

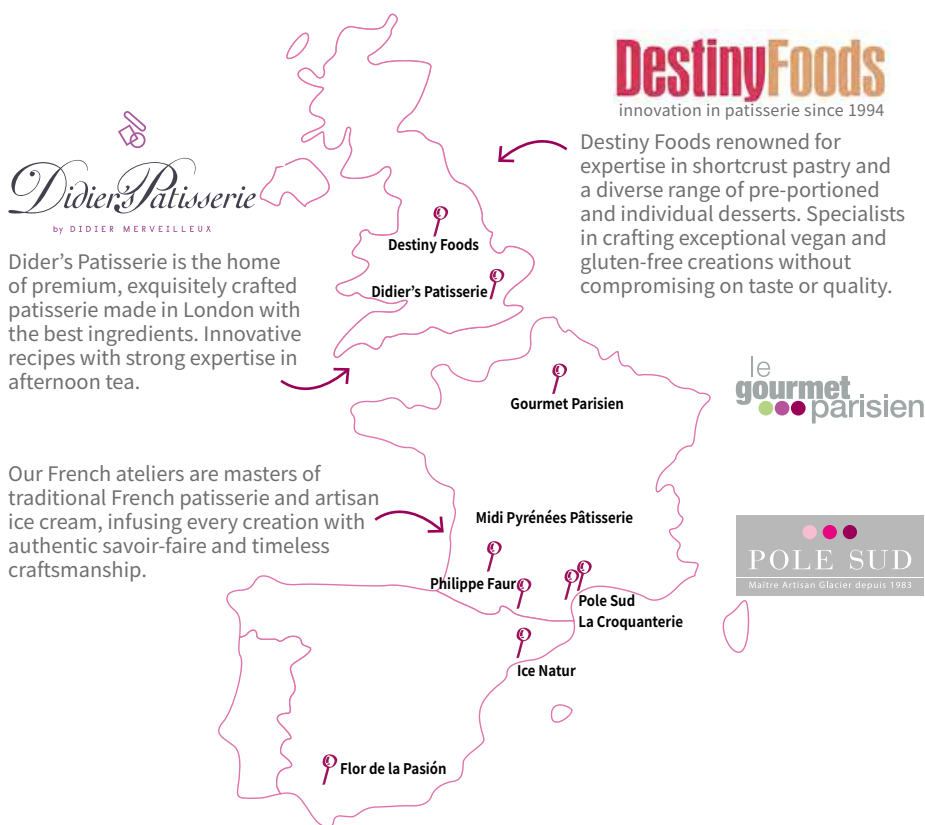
Collection 25/26



40 years of savoir-faire

In 1983, we were born in the south of France, driven by our passion for ice cream and the desire to create authentic, unique, and exquisite flavours. We started out as a couple of ice cream lovers, determined to embark on the journey of offering artisan desserts that would not only delight the palate but also reflect our attention to detail and commitment to quality.

Over the years, we have grown, bringing together workshops across Europe that share our same dedication and pursuit of excellence. In this way, we have become a true federation of artisan producers, all passionate about the art of crafting exceptional creations.



Our Accreditations:



Making dessert a pleasure



La Compagnie des Desserts brings together the know-how of several artisanal ice cream, patisserie, and bakery specialists across Europe in pursuit of a common ambition: to become the number one frozen dessert supplier in foodservice.

As experts in dessert creation, manufacturing, and distribution, we operate 9 workshops supplying over 15,000 hospitality businesses from small independents to leading national groups.



In the UK, our operations comprise of **Destiny Foods** in Manchester and **Didier's Patisserie** in London. All this supported by our own fleet of temperature-controlled vehicles providing a one-stop shop for all your dessert needs.



Our skilled pastry chefs and ice cream makers use a blend of tradition and innovation to create desserts of the highest quality while meeting the needs of busy kitchens. We offer bespoke creations, expert advice, personalised support, and reliable service helping our customers elevate their dessert menus effortlessly.

At the heart of everything we do is one simple goal: making dessert a pleasure!

Making dessert a pleasure



INNOVATION IN **FLAVOURS**

UNIQUE AND TAILORED CREATIONS



We're always on the move, creating innovative concepts for our customers spotting the next big food trends. Our vegan and gluten-free ranges are a true point of pride. Believing desserts should be a joy for everyone, our chefs ensure these options deliver the same amazing flavours and textures as traditional recipes.



COMMITMENT TO **SUSTAINABILITY**

PROTECTING THE FUTURE

We are strongly committed to sustainability and respect for the environment. We implement a low carbon emissions strategy across our entire value chain, from production to delivery, aligning with international agreements to reduce our environmental footprint. We also work with committed suppliers who follow sustainable practices, ensuring that our raw ingredients and packaging are as eco-friendly as possible.



A COMMITTED **TEAM**

OUR STRENGTH IS IN OUR PEOPLE

At the heart of our company are the people who make up our teams. We foster a safe, respectful, and stimulating work environment, where every team member can grow professionally. This dedication is reflected in each of our products, supported by the work of our human resources teams, who are focused on wellbeing and continuous training.

Proudly introducing

We're proud to unveil our *Signature* range this year.

We carefully curated a selection of products that truly represent the heart and soul of our craft.

These