LEMON & POPPY SEED CAKE

A light lemon sponge with poppy seeds and glazed with lemon syrup. Precut in 80 portions.
40 x 31 cm

LCASLE06001 | 1.5 kg x 1

5 h - 4°C
5 d - 4°C

BAKEWELL CAKE SLICE

Short crust pastry with a layer of raspberry jam and sponge topped with almonds. Precut in 80 portions.
40 x 31 cm

LCASRA05001 | 3 kg x 1

5 h - 4°C
5 d - 4°C

SPICED ORANGE CAKE

Moist spiced orange cake soaked with orange syrup and finished with orange zest. Precut in 24 portions.
40 x 31 cm

LCASPI01001 | 2.1 kg x 1

5 h - 4°C
5 d - 4°C

STICKY PLUM CAKE

A moist cake with cinnamon topped with plums and crumble mix. Precut in 24 portions.
40 x 31 cm

LCASST02001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

Cakes

Conference breakout range

BANANA FLAPJACK

A buttery combination of oats, bananas and golden syrup. Precut in 66 portions.
40 x 31 cm
LCATFL04001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

ORANGE & GINGER FLAPJACK

A buttery combination of oats, ginger, orange and golden syrup. Precut in 80 portions.
40 x 31 cm
LCATFL06001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

MILLIONAIRE'S SHORTBREAD

All butter shortbread base with a caramel layer and topped with chocolate ganache. Precut in 35 portions.
40 x 31 cm
LCASMI02001 | 3.3 kg x 1

5 h - 4°C
5 d - 4°C

COFFEE WALNUT SLICE

Rich coffee sponge with walnuts topped with coffee icing. Precut in 80 portions.
40 x 31 cm
LCASCO04001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

CARROT CAKE SLICE

Lightly spiced cake with carrots and walnuts topped with icing. Precut in 80 portions.
40 x 31 cm
LCASCA05001 | 2.8 kg x 1

5 h - 4°C
5 d - 4°C

Cakes

Brownies

BROWNIE CAKE SLICE

A rich chocolate brownie cake topped with chocolate fudge icing. Uncut.
40 x 31 cm
LCASBR05001 | 3.25 kg x 1

5 h - 4°C
5 d - 4°C

BROWNIE CAKE SLICE

A rich chocolate cake topped with chocolate fudge icing. Precut in 80 portions.
40 x 31 cm
LCASBR03001 | 3.2 kg x 1

5 h - 4°C
5 d - 4°C

ASCOT BROWNIE SLICE

Mini squares of rich brownie made with Belgian chocolate studded with pecan pieces.
Precut in 88 portions. 40 x 31 cm
LCASBR06001 | 2.6 kg x 1

5 h - 4°C
5 d - 4°C

BROWNIE CAKE SLICE

A rich chocolate brownie cake topped with chocolate fudge icing. Precut in 24 portions.
40 x 31 cm
LCASBR01001 | 3.25 kg x 1

5 h - 4°C
5 d - 4°C

RICH CHOCOLATE BROWNIE SLICE

Chocolate brownie cake slice. Precut in 20 portions.
40 x 31 cm
LCABRO01020 | 3.1 kg x 1

5 h - 4°C
5 d - 4°C

Cakes

Loaf cakes

NEW

BANANA & TOFFEE LOAF CAKE

A moist sponge loaf cake packed with banana and topped with banana & toffee pieces. 29 cm

LCABBA01002 | 1.3 kg x 2

7 h - 4°C
7 d - 4°C

CHOCOLATE MARBLED LOAF CAKE

A moist sponge cake marbled with chocolate. 29 cm

LCABCH01002 | 1.2 kg x 2

5 h - 4°C
7 d - 4°C

GINGER PARKIN LOAF CAKE

A traditional sticky ginger parkin loaf topped with oats and stem ginger. 29 cm

LCABAP02002 | 1.2 kg x 2

5 h - 4°C
7 d - 4°C

FARMHOUSE TEA LOAF CAKE

A moist fruit cake packed with dried fruit, spices and infused with tea. 29 cm

LCABFA01002 | 1.2 kg x 2

5 h - 4°C
7 d - 4°C

LEMON DRIZZLE LOAF CAKE

Lemon cake glazed with lemon syrup. 29 cm

LCABLE01002 | 1.2 kg x 2

5 h - 4°C
7 d - 4°C

Coffee Shops

Muffins

CHOCOLATE BREAKFAST MUFFIN

Rich chocolate muffin with plain chocolate chips.

XMUCHO01030 | 65 g x 30

2 h - 4°C
5 d - 4°C

SUPER BERRY MUFFIN

Muffin with berries and topped with mixed seeds.

XMUSUP02034 | 70 g x 34

2 h - 4°C
5 d - 4°C

APPLE & CINNAMON MUFFIN

Muffin with apple, sultanas & cinnamon.

XMUAPP02034 | 70 g x 34

2 h - 4°C
5 d - 4°C

BLUEBERRY BREAKFAST MUFFIN

Muffin with greek style yogurt & blueberries.

XMUBLU01030 | 65 g x 30

2 h - 4°C
5 d - 4°C

OATMEAL AND SULTANA BREAKFAST MUFFIN

Lightly spiced muffin with sultanas and topped with oats.

XMUOAT01030 | 65 g x 30

2 h - 4°C
5 d - 4°C

CARROT CAKE MUFFIN

Muffin-shaped carrot cake made with carrots, spices, nuts and walnut chips icing. Ø 7 cm

XMUCAR01020 | 125 g x 20

3 h - 4°C
5 d - 4°C

Cookies & Cupcakes

EDIBLE COOKIE DOUGH

An edible cookie dough flavoured with vanilla and chocolate chips.

XDOUGH01004 | 1 Kg x 4

7 h - 4°C
N/A - 4°C

PREMIUM ASSORTED CUPCAKES

5 x Oreo, 5 x Red velvet, 5 x Lemon meringue, 5 x Banoffee

XCUPCA41020 | 1.4 kg x 20

2 h - 4°C
5 d - 4°C

Coffee Shops

Pastries

CHOCOLATE ÉCLAIR MEDIUM

Choux pastry filled with cream and topped with chocolate fudge icing.

ICHECL03014 | 95 g x 14 | 2 h - 4°C | 3 d - 4°C

FRUIT SCONE

A traditional baked fruit scone.
Ø 8 cm

ISCFRU02040 | 100 g x 40 | 2 h - 4°C | 5 d - 4°C

VANILLA SLICE

Puff pastry filled with vanilla cream and topped with soft fondant icing.

ICAVAN02012 | 100 g x 12 | 2 h - 4°C | 3 d - 4°C

Fruit (prepared)

PINK GRAPEFRUIT SEGMENTS

Pink grapefruit segments in syrup.

DFRPIN01001 | 4 kg x 1

FRUIT SALAD (standard)

Oranges, Apples, Grapes, Pineapple, Kiwi and Honeydew melon in syrup.

DFRFU02001 | 4 kg x 1

ORANGE SEGMENTS

Orange segments in syrup.

DFRORA02001 | 4 kg x 1

PINEAPPLE DICED

Diced pineapple in syrup.

DFRDIC01001 | 4 kg x 1

MANGO DICED

Diced mango in syrup.

DFRMAN01001 | 4 kg x 1

HONEYDEW MELON BALLS

Honeydew melon balls in syrup.

DFRHON01001 | 4 kg x 1

WATERMELON BALLS

Watermelon balls in syrup.

DFRWAT01001 | 4 kg x 1

Savoury & Ready to decorate

Savoury

Single portion quiches

SUNDRIED TOMATO & HERB QUICHE

A savoury custard base with sundried tomato and herb in a savoury pastry case. Ø 10 cm

IQUSUN01016 | 128 g x 16
3 h - 4°C
3 d - 4°C

SMOKED ROASTED VEGETABLE & FETA QUICHE

A savoury smoky custard base with roasted vegetables and feta cheese in a savoury pastry case. Ø 10 cm

IQUSMO01016 | 146 g x 16
3 h - 4°C
3 d - 4°C

ASSORTED MINI QUICHES

6 Three cheese and red onion (45g), 6 Sundried tomato and herb (54g), 6 Brocolli and stilton (55g), 6 Mushroom and parsley (50g). Ø 6 cm

CMQUAS04024 | 1.2 kg x 24
1 h - 4°C
3 d - 4°C

Terrines & Fritatas

HAM HOCK & LEEK TERRINE

Slow cooked British farm-assured ham hock, leek, mustard & honey.

TPLTHA02003 | 500 g x 3
10 h - 4°C
3 d - 4°C

CHICKEN & LEEK TERRINE

British farm-assured chicken, sweet leeks and mixed herbs.

TPLTCH02003 | 500 g x 3
10 h - 4°C
3 d - 4°C

HAM HOCK WITH PARSLEY & MUSTARD TERRINE

Slow cooked British farm-assured ham hocks with wholegrain honey and Dijon mustard.

TPLTHA01003 | 500 g x 3
10 h - 4°C
3 d - 4°C

CHICKEN & WILD MUSHROOM TERRINE

British farm-assured chicken, wild mushrooms and a sweet red onion marmalade.

TPLTCH01003 | 500 g x 3
10 h - 4°C
3 d - 4°C

SWEET POTATO & RED PEPPER FRITATA

A light and traditional Spanish baked frittata with chunks of sweet potato and slices of red pepper.

TPFRSW01001 | 175 g x 3
5 h - 4°C
15 min - 85°C
2 d - 4°C

Savoury

Pies

STEAK & ALE MINI PIE

Short crust pastry pie with a filling of beef steak braised in ale.

TPMPST01024 | 80 g x 24
5 h - 4°C
10 min - 180°C
5 d - 4°C

SPINACH & BUTTERNUT SQUASH MINI PIE

Short crust pastry pie with a filling of spinach & butternut squash.

TPMPBU01024 | 80 g x 24
5 h - 4°C
10 min - 180°C
5 d - 4°C

CHICKEN & HAM MINI PIE

Short crust pastry pie with a filling of chicken breast & slow cooked ham hock in a cream sauce.

TPMPCH01024 | 80 g x 24
5 h - 4°C
10 min - 180°C
5 d - 4°C

INDIVIDUAL CHICKEN, HAM HOCK & LEEK PIE

Short crust pastry pie with a filling of British chicken, slow cooked British ham hock & leeks in a cream sauce.

TPIPCH01024 | 260 g x 24
10 h - 4°C
19 min - 180°C
5 d - 4°C

INDIVIDUAL STEAK & ALE PIE

Short crust pastry pie with a filling of beef steak braised in ale.

TPIPST01024 | 260 g x 24
10 h - 4°C
19 min - 180°C
5 d - 4°C

LAMB, CHICKPEA & CHORIZO PIE

Short crust pastry pie with a filling of lamb, chickpea & chorizo in a tomato based sauce.

TPIPLA01024 | 260 g x 24
10 h - 4°C
19 min - 180°C
5 d - 4°C

MUSHROOM & SPINACH WITH TRUFFLE OIL PIE

Short crust pastry pie with a filling of mushrooms, spinach & white truffle oil.

TPIPMU02024 | 260 g x 24
10 h - 4°C
19 min - 180°C
5 d - 4°C

PREMIUM POTATO GRATIN

A delicious accompaniment made using potoatoes, milk, cream, French emmental cheese & garlic.

XTDPPR02020 | 120 g x 20
2 h - 4°C
25 min - 170°C
24 h - 4°C

Ready to bake

Pastry cases

SWEET PASTRY CASE

Ready to bake mini sweet pastry case. Ø 6 cm

IUNPAS12090 | 20 g x 90 | 1 h - 4°C

SAVOURY PASTRY CASE

Ready to bake mini savoury pastry case. Ø 6 cm

IUNPAS13090 | 20 g x 90 | 1 h - 4°C

SWEET PASTRY CASE

Ready to bake individual size sweet pastry case. Ø 8 cm

IUNPAS14048 | 45 g x 48 | 1 h - 4°C

SAVOURY PASTRY CASE

Ready to bake individual size savoury pastry case. Ø 8 cm

IUNPAS15048 | 45 g x 48 | 1 h - 4°C

SWEET PASTRY CASE

Ready to bake medium size sweet pastry case. Ø 10 cm

IUNPAS16036 | 60 g x 36 | 1 h - 4°C

SAVOURY PASTRY CASE

Ready to bake medium size savoury pastry case. Ø 10 cm

IUNPAS17036 | 50 g x 36 | 1 h - 4°C

Ready to use

DARK CHOCOLATE MOUSSE

Dark chocolate mousse ready to pipe.

XPININ02003 | 1 kg x 3 | 8 h - 4°C | 3 d - 4°C

STRAWBERRY MOUSSE

Strawberry mousse ready to pipe.

XPININ06003 | 1 kg x 3 | 8 h - 4°C | 3 d - 4°C

LEMON CHEESECAKE

Lemon cheesecake mix ready to pipe.

XPININ04003 | 1 kg x 3 | 8 h - 4°C | 3 d - 4°C

la compagnie des desserts
Making dessert a pleasure

MAKING DESSERT A PLEASURE

ARTISAN ICE CREAM

We have made artisan ice creams since 1963. We produce our own bespoke range of ice creams and sorbets using our own traditional methods of production which have been passed down by the ice cream experts.

AN ARTISAN HOME MADE FEEL

We make pastries with a home made feel. Our pastry chefs make the fruit and mousse mixes themselves and our pastries are assembled by hand including the hand finishing and decoration. The products are reviewed at the production stage to ensure they reach our high quality standards.

ORIGINAL CREATIONS

We offer you two pastry collections each year, this is the result of our innovative pastry chefs and ice cream experts. We can offer you bespoke products and you are very welcome to visit our manufacturing facilities and work alongside us.

A SHORT SUPPLY CHAIN

We supply our customers directly from our manufacturing facilities. This is a key aspect of our relationship with our clients. The customer can indicate on their menu that they are supplied directly from an artisanal ice cream producer. We source our milk from a French local farm located at the feet of the Pyrenees mountains, to produce ice creams with fresh milk. We also established a long-term partnership with a fruit cooperative located in the Rhône valley which selects the highest quality fruits. best fruits for us.

SPECIALIST OF ICE CREAM AND DESSERT FOR THE FOOD SERVICE MARKET

For the past 40 years we have developed our ice creams and desserts together with our customers. Our sales team members have great knowledge of the food service sector and we are happy to work with you on your very own desserts' offering.

TRY!

We invite you to try our ice creams and pastries though a sample box. We hope you'll have as much pleasure tasting them as we had to make them.

New Releases

New releases

Frozen desserts

CHOCOLATE SOUFFLÉ
4507 - p.12

PEANUT AND CARAMEL LOG
90920 - p.30

Pastries

HAZELNUT FINGER MACARON
95373 - p.85

PEANUT FINGER MACARON
95362 - p.85

PECAN NUTS CHOCOLATE SUCCÈS
4506 - p.93

CHOCOLATE FINGER MACARON
95374 - p.85

PISTACHIO AND NOUGAT FINGER
4511 - p.87

SABLÉ COULANT
4461 - p.93

THREE CHOCOLATES FINGER
95359 - p.87

BERGAMOT TEA FINGER
4512 - p.87

Banqueting

STRAWBERRY MACARON
95376 - p.95

MINI PRALINE FINGER
160219 - p.109

MIXED CHOUX LOLLIPOP
95363 - p.97

MIXED FRUITS MACARONS
95375 - p.96

New releases

Breakfasts & Treats

RÉVEIL PAIN® NORDIC PAVÉ
96985 - p.114

BRIOCHE WITH PINK PRALINES
96986 - p.110

SMALL CITRUS MADELEINE
96978 - p.98

SOFT CREPE
160214 - p.99

LIÈGE WAFFLE
160213 - p.99

THREE CHOCOLATES COOKIE
96918 - p.94

MINI PUFF BRIOCHE
160218 - p.97

MINI VIENNOISERIE MIX
160220 - p.109

PINK CHAMPAGNE BABA
95530 - p.89

PAIN PERDU
95541 - p.99

BREAD SHEET ASORTMENT
t - p.105

Breakfasts & Treats

POTATO SOFT BUN
160202 - p.112

SIX CEREAL SEEDS BUN
160201 - p.112

BAO BUN
68900F - p.111

BEER CRITAL BUN
69892F - p.111

MIXED MINI CHEESE BRIOCHE
96991 - p.105

Breakfasts & Treats

MINI SWEET BISCUIT CONE
96989 - p.105

Breakfasts & Treats

SEEDS PASTRY BASE
96981 - p.105

ICE CREAM MAKER

ICE CREAM ARTISAN SINCE 1963

We make ice creams in artisanal manufacturing facilities from the Aude region roots (south west of France), according to the tradition of the expert ice cream maker.

2500 RECIPES OF ICE CREAM AND SORBET

Ice creams just like if they were homemade, inspired from the flavour of spices, plants, fresh fruits, regional products or flavours from around the world.

1500 BESPOKE ORIGINAL CREATIONS PER YEAR

More than 1500 bespoke ice creams developed for restaurants that put their trust in us to give life to their most original ideas (Bergamot, waffle, crayfish, avocado, black truffle from Périgord, etc.)

ICE CREAMS CLOSE TO THE ORIGINAL FLAVOUR

Our traditional production process allows us to keep as close to the original flavour using only pure raw materials. We are careful when creating our recipes that the balance of ingredients is right, for example, we use less sugar and more fruit.

MAITRE ARTISAN

POLE SUD ICE CREAM

Organic ice cream Pole Sud

Vegan ice cream Pole Sud

Pole Sud

Ice Creams & Sorbets

Organic

Organic Sorbets

	reference
ORGANIC APRICOT	93154
ORGANIC BLUEBERRY	93151
ORGANIC CHERRY	93150
ORGANIC CHOCOLATE	92905
ORGANIC GREEN APPLE	93152
ORGANIC LEMON	92910
ORGANIC MANDARIN OF SICILY	93157
ORGANIC MANGO	92907
ORGANIC SHEEP MILK	93155
ORGANIC STRAWBERRY	92906
ORGANIC WILLIAMS PEAR	93153

Vegan Ice creams

	reference
VEGAN CACAO	93102
VEGAN VANILLA	74213
VEGAN RASPBERRY	92908

Gluten-free Ice cream pots

MADAGASCAR VANILLA - 90915
120 ml x 20
SALTED CARAMEL - 90914
120 ml x 20

Gluten-free Sorbet pots

DARK CHOCOLATE - 90917
120 ml x 20
MANGO - 90910
120 ml x 20
RASPBERRY - 90913
120 ml x 20

SELECTION OF THE CHIEF

PHILIPPE URRACA'S

Creations

Designed by Philippe Urraca, «Meilleur ouvrier de France», these new recipes have been created for Chefs and achieved with a strict selection of raw materials.

	reference
WHITE COFFEE (Infused with Ethiopian coffee beans ice cream)	92867

Vanillas of the World

We travel the world to offer you all the subtilities of the different known vanilla pods. Enjoy a sensorial experience while discovering the nuances of each variety.

	reference
VANILLA CUSTARD Made with egg, this ice cream recalls an authentic flan taste, with a creamy texture typical of custard.	92011
VANILLA «MADAGASCAR PODS» The vanilla par excellence. In it we find hints of wood and strong cacao notes. This infusion is perfected through an extraction process that allows the best aspects of the bean to be preserved.	92815
VANILLA POMPONA FROM MEXICO Called Banana Vanilla of the Antilles, this bean is appreciated for its warm aromas, hints of liquorice, and balsamic notes.	92810

HIGH EXPRESSION

Fresh milk Ice creams

- The fresh milk comes from The farm «Marguerite» placed at the foot of the Pyrenees
- Without preservatives
- Without colourings

	reference
ALMOMD MILK 100% pure almond.	94181
CHOCOLATE PRESTIGE 59% Dark chocolate.	93609
DULCE DE LECHE «FLEUR DE SEL» Dulce de leche with salt from Camargue region and fresh milk.	92702
FRESH MILK With fresh milk from the Marguerite farmhouse.	92816
GUANAJA DARK CHOCOLATE First Growth chocolate with 70% Guanaja cacao topping.	92530
GUATEMALAN EXPRESSO COFFEE Guatemala coffee in expresso mode.	92430
ICED CHESTNUT Chestnut cream with bits of iced chestnut.	92841
MAPLE SYRUP AND PECAN BITS With bits of pecans.	94071
PISTACHIO DI SICILY NEW RECIPE 10% of pure pistachio paste from Silicy.	92529
PRALINE PRESTIGE 26% pure praline with praline bits.	92729
SALTY CARAMEL Caramel cooked in a cauldron by a local artisan.	93607
VANILLA «MADAGASCAR PODS» Vanilla pods infused in our facilities.	92815

HIGH EXPRESSION

Fresh fruit Sorbets

- Fruits mostly from French fruit cooperatives
- Without preservatives
- Without colourings

	reference
BLOOD ORANGE 62,5% of fruit	93620
DARK CHOCOLATE Alliance of two chocolates	92761
IMPLA MANGO 54% of fruit	92698
LEMON - FRESH JUICE 27% of juice	93600
PINEAPPLE 58,5% of fruit	93602
RASPBERRY 54% of fruit	92722
STRAWBERRY SENGA 54% of fruit	92721
WILD STRAWBERRY 48,7% of fruit	85219

Ice creams

	reference
BAILEY'S Alcohol	92699
BANANA CARAMEL PECAN	93106
BLACK SESAME	92795
CANDY FLOSS WITH CRUNCHY SUGAR PIECES	92607
COCONUT MILK	87332
ENGLISH CARAMEL WITH TOFFEE BITS	93371
FROZEN YOGURT	92875
GINGER WITH CANDIED GINGER	92478
GINGERBREAD	92878
GOAT CHEESE	92773
HONEYCOMB	74393

Ice creams

	reference
LAVANDER HONEY	92982
MASCARPONE	93111
MATCHA GREEN TEA	92776
OREO® CHIPS	92845
SAFFRON	92502
TIRAMISU WITH MASCARPONE	94321
TURRON	92892
VANILLA CARAMEL MACADAMIA	93105
WASABI	92782
WILD THYME (salty)	92849

ORIGINAL CREATIONS

Sorbets

	reference
CACTUS AND LIME	92507
COCONUT PRESTIGE	84151
GIN TONIC Alcohol	92842
IMPERIAL PASSION FRUIT	84143
LIME AND CANDIED GINGER	92891
LIMONCELLO Alcohol	92936
LYCHEE	92971
MOJITO Alcohol	92709
YUZU (Sorbet)	92796

TRADITION

Ice creams

	reference
CINNAMON	92301
CHOCOLATE	92041
CHUNKY STRAWBERRY	92091
CRÈME BRÛLÉE	92803
HONEY	92111
LEMON CURD	92777
MINT CHOCOLATE	92488
NOUGAT FROM MONTÉLIMAR	92884
PRALINE HAZELNUT	92021
VANILLA CUSTARD	92011
SALTY CARAMEL	92051
WHITE CHOCOLATE	92350

Ice creams

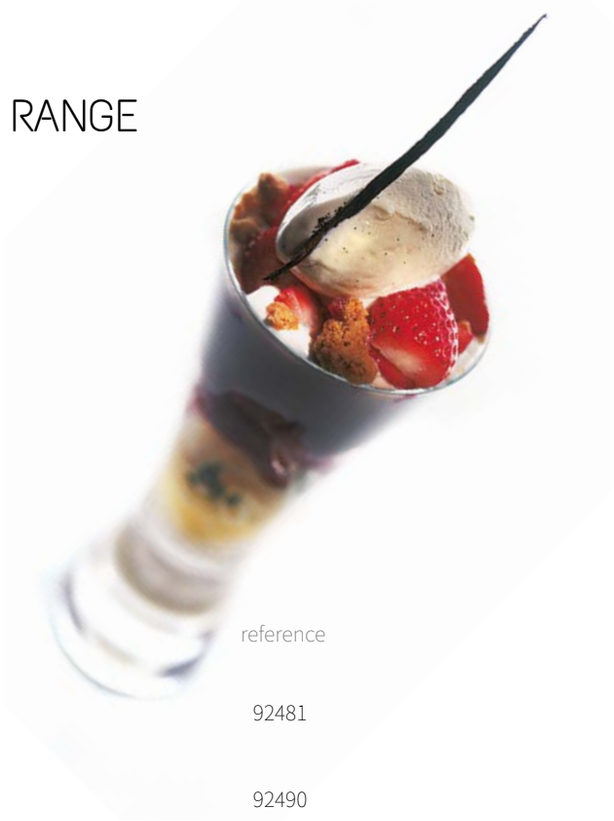
	reference
BOURBON VANILLA	93361
COFFEE	92031
PISTACHIO NEW RECIPE	92081
PLAIN YOGURT	92680
ROSE PETAL	92526
RUM AND RAISINS Alcohol	92101
STRACCIATELLA	92860
VANILLA CUSTARD	92011
VIOLET	92370
WALNUT FROM PÉRIGORD	92121

Sorbets

	reference
BLACKBERRY	92811
BLACKCURRANT WITH WHOLE BERRIES	92551
BLUEBERRY	93850
CHUNKY STRAWBERRY	92541
COCONUT	92611
GRANNY SMITH GREEN APPLE	92591
LEMON	92501
MANDARIN OF SICILY	92517
MANGO	92781
MELON	92641
MORELLO CHERRY	92691
PASSION FRUIT	92661
RASPBERRY	92621
RHUBARD AND STRAWBERRY	92700
VINEYARD PEACH FROM “RHONE VALLEY”	82518
WILLIAMS PEAR Alcohol	92561

ICE CREAM DISPLAY RANGE

5 ℓ



Ice creams

	reference
BOURBON VANILLA	92481
CHOCOLATE	92490
COFFEE	92495
PLAIN DAIRY	92497
PISTACHIO	92496
STRAWBERRY	92492
VANILLA	92487
YOGURT	92494

Sorbets

	reference
LEMON	92505
MANGO	92666
RASPBERRY	92663

ICE CREAM DISPLAY RANGE

6 ℓ

Ice creams

	reference
ARABICA COFFEE	93509
BOURBON VANILLA	93500
CHOCOLATE	92493
CHOCOLATE BROWNIE	93511
COCONUT WITH CHOCOLATE SHAVINGS	93726
MINT CHOCOLATE	93506
PEANUT CHOCOLATE Peanut ice cream with chocolate coulis	93731
PISTACHIO WITH ROASTED PISTACHIO CHIPS NEW RECIPE	93505
PLAIN YOGURT	93696
PRALINE ROCHER	93839
SALTY CARAMEL	93504
STRACCIATELLA	93510
VIOLET	93508
WHITE CHOCOLATE AND MILK CHOCOLATE	93723
WHITE CHOCOLATE CRUNCHY	93744

6 ℓ

Ice creams

	reference
BLUE CANDY (raspberry and lemon)	93746
BUBBLE GUM	93698
NATELLOSO (chocolate and hazelnut)	93822
OREO® CHIPS	93507
PASSION FRUIT AND MANGO	93849
PRALINE HAZELNUT	93561
STRAWBERRY CANDY	93719
VANILLA CARAMEL MACADAMIA	93848
VANILLA COOKIES	93514

Sorbets

	reference
BLACKCURRANT	93697
CHUNKY STRAWBERRY	93701
LEMON	93693
MANGO	93724
RASPBERRY	93720

ASK FOR THE FLAVOUR OF YOUR CHOICE,
WE WILL CREATE IT FOR YOU.

There is no limit to your creativity.

COMING NEXT ARE EXAMPLES OF OUR LATEST BESPOKE CREATIONS MADE TO CUSTOMIZE A MAIN COURSE OR A DESSERT.

ROSE SORBET

YUZU ICE CREAM

THAI BROWN TEA

CHUNKY STRAWBERRY

BANANA & CURRY

BLUE CHEESE

BEETROOT SORBET

ELDERFLOWER ICE CREAM

Flavour possibilities on demand.
We deliver you the ordered bespoke ice cream or sorbet under 15 days minimum.

PASTRY MAKER

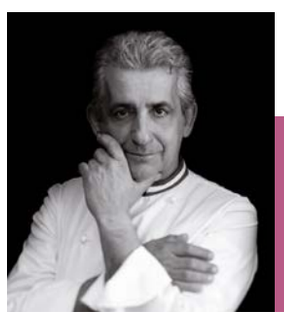
RESPECT FOR THE ARTISANAL KNOW-HOW

Our pastry makers manually make the pastries: They give shape, soak and decorate the pastries by hand. They taste each production to control that each product complies with our high quality standards. All our pastry bases, creams and mousses are home-made.

OVER 200 PASTRY PRODUCTS IN 4 MANUFACTURING FACILITIES

Each manufacturing facility is specialized in one particular type of pastry: From the purest French pastry tradition to the truest English recipes… Over 200 pastry products made to satisfy our customers' needs creating innovative and original ranges.

300 CUSTOMIZED CREATIONS PER YEAR



PHILIPPE URRACA

This great chef supervises the creations and developments of our passionate and experienced ice cream and pastry makers team.

Le Gourmet Parisien

Destiny Foods

La Croquanterie
Le Gourmet Parisien

Tea time & Banqueting

Iced soufflés

Ready to serve 5 min after taking it out of the freezer

NEW

VANILLA RASPBERRY SOUFFLÉ

Sponge base, vanilla soufflé and raspberry coulis. Raspberry on top.
Ø 7 cm

4240 | 85 g x 12

MANGO COCO SOUFFLÉ

Sponge base, coco soufflé and mango and passion fruit coulis.
Ø 7 cm

4241 | 83 g x 12

NEW

CHOCOLATE SOUFFLÉ

Chocolate soufflé with shortcrust pastry base.
Ø 7 cm

4507 | 70 g x 12

YUZU SOUFFLÉ

Sponge base, yuzu soufflé and lemon and yuzu coulis.
Ø 7 cm

4242 | 83 g x 12

BLACKCURRANT MASCARPONE SOUFFLÉ

Mascarpone soufflé with a heart of meringue, blackcurrant coulis and whole blackcurrants on top. Ø 8 cm

3811 | 90 g x 12

MATCHA GREEN TEA SOUFFLÉ

chocolate sponge base, matcha green tea soufflé and dark chocolate shavings.

4390 | 58 g x 12

MANDARIN SOUFFLÉ

Sponge base, Imperial mandarin punch, mandarin soufflé filling and nougatine topping.
Ø 8 cm

3163 | 105 g x 12

GRAND MARNIER® SOUFFLÉ

The classic iced soufflé with GRAND MARNIER®, made according to traditional methods.
Ø 9 cm

2012 | 145 g x 12

COFFEE SOUFFLÉ

Sponge base, coffee soufflé and nougatine topping. Ø 7 cm

4239 | 73 g x 12

CARAMEL SOUFFLÉ

Sponge base, salted caramel mix and nougatine topping. Ø 7 cm

2828 | 110 g x 12

Iced logs, drops & burgers

PRALINE AND CHOCOLATE LOG

Milk chocolate and praline ice cream with a milk chocolate coating and caramelized hazelnut chips. 9 X 4 x 3.5 cm

90901 | 140 ml x 17

NEW

PEANUT AND CARAMEL LOG

Peanut ice cream, caramel sauce, bits of roasted, salted peanuts, milk chocolate coating.
7,5 x 5,5 x 3.5 cm

90920 | 70 g x 30

ICED SWEETBURGER

Spiced biscuit ice cream, Guanaja chocolate ice cream, success biscuit, whipped cream and strawberry coulis. Ø 6 cm

90840 | 120 ml x 12

BAKED ALASKA SNOWFLAKE

Vanilla ice cream, sultanas macerated in GRAND MARNIER® syrup and Italian meringue.
Ø 7,5 x 5.5 cm

90897 | 160 ml x 8

BAKED ALASKA DROP

Vanilla ice cream, sultanas macerated in GRAND MARNIER® and Italian meringue.

90711 | 260 ml x 8

VANILLA PROFITEROLES

Choux stuffed with vanilla ice cream.

95012 | 25 g x 40

CUBIC VACHERIN RASPBERRY

Meringue base, raspberry sorbet cube, covered in whipped cream sculpted into a cube (delivered without decoration).

90703 | 125 ml x 12

Iced Mochis & Cups

Mochis are balls of sweet rice dough that encapsulate delicious ice cream. A japanese sweet treat that makes the ice cream experience portable with exotic flavors.

Get out 5 minutes before serving

FROZEN MANGO AND PASSION FRUIT MOCHI

96889 | 35 g x 45

FROZEN MATCHA GREEN TEA MOCHI

96899 | 35 g x 45

HONEY ALMOND CUP

Honey ice cream with candied almonds in a terracotta pot.
ON DEMAND

90006 | 75 g x 6

PHILIPPE URRACA'S Creations

NEW

PEANUT FINGER MACARON

Éclair in a macaron shell filled with creamy peanut and salted peanut bits.

95362 | 70 g x 12

4 h - 4°C
24 h - 4°C

NEW

HAZELNUT FINGER MACARON

Éclair in a macaron shell filled with gianduja cream.

95373 | 80 g x 12

4 h - 4°C
24 h - 4°C

NEW

CHOCOLATE FINGER MACARON

Éclair in a macaron shell filled with creamy chocolate.

95374 | 80 g x 12

4 h - 4°C
24 h - 4°C

LEMON SECRET

Crunchy shortbread pastry, made with white chocolate and lime cream.

16 x 2,5 x 4 cm

3663 | 100 g x 16

4 h - 4°C
24 h - 4°C

VANILLA SECRET

Crunchy shortbread pastry, light vanilla cream made with vanilla beans from Madagascar.

12 x 2,8 x 4 cm

4358 | 75 g x 16

4 h - 4°C
24 h - 4°C

SUCCÈS PRALINÉ

Soft dacquoise sponge cake with hazelnut and almond, and hazelnut cream praline. Decorated with hazelnuts. Ø 8 cm

4362 | 75 g x 12

4 h - 4°C
24 h - 4°C

GIANT PROFITEROLE

Chou soufflé, stuffed with vanilla.

Ø 9 cm

4310 | 62 g x 12

FORÊT NOIRE

Chocolate biscuit, chocolate mousse, morello cherry compote, chocolate sheet, cherry.

95458 | 90 g x 30

3 h - 4°C
24 h - 4°C

PHILIPPE URRACA'S

Creations

STRAWBERRY & VANILLA DÔME

Dacquoise sponge cake, dragée crunch, strawberry marmalade and vanilla mousse. Ø 7 cm

95335 | 85 g x 16

4 h - 4°C
24 h - 4°C

ROYAL DÔME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.
Ø 7 cm

95433 | 80 g x 16

3 h - 4°C
48 h - 4°C

EXOTIC DÔME

Mango and red fruit mousse on coconut dacquoise biscuit, mango glaze. Ø 7 cm

4082 | 85 g x 12

4 h - 4°C
24 h - 4°C

Sweet treats

COFFEE ÉCLAIR

Choux pastry filled with coffee cream.
14 cm

160215 | 80 g x 28

6 h - 4°C
48 h - 4°C

CHOCOLATE ÉCLAIR

Choux pastry filled with chocolate cream.
14 cm

160216 | 80 g x 28

6 h - 4°C
48 h - 4°C

Fingers

NEW

BERGAMOT TEA FINGER

Almond dacquoise biscuit, bergamot jelly, chocolate icing.
13 x 2.5 cm

4512 | 75 g x 28

4 h - 4°C
24 h - 4°C

NEW

PISTACHIO AND NOUGAT FINGER

Joconde biscuit, crunchy pistachio layer, nougat mousse with pistachio chips. 13 x 2.5 cm

4511 | 55 g x 28

4 h - 4°C
24 h - 4°C

NEW

RASPBERRY AND PANNA COTTA FINGER

Almond joconde biscuit, crunchy white chocolate with crisps, panna cotta, raspberry compote.
13 x 2.5 cm

4508 | 70 g x 28

4 h - 4°C
24 h - 4°C

MANGO AND PASSION FRUIT FINGER

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse, passion fruit jelly. 13 x 2.5 cm

4194 | 78 g x 28

4 h - 4°C
24 h - 4°C

COCONUT AND PINEAPPLE FINGER

Coco dacquoise biscuit, pineapple compote with bits, coconut mousse, mango icing.
13 x 2.5 cm

4315 | 65 g x 28

4 h - 4°C
24 h - 4°C

JAPANESE FLAVOUR FINGER

Matcha joconde biscuit, coco and passion fruit compote, yuzu mousse, sugar icing.
13 x 2.5 cm

3567 | 70 g x 28

4 h - 4°C
24 h - 4°C

NEW

THREE CHOCOLATES FINGER

Cacao sponge cake, white chocolate mousse, milk chocolate, dark chocolate, crunchy cacao nibs.

95359 | 90 g x 33

4 h - 4°C
24 h - 4°C

CHOCOLATE ROYAL FINGER

Dacquoise biscuit, praline crunch, chocolate mousse, velvety chocolate topping.
13 x 2.5 cm

4186 | 70 g x 28

4 h - 4°C
24 h - 4°C

Fingers

FIG PANNACOTTA

Gingerbread, fig purée, success biscuit and pannacotta.

9 x 4 cm

1647 | 95 g x 27

4 h - 4°C
24 h - 4°C

CHOCOLATINE

Chocolate joconde biscuit, bitter chocolate mousse, chocolate genoise topped with cocoa.

9 x 4 cm

1065 | 65 g x 27

4 h - 4°C
24 h - 4°C

FRAMBOISIER

Joconde biscuit, raspberry mousse with red fruits, vanilla genoise, covered with red fruit jelly.

9 x 4 cm

1102 | 65 g x 27

4 h - 4°C
24 h - 4°C

Tartlets

LEMON TARTLET

Shortcrust pastry and lemon cream.

Ø 9 cm

90778 | 90 g x 24

4 h - 4°C
48 h - 4°C

APPLE TARTLET

Sweet crust pastry with bits of apples.

Ø 8 cm

96514 | 75 g x 24

2 h - 4°C
48 h - 4°C

PASTEL DE NATA

Authentic and tasty flan with its unique and crunchy puff pastry, made in Portugal. Ø 7 cm

96718 | 70 g x 60

10 min - 4°C
8 min - 200°C
48 h - 24°C

Babas & Tarts

NEW

PINK CHAMPAGNE BABA

Baba in the shape of a cork with rose de Reims sponge cake bits, soaked in Marc de Champagne.

95530 | 130 g x 15

4 h - 4°C
24 h - 4°C

BABA "MIGNON"

Authentic rum baba, slightly raised, soaked in rum.

90525 | 130 g x 15

4 h - 4°C
48 h - 4°C

LIMONCELLO BABA

Baba drenched in limoncello a syrup.

96531 | 130 g x 15

4 h - 4°C
2 d - 4°C

PANETTONE BABA

Baba Bouchon panettone soaked in rum syrup.

95521 | 130 g x 16

4 h - 4°C
48 h - 4°C

THIN APPLE TART Ø 12 cm

Puff pastry, apple and topping.

Ø 12 cm

3668 | 90 g x 24

7 min - 180°C
3 d - 4°C

TATIN APPLE TART Ø 10 cm

Puff pastry topped with caramelised apples.

Ø 10 cm

4445 | 120 g x 20

10 min - 200°C
24 h - 4°C

TATIN APPLE TART Ø 7 cm

Shortcrust pastry topped with caramelised apples.

Ø 7 cm

160228 | 100 g x 18

10 min - 200°C
24 h - 4°C

Sablés & Crumbles

RED FRUIT CRUMBLE

Apples, red fruits, cinnamon and crumble.
Ø 9.5 cm
90598 | 140 g x 27
9 min - 180°C
48 h - 4°C

RED FRUIT CRUMBLE SABLÉ

Shortcrust pastry, crumble, red fruits and apples.
Ø 8 cm
96388 | 100 g x 24
9 min - 180°C
48 h - 4°C

APRICOT AND APPLE CRUMBLE

Apples, apricots, cinnamon and crumble.
Ø 10 cm
90597 | 140 g x 27
9 min - 180°C
48 h - 4°C

RED FRUIT SABLÉ

Shortcrust pastry, almond cream, red fruits, apricot glaze.
Ø 9 cm
96525 | 110 g x 24
4 h - 4°C
48 h - 4°C

RHUBARB SABLÉ

Shortcrust pastry, almond cream, mix of apple and rhubarb, apricot glaze. Ø 9 cm
96564 | 110 g x 24
4 h - 4°C
48 h - 4°C

APRICOT SABLÉ

Shortcrust pastry, almond cream and apricots.
Ø 9 cm
96522 | 110 g x 24
4 h - 4°C
48 h - 4°C

APPLE SABLÉ

Shortcrust pastry, almond cream, apples, apricot glaze.
Ø 9 cm
96523 | 110 g x 24
4 h - 4°C
48 h - 4°C

BRIOCHE-STYLE "FRENCH TOAST"

A soft golden pastry sprinkled with cane sugar.
Ø 10 cm
90611 | 120 g x 36
2 h - 4°C
5 min - 180°C
48 h - 4°C

ROASTED FIG TARTLET Ø 12cm

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs.
1157 | 140 g x 12
4 h - 4°C
3 d - 4°C

ROASTED FIG TARTLET Ø 10cm

3660 | 100 g x 18
4 h - 4°C
3 d - 4°C

Cheesecakes

LEMON MERINGUE CHEESECAKE

Pure butter shortcrust, cream cheese, lemon, ginger and Swiss meringue. Ø 7 cm
90686 | 110 g x 20
4 h - 4°C
48 h - 4°C

SHORTCRUST BISCUIT CHEESECAKE

Speculoos pure butter shortcrust and cream cheese.
Ø 7 cm
90526 | 90 g x 36
4 h - 4°C
48 h - 4°C

YUZU CHEESECAKE

Pure butter shortcrust, cream cheese and yuzu.
Ø 7 cm
90747 | 90 g x 36
4 h - 4°C
48 h - 4°C

AMERICAN COOKIE CHEESECAKE

Pure butter shortcrust, cream cheese and cookie bits.
Ø 7 cm
96394 | 90 g x 36
3 h - 4°C
48 h - 4°C

WHITE CHOCOLATE CHEESECAKE

Pure butter shortcrust, cream cheese and white chocolate bits.
Ø 7 cm
90685 | 90 g x 36
4 h - 4°C
48 h - 4°C

PLAIN CHEESECAKE

Pure butter shortcrust and cream cheese.
Ø 7 cm
95503 | 110 g x 36
4 h - 4°C
48 h - 4°C

All chocolate

BROWNIE

With chocolate and walnuts.

6 x 6.2 cm
2780 | 70 g x 48

7 min - 180°C
48 h - 4°C

LE CHOCOLAT

Mixed layers of chocolate biscuit (joconde, dacquoise , genoise) and mousse (ganache, cream and bitter chocolate mousse). 5,5 x 5,5 x 4 cm
2330 | 90 g x 30

4 h - 4°C
24 h - 4°C

THE T CAFÉ PARFAIT

Dark chocolate icing with a heart of iced café parfait.

9,2 x 5,4 x 5.5 cm
4363 | 84 g x 14

WHITE CHOCOLATE PYRAMID

Succès biscuit, white chocolate mousse, caramel cream and white chocolate icing. 7,5 x 7.5 cm
2772 | 80 g x 12

2 h - 4°C
24 h - 4°C

DARK CHOCOLATE PYRAMID

Almond succès biscuit topped with bitter chocolate mousse and its ganache. 7,5 x 7.5 cm
2770 | 80 g x 12

2 h - 4°C
24 h - 4°C

JASMINE TEA SACHER

Chocolate génoise, Jasmine tea punched ganache and cacao powder topping. Ø 7 cm
2992 | 70 g x 12

4 h - 4°C
24 h - 4°C

CHOCOLATE BOUCHON

Chocolate pastry, stuffed with fondant ganache.
Ø 6 cm
3674 | 110 g x 22

30 sec - 800 W
5 d - 4°C

CHOCOLATE COULANT

Chocolate cake with chocolate melting heart.
Ø 6.5 cm
2299 | 90 g x 20

30 sec - 800 W
5 d - 4°C

CHOCOLATE AND SALTY CARAMEL MI-CUIT

Chocolate mi-cuit with caramel and dulce de leche melting heart.
Ø 8 cm
3677 | 115 g x 16

30 sec - 800 W
5 d - 4°C

All chocolate

BROOKIE

Dark chocolate cookiedough heart inside a chocolate brownie (22% chocolate). Heat in oven 6 minutes at 180°C for a crunchy cookie. Ø 7.5 cm
4076 | 80 g x 26

4 h - 4°C
5 d - 4°C

NEW

SABLÉ COULANT

All butter shortbread sponge cake, dark chocolate cake with a molten centre.
Ø 7 x 2 cm
4461 | 80 g x 24

30 sec - 800W
5 d - 4°C

NEW

PECAN NUTS CHOCOLATE SUCCÈS

Cacao biscuit, praline and milk chocolate mousse, whole pecan nuts.
11 x 3 cm
4506 | 65 g x 24

4 h - 4°C
24 h - 4°C

Vegan & Gluten-Free

VEGAN CHOCOLATE FONDANT

100% vegetable.
Ø 8 cm
4265 | 120 g x 32

30 sec - 800W
5 d - 4°C

GLUTEN FREE MI-CUIT

Butter, chocolate, cocoa, eggs, sugar. Ø 8 cm
4184 | 120 g x 16

30 sec - 800W
5 d - 4°C

GLUTEN FREE COCONUT MI-CUIT

Chocolate mi-cuit with grated coconut inside. Ø 6.5 cm
4190 | 105 g x 23

30 sec - 800W
5 d - 4°C

GLUTEN FREE CHOCOLATE COLD COULANT

Ø 8 cm

2831 | 100 g x 24

6 h - 4°C
7 d - 4°C

GLUTEN FREE CHOCOLATE COULANT

Ø 8 cm

4042 | 100 g x 32

30 sec - 800W
5 d - 4°C

GLUTEN FREE PRALINE MI-CUIT

Chocolate mi-cuit with almond, praline and nuts inside. Ø 6.5 cm
3659 | 105 g x 23

4 h - 4°C
5 d - 4°C

Muffins & Cookies

BLUEBERRY MUFFIN

1 0% of blueberry.

01222497 | 100 g x 32

2 h - 20°C
48 h - 20°C

NEW RECIPE

SALTED CARAMEL MUFFIN

Individual packaging.

160212 | 125 g x 40

2 h - 20°C
5 d - 20°C

BLUEBERRY MUFFIN

Blueberry muffin, 11% fruit and 11% filling, hempseed topping.

96846 | 115 g x 28

2 h - 20°C
7 d - 4°C

LIMON MUFFIN

Muffin with 11% lemon curd and 4% lemon zest filling, sugar and lemon zest topping.

96847 | 115 g x 28

2 h - 20°C
7 d - 4°C

NEW RECIPE

DOUBLE CHOCOLATE MUFFIN

600190022 | 132 g x 48

2 h - 20°C
48 h - 20°C

LARGE MILK CHOCOLATE COOKIE

Fully cooked. Individual packaging.

Ø 12.5 cm

2320563 | 103 g x 36

90 min - 10°C
5 d - 10°C

TRIPLE CHOCOLATE COOKIE

Ready to bake. Leave 4 cm between each cookie during cooking.

1273573 | 80 g x 90

10 min - 180°C
24 h - 20°C

DARK AND MILK CHOCOLATE COOKIE

Ready to bake. Leave 4 cm between each cookie during cooking.

1273565 | 80 g x 90

10 min - 180°C
24 h - 20°C

NEW

THREE CHOCOLATES COOKIE

The chocolate butter cookie. Fully cooked. Individual packaging.

Ø 8.8 cm

96918 | 62 g x 50

20 min - 20°C
15 d - 4°C

Macarons

NEW

STRAWBERRY MACARON

Ø 4.2 cm

95376 | 16 g x 45

4 h - 4°C
48 h - 4°C

VANILLA MACARON

Ø 4.2 cm

95308 | 16 g x 45

4 h - 4°C
48 h - 4°C

CARAMEL MACARON

Ø 4.2 cm

95312 | 16 g x 45

4 h - 4°C
48 h - 4°C

SESAME MACARON

Ø 4.2 cm

95340 | 16 g x 45

4 h - 4°C
48 h - 4°C

GREEN TEA MACARON

Ø 4.2 cm

95342 | 16 g x 45

4 h - 4°C
48 h - 4°C

YUZU MACARON

Ø 4.2 cm

95341 | 16 g x 45

4 h - 4°C
48 h - 4°C

CHOCOLATE MACARON

Ø 4.2 cm

95309 | 16 g x 45

4 h - 4°C
48 h - 4°C

RASPBERRY MACARON

Ø 4.2 cm

95315 | 16 g x 45

4 h - 4°C
48 h - 4°C

PISTACHIO MACARON

Ø 4.2 cm

95313 | 16 g x 45

4 h - 4°C
48 h - 4°C

MANGO & PASSION FRUIT MACARON

Ø 4.2 cm

95350 | 16 g x 45

4 h - 4°C
48 h - 4°C

Macarons & Mini desserts

NEW

MIXED FRUITS MACARONS

Strawberry, coconut, chestnut, lime and banana.
Ø 4.2 cm
95375 | 12 g x 48

4 h - 4°C
48 h - 4°C

MIXED MACARONS

Vanilla, chocolate, salty caramel, coffee, pistachio and raspberry.
Ø 3.5 cm
2876 | 12 g x 48

4 h - 4°C
48 h - 4°C

MIXED CHOUX

Milk chocolate, caramel, vanilla, raspberry, lemon and pistachio.
Ø 4 cm
95271 | 18 g x 48

2 h - 4°C
48 h - 4°C

SWEET TRADITIONAL PETITS FOURS

6 strawberry cream cakes, 6 pistachio apricot financiers, 6 lemon financiers, 6 chocolate éclairs, 6 Opéras, 6 cocoa crumbles with chocolate mousse, 6 raspberry crumbles, 6 chocolate caramel and pecan tartlets.
96836 | 14,5 g x 48

2 h - 4°C
24 h - 4°C

SWEET PRESTIGE PETITS FOURS

6 chestnut blackcurrant fingers, 6 strawberry and raspberry tiramisu, 6 coco mango and passion fruit pannacotta fingers, 6 praline mini choux, 6 three chocolate cubes, 6 apricot and vanilla financiers, 6 almond and red fruit financiers, 6 caramel cheesecakes.
96835 | 13,5 g x 48

2 h - 4°C
24 h - 4°C

Banqueting

NEW

MIXED CHOUX LOLLIPOP

Assortment of choux lollipops: chocolate, raspberry, caramel.
Ø 3.5 cm
95363 | 20 g x 48

2 h - 4°C
24 h - 4°C

NEW

MINI PUFF BRIOCHE

Pure butter mini puff brioche with free range eggs.
Ø 5,5 x 3.5 cm
160218 | 30 g x 96

15 min - 20°C
13 min - 170°C

MINI OPÉRA

Joconde biscuit, coffee punch, chocolate coffee ganache, chocolate icing, coffee cream.
5 x 2 cm
2224 | 20 g x 98

4 h - 4°C
24 h - 4°C

MINI CHOCOLATE MADELEINE

Delicious chocolate madeleine of Commercy with chocolate sprinkles. Made with free-range hen eggs.
96758 | 18 g x 140

3 min - 190°C
24 h - 20°C

MINI CHOCOLATE COULANT

Ø 5 cm
4162 | 35 g x 60

4 h - 4°C
5 d - 4°C

MINI RED FRUIT MUFFIN

Red fruits 23%.
96368 | 26 g x 42

1 h - 20°C
48 h - 20°C

MINI RUM BABA

Authentic baba soaked in rum.
90555 | 50 g x 33

2 h - 4°C
48 h - 4°C

DESSERT SHOTS

9 tiramisu, 9 chocolate mousses, 9 lemon meringue crumbles, 9 vanilla sabayon.
96264 | 30 g x 36

4 h - 4°C
24 h - 4°C

RED FRUIT AND MASCARPONE VERRINE

2029 | 30 g x 24

4 h - 4°C
24 h - 4°C

Banqueting

MINI WHITE CHOCOLATE AND RASPBERRY JAFFA CAKE

Génoise biscuit, rapsberry compote and white chocolate.

Ø 5 cm

3904 | 26 g x 24

4 h - 4° C
48 h - 4°C

MINI MILK CHOCOLATE AND PASSION JAFFA CAKE

Sponge cake with passion fruit jelly topped with crunchy milk chocolate.

Ø 5 cm

3905 | 26 g x 24

4 h - 4°C
48 h - 4°C

MINI CHOCOLATE SABLÉ

Crunchy shortbread topped with intense chocolate ganache.

Ø 6 cm

4021 | 50 g x 60

2 h - 4°C
48 h - 4°C

MINI TART TATIN

Mini version of the French classic made of caramelised apple on a pastry base.

Ø 5 cm

4467 | 25 g x 36

3 min - 180 °C
24 h - 4°C

MINI ORANGE BLOSSOM CAKE

Topped with almond flakes.

Ø 4 cm

4170 | 15 g x 63

1 h - 4° C
48 h - 4°C

NEW

SMALL CITRUS MADELEINE

Citrus madeleine with candied oranges and mandarins.

96978 | 18 g x 140

3 min - 190°C
24 h - 20°C

MINI VANILLA MADELEINE

Crispy little madeleine with vanilla and cream. Brown sugar topping.

96791 | 18 g x 140

1 h - 4°C
48 h - 4

MINI SESAME SEED BUN

Baked.

Ø 4.5 cm

96321 | 25 g x 120

1 h - 4°C
48 h - 4°C

MINI BRIOCHE BUN

Baked.

Ø 4 cm

96373 | 10 g x 100

4 h - 4°C
24 h - 4°C

MINI OVAL BRIOCHE

Mini oval brioche, ideal for hotdog or lobster rolls.

Ø 7.5 cm

96679 | 15 g x 50

1 h - 20°C
48 h - 20°C

RAINBOW MINI BRIOCHE MIX

Mini soft breads (yellow, green & pink) for sandwiches topped with sesame seeds.

96735 | 10 g x 75

1 h - 20°C
3 d - 20°C

Breakfast & Treats

NEW

PAIN PERDU

Brioche bread soaked in milk, cream and egg then toasted.

13 x 8 cm

95541 | 100 g x 36

4 h - 4°C

NEW

SOFT CREPE

Sweet thick crepe with vanilla.

Ø 22 cm

160214 | 80 g x 32

4 h - 4°C
48 h - 4°C

BRITTANY CREPE

Eggs, butter, fresh milk, orange blossom.

Ø 25 cm

95404 | 40 g x 50

4 h - 4°C
48 h - 4°C

BRUSSELS WAFFLE

Ideal toasted or oven warmed.

17 x 10 cm

95573 | 85 g x 24

3 min - 200°C
24 h - 4°C

LIÈGE WAFFLE

Ideal toasted or oven warmed. Individual packaging.

13 x 10 x 2.5 cm

96767 | 100 g x 48

5 min - 180°C
48 h - 4°C

NEW

LIÈGE WAFFLE

Thick Liège waffle made with free range eggs.

13,5 x 10 x 2.5 cm

160213 | 105 g x 30

30 min - 20°C

PANCAKE

American recipe.

Ø 11 cm

96814 | 40 g x 72

4 h - 4°C
48 h - 4°C

BIG BREAKFAST MADELEINE

Tradicional Madeleine, made with pure butter in Commercy. Can be heated in oven for more crunchiness.

96717 | 45 g x 70

24 h - 20°C

CINNAMON ROLL

Cinnamon roll with sugar icing. Ideal for breakfast or a gourmet snack. The product can be heated at 170°C for 2 to 3 minutes before savouring.

96845 | 95 g x 24

3 h - 20°C

EXPERT IN READY TO DECORATE PRODUCTS

A LARGE VARIETY IN SALTY OR SWEET PRODUCTS READY TO DECORATE

We offer a support collection to embellish (tartlets, breads, etc.), pastry bases (pastry base, biscuit cone, etc.), filling products (mousses and creams) and products to decorate (sauces and coulis) for you to realize your greatest creations. There is no limit to your creativity.

ADVICE ON YOUR DESSERT OFFERING

Former professionals of the food service market or trained pastry and ice cream makers, our sale teams will know how to advise you on your desserts offer.

A lot of recipe ideas are also available on our website www.compagniedesdesserts.com

Desserts to share & Ready to decorate

Sheets & Trays

MASCARPONE AND RED FRUIT SHEET

Almond biscuit with cherry syrup, cherry compote, mascarpone mousse, red crunchy topping.
35 x 27 cm

4189 | 2.3 kg x 1

5 h - 4°C
24 h - 4°C

MANGO AND PASSION FRUIT SHEET

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse, passion fruit jelly.
35 x 27 cm

4195 | 2.33 kg x 1

8 h - 4°C
24 h - 4°C

CHOCOLATE ROYAL SHEET

Dacquoise biscuit, praliné crunch, chocolate mousse, velvety chocolate topping.
35 x 27 cm

4187 | 2 kg x 1

8 h - 4°C
24 h - 4°C

THREE CHOCOLATES TRAY

3 chocolate mousses: bitter, milk chocolate and white chocolate. Joconde biscuit and cocoa.
36 x 9 cm

1019 | 700 g x 3

4 h - 4°C
24 h - 4°C

TIRAMISU TRAY

Sponge biscuit, mascarpone mousse, sponge cake soaked in coffee, cocoa.
36 x 9 cm

95306 | 800 g x 3

4 h - 4°C
24 h - 4°C

OPERA TRAY

Joconde biscuit, coffee punch, Costa Rica chocolate ganache, coffee cream, chocolate icing.
35,7 x 9 cm

2552 | 640 g x 3

4 h - 4°C
24 h - 4°C

Pies, Tarts & Cheesecakes

PECAN PIE

Pre-cut in 14 portions.
Ø 26 cm

3211 | 1.4 kg x 1

4 h - 4°C
3 d - 4°C

TRADITIONAL CHOCOLATE CAKE

Traditional recipe with chocolate, flour, eggs and butter. Pre-cut in 12 portions. Ø 26 cm

3950 | 1.2 kg x 1

4 h - 4°C
5 d - 4°C

PEAR AND ALMOND TART

Shortcrust pastry, almond cream, pears, glaze. To be cut. Ø 26 cm

3686 | 900 g x 3

4 h - 4°C
3 d - 4°C

APPLE AND GINGERBREAD TART

Shortcrust pastry, almond and gingerbread cream, apples, cinnamon. To be cut. Ø 26 cm

1177 | 1 kg x 2

4 h - 4°C
3 d - 4°C

ORIGINAL CHEESECAKE

Authentic cheesecake with Philadelphia® cheese. Pre-cut in 14 portions. Ø 26 cm

3415 | 1.4 kg x 1

4 h - 4°C
48 h - 4°C

RASPBERRY CHEESECAKE

Speculoos sweet shortcrust pastry, cheesecake mix, raspberry coulis. Pre-cut in 14 portions. Ø 26 cm

3442 | 1.4 kg x 1

6 h - 4°C
48 h - 4°C

GLUTEN FREE PECAN PIE

Pre-cut in 14 portions.
Ø 27 cm

4209 | 1.05 kg x 1

4 h - 4°C
2 d - 4°C

GLUTEN FREE CHEESECAKE

Pre-cut in 16 portions.
Ø 26 cm

4210 | 1.33 kg x 1

4 h - 4°C
24 h - 4°C

Banqueting

FOCACCIA MOZZARELLA AND DRIED TOMATOES

Sourdough pizza dough with dried tomato and mozzarella. Heat and make it a meal with a salad, or slice it on a cutting board to share.

96857 | 130 g x 60

45 min - 20°C
3 min - 220°C
24 h - 4°C

MINI CHEESEBURGER

Full burger with beef, cheddar and onion sauce.

Ø 3.5 cm

96594 | 16,5 g x 45

6 h - 4°C
5 min - 160°C
12 h - 4°C

MINI HAM AND EMMENTAL MADELEINE

Mini muffins with 10% ham and emmental cheese.

96849 | 13 g x 100

3 min - 190°C
24 h - 20°C

CHEESY DELIGHT CANAPÉS

Nut and goat cheese nougat; Mushroom and Comté cheese roll; Apricot and Fourme d'Ambert cheese cube, hazelnut almond cake; Mimolette cheese cumin & seed ball skewer.

96853 | 8,63 g x 40

4 h - 4°C

MR FOGGS CANAPÉS

Clementine foie gras ball, tandoori cake; Tikka chicken tortilla; Fresh cheese salmon cabbage tartare, poppy cabbage; Sesame trout egg maki; Yuzu cream scallop and seaweed, poppy blini.

96852 | 10,13 g x 40

6 h - 4°C

LUXURY CANAPÉS

Lobster medallion, truffle & buckwheat cake; Gravlax style beetroot salmon cube; Hazelnut truffle brie & hazelnut almond shortbread; Fig foie gras morsel, traditional shortbread; Truffle mushroom quail egg, vegetable cake.

96851 | 11,63 g x 40

6 h - 4°C

SAVOURY PRESTIGE CANAPÉS

6 salmon pieces and polenta; 6 vegetable sandwich clubs; 6 blinis, lemon cream and trout eggs; 6 black breads, ham and cheese rolls and redpepper confit; 6 olive cakes with tomato and goat cheese; 6 black breads, chicken rillettes and mustard; 6 nordic breads with crab; 6 gingerbread blinis, roquefort cream and pear; 6 apple and comté breads.

96829 | 10 g x 54

3 h - 4°C
24 h - 4°C

NEW

BREAD SHEET ASORTMENT

White, tomato, squid ink and multigrain.
4 bags of 5 sheets.

40 x 30 x 0.8 cm
160221 | 240 g x 20

90 min - 4°C

Banqueting

NEW

MIXED MINI CHEESE BRIOCHE

All butter walnut brioche filled with cheeses: Camembert AOP (Protected Designation of Origin) and golden flaxseed, Comté and sunflower seeds, Maroilles and sesame. 3 bags of 75 pieces.

96991 | 12 g x 225

6 min - 150°C
48 h - 4°C

Pastry base & Ready to decorate

PUFF PASTRY

28% pure butter.
36 x 56 x 0.28 cm
99015 | 650 g x 15

30 min - 20°C
20 min - 200°C

NEW

SEEDS PASTRY BASE

Ø 10 cm
96981 | 55 g x 70

20 min - 170°C

NEW

MINI SWEET BISCUIT CONE

Mini cone with a sugar garnish, on a plastic presentation base.

96989 | 5 g x 180

12 m - 24°C

SHORTCRUST PASTRY BASE

Raw.
Ø 12 x 2.5 cm
96674 | 65 g x 60

45 min - 20°C
20 min - 180°C

Coulis & Sauces

RASPBERRY COULIS

66062 | 500 g x 6

6 h - 4°C
10 d - 4°C

STRAWBERRY COULIS

66061 | 500 g x 6

6 h - 4°C
10 d - 4°C

EXOTIC COULIS

(Mango and passion fruit)
66063 | 500 g x 6

6 h - 4°C
10 d - 4°C

SALTY CARAMEL SAUCE

95380 | 500 ml x 7

3 h - 4°C
24 h - 4°C

BREAD EXPERTS

"LA MIE DES CHEFS"

Selected for you, a large variety of bread following the rules of the bakery art, made by bakers giving special attention to the quality of their products.

THE BAKERY "KNOW-HOW"

Thanks to our knowledge in bakery and the high quality ingredients used, we offer you a large range of breads suitable for every occasion.

LA MIE
des chefs

Bread & Breakfast

Breakfast

Premium viennoiserie

CROISSANT

Butter from Charentes Poitou A.O.C, 23%.

19 cm

31780 | 80 g x 60

30 min - 24°C
18 min - 165°C

PAIN AU CHOCOLAT

Butter from Charentes Poitou A.O.C 21%, Chocolate 8,7%.

12.5 cm

31792 | 80 g x 60

30 min - 24°C
18 min - 165°C

MINI CROISSANT LENÔTRE RECIPE

23% butter from Charentes Poitou A.O.C, Lenôtre recipe.

31778 | 30 g x 195

20 min - 24°C
13 min - 165°C

MINI PAIN AU CHOCOLAT LENÔTRE RECIPE

19.8% butter from Charentes Poitou A.O.C, Lenôtre recipe.

31776 | 35 g x 210

20 min - 24°C
13 min - 165°C

MINI PAIN AUX RAISINS LENÔTRE RECIPE

18% butter from Charentes Poitou A.O.C, Lenôtre recipe.

31290 | 30 g x 230

30 min - 24°C
14 min - 180°C

Gourmet viennoiserie

CROISSANT

23 % butter.

96119 | 60 g x 70

20 min - 24°C
18 min - 165°C

PAIN AU CHOCOLAT

20.9 % butter. 10 x 6,5 x 3.5 cm

96112 | 75 g x 70

20 min - 24°C
18 min - 165°C

NEW

CINNAMON ROLL

43008660 | 110 g x 32

15 min - 24°C
20 min - 180°C

Breakfast

Gourmet viennoiserie

NEW

CROISSANT

11 x 5 x 3.5 cm

160207 | 55 g x 110

15 min - 20°C
16 min - 180°C

NEW

PAIN AU CHOCOLAT

10 x 6,5 x 3.5 cm

160208 | 70 g x 75

15 min - 20°C
16 min - 180°C

PAIN AUX RAISINS

96052 | 110 g x 60

20 min - 24°C
18 min - 165°C

NEW

MINI PRALINE FINGER

Viennoiserie filled with praline, hazelnut topping.

10,5 x 3,5 x 2.5 cm

160219 | 35 g x 150

45 min - 20°C
13 min - 165°C

MINI CROISSANT

13% pure butter.

96760 | 20 g x 260

20 min - 20°C
20 min - 180°C

MINI PAIN AU CHOCOLAT

13% pure butter.

96761 | 28 g x 260

20 min - 20°C
20 min - 180°C

MINI PAIN AUX RAISINS

13% pure butter.

96762 | 30 g x 260

20 min - 20°C
20 min - 180°C

MINI CHOCOLATE TWIST

Puff pastry filled with crème pâtissière and chocolate chunks. 10 x 3 cm

96179 | 28 g x 100

20 min - 24°C
13 min - 165°C

NEW

MINI CROISSANT

6,5 x 5 x 2 cm

160209 | 25 g x 225

20 min - 20°C
20 min - 180°C

NEW

MINI PAIN AU CHOCOLAT

8,5 x 4 x 2.5 cm

160210 | 25 g x 250

20 min - 20°C
20 min - 180°C

NEW

MINI VIENNOISERIE MIX

Asortment of mini croissant, pain au chocolat and pain aux raisins. Pure butter.

160220 | 32 g x 135

45 min - 20°C
13 min - 165°C

Breakfast

Breads

RÉVEIL PAIN® CHOCOLATE PAVÉ

Rectangular bread with extra cacao. Chocolate base with chocolate chips. Made with yeast dough. 20 x 9 x 7 cm

96869 | 400 g x 20

90 min - 24°C
20 min - 210°C

NEW

BRIOCHE WITH PINK PRALINES

All butter brioche with almond praline bits.

96986 | 400 g x 12

2 h - 24°C
2 min - 150°C

RÉVEIL PAIN® CRANBERRY PAVÉ

Rectangular bread made with yeast dough and 24% cranberry. 20 x 9 x 6 cm

96868 | 400 g x 20

90 min - 24°C
20 min - 210°C

LARGE BRIOCHE TO SLICE

Traditional brioche made with butter and eggs. Few minutes in the oven for a perfect result. 21,5 x 12.5 cm

96647 | 360 g x 6

1 h - 24°C
8 min - 150°C

Buns

NEW

BEER CRISTAL BUN

Beer cristal bun, olive oil, wheat semolina topping.

Ø 11 cm

69892F | 80 g x 30

50 min - 20°C
24 h - 4°C

NEW

BAO BUN

Steamed bun bread made with a mix of flour, yeast, sugar, baking powder, milk and oil.

68900F | 41 g x 30

25 min - 24°C
48 h - 4°C

CLASSIC BUN

Pre-cut.

Ø 10 cm

96664 | 60 g x 36

1 h - 24°C
48 h - 4°C

CLASSIC SESAME SEED BUN

Pre-cut.

Ø 12 cm

96665 | 90 g x 24

1 h - 24°C
48 h - 4°C

GLUTEN FREE MULTIGRAIN BUN

Ø 9 cm

200006 | 75 g x 32

1 h - 4°C
24 h - 20°C

RED BURGER BUN

This intense red bun will bring originality to your burger menu.

Ø 12 cm

96731 | 90 g x 24

5 h - 4°C
3 d - 4°C

BLACK PEPPER BUN

With cuttlefish ink and 4 different peppers. Ø 10 cm

96655 | 70 g x 60

30 min - 24°C

SESAME SEED BUN

Pre-cut.

Ø 10 cm

96662 | 70 g x 36

1 h - 4°C
48 h - 4°C

Buns & Bagels

NEW

SIX CEREAL SEEDS BUN

Generous golden bun, multigrain topping.

Ø 12 cm

160201 | 90 g x 24

2 h - 20°C
48 h - 4°C

NEW

POTATO SOFT BUN

Soft bun with a potato based recipe.

Ø 12 cm

160202 | 90 g x 24

-
-

ORGANIC CRISTAL BREAD BUN

Authentic sourdough bread with olive oil. Thin crust, with the characteristic texture of Ciabatta bread. Ø 11 cm

69391 | 75 g x 30

50 min - 20°C
72 h - 4°C

LITTLE ORGANIC BREAD

11 x 5,5 x 3.5 cm

96877 | 70 g x 120

15 min - 4°C

GLUTEN FREE CORN FLOUR BREAD ROLL

Made of a mix of corn, rice, mil, buckwheat and potato flours. Individually wrapped for a quick warm-up. 8 x 4 cm

35433 | 45 g x 50

3 d - 20°C

MULTIGRAIN BAGEL

Traditional recipe. Soft texture inside, crispy outside (after 2 minutes in the oven).

Ø 11 cm

160224 | 115 g x 30

45 min - 24°C
1 min - 180°C

POPPY SEED BAGEL

Traditional recipe. Soft texture inside, crispy outside (after 2 minutes in the oven).

Ø 11 cm

160223 | 115 g x 30

45 min - 24°C
1 min - 180°C

Breads to share

SOURDOUGH PAVÉ

Rectangular wheat flour bread baked in a stone oven. Its texture, appearance, and flour dusting give it an artisanal flare.

96880 | 400 g x 12

30 min - 4°C
20 min - 190°C

CEREAL TWIST LOAF

Multi-grain black bread, rich in seeds, with intense flavour. Wheat, rye, and oats, with sunflower, flaxseed, and sesame seeds.

96897 | 600 g x 12

30 min - 24°C
30 min - 190°C

CEREAL BRICK

Rectangular bread with wheat flour, a mixture of seeds on the inside, and seeds dusted on the crust.

38 x 12 cm

96887 | 700 g x 12

20 min - 210°C

RUSTIC TWIST BREAD

Wheat flour, rye, and barley malt flour.

38 cm

96864 | 510 g x 20

60 min - 24°C
30 min - 190°C

TERROIR BRICK

Rectangular bread made with wheat flour and sourdough. We recommend baking for a longer period of time for proper crust thickness and a darker centre colour to intensify the flavour. 38 x 12 cm

96888 | 700 g x 12

20 min - 210°C

Breads to share

NEW

RÉVEIL PAIN® NORDIC PAVÉ

Multi-grain pavé (sunflower, brown flaxseed, golden flaxseed, flour mixed with barley and wheat, made from fermented dough.

180 x 90 x 70 cm

96985 | 400 g x 20

91 min - 24°C
26 min - 200°C

COUNTRYSIDE LOG

Contrast between a crunchy crust and a wonderfully aerated amber crumb.

96132 | 700 g x 8

75 min - 24°C
20 min - 180°C

RUSTIC SOURDOUGH

With a nice crust and traditional taste, this sourdough bread is ideal for a sharing dinner.

45 x 25 cm

96689 | 1.8 kg x 3

5 h - 24°C
20 min - 180°C

PANISSIMO SOURDOUGH

Wheat flour and sourdough.

96015 | 450 g x 22

15 min - 200°C
24 h - 4°C

Breads

SOURDOUGH BAGUETTE

With wheat flour (gluten). 48 cm

96873 | 280 g x 30

20 min - 24°C
12 min - 210°C

PLAIN HALF BAGUETTE

26 cm

96312 | 140 g x 50

12 min - 210°C

SEEDED BROWN SANDWICH

Multi-grain baguette with wheat, rye, oat, and barley. Flaxseed, sesame, and sunflower seeds.

96898 | 140 g x 50

15 min - 24°C
15 min - 190°C

BAGUETTE

Wheat flour.

57 cm

96017 | 250 g x 45

20 min - 180°C
24 h - 4°C

PRETZEL BAGUETTE

Pretzel style half baguette sandwich bread.

24.5 cm

25008 | 120 g x 70

1 h - 20°C
24 h - 4°C

PANINI

To heat 5 minutes in a toaster.

25 cm

S5551 | 115 g x 60

1 h - 20°C

LARGE CIABATTA

37 cm

96093 | 250 g x 24

15 min - 200°C

CIABATTA SANDWICH

25 cm

96182 | 100 g x 40

15 min - 20°C
20 min - 180°C

Single portion breads

NATURAL FENDU

Sourdough bread rolls with a delicate flavour.
13 cm

96885 | 40 g x 150

8 min - 210°C

CEREAL FENDU

Homemade sourdough bread rolls with seeds (sesame, golden flaxseed, poppy, millet). 13 cm

96886 | 40 g x 150

8 min - 210°C

NATURAL SOURDOUGH POINTU

Blonde individual roll, rich in yeast, very crunchy.
13 x 4.5 cm

96270 | 40 g x 170

20 min - 24°C
8 min - 195°C

OLIVE POINTU

Mix of green and black olives, an original delight.
13 x 4 cm

96234 | 40 g x 80

20 min - 24°C
8 min - 195°C

PLAIN LOZENGE

Soft wheat flour, very open, cream colored crumb, notes of ripened wheat, crunchy crust.
15 x 6.5 cm

96180 | 57 g x 120

10 min - 200°C

CEREAL LOZENGE

Soft wheat flour, very open, cream colored crumb, notes of ripened wheat, crunchy crust with 6 cereals and 3 seeds. 15 x 6.5 cm

96186 | 57 g x 120

10 min - 200°C

POPPY SEED LOZENGE

Soft wheat flour, very open, cream colored crumb, notes of ripened wheat, crunchy crust with toasted grey and blue seeds. 15 x 6.5 cm

96181 | 57 g x 120

10 min - 200°C

Single portion breads

MULTISEED SMALL BREAD

Wheat flour, sunflower seeds, yellow and brown linseeds, poppy seeds and sesame seeds. 9,5 x 5,5 x 40 cm

96727 | 40 g x 200

10 min - 20°C
10 min - 190°C
24 h - 4°C

SMALL BREAD

Precooked. T65 flour.

8,5 x 6 x 4 cm

96574 | 40 g x 200

10 min - 24°C
6 min - 200°C

ROSEMARY

A light crumb sprinkled with rosemary. A touch of sourdough acidity with intense flavour of the aromatic herb. 6 x 6 cm

96152 | 50 g x 130

20 min - 24°C
11 min - 195°C

BOULE

Small roll made with Aveyronnaise flour. Wheat and rye flour. Yeast.
6 cm

96867 | 60 g x 120

20 min - 24°C
5 min - 200°C

WHITE SOURDOUGH

A satisfying mixture of wheat, barley, and rye flour make this bread truly distinct. 7 x 7 cm

96884 | 55 g x 100

8 min - 210°C

SOURDOUGH BREAD ROLL

96094 | 80 g x 60

7 min - 200°C
24 h - 4°C

GARLIC AND BASIL FOCACCIA

Soft texture with chunky salt, olive oil, garlic and basil.
10 x 9.5 cm

96360 | 85 g x 70

30 min - 24°C
1 min - 210°C

MINI OLIVE OIL CIABATTA

A soft centre beneath a thin and crispy crust. A pale and mild crumb, thanks to a fruity virgin olive oil.
12 x 6.5 cm

96183 | 50 g x 84

20 min - 4°C
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Keys

Frozen | Raw | Precooked | Cooked

4 h 4°C — Defrosting time & defrosting temperature

10 min 230°C — Baking or cooking time & baking temperature or microwave power

24 h 4°C — Product shelf life

NEW — New product / New recipe available from February 1, 2020

Ordering

Please order from your designated ordering team
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Manchester, M18 8DB
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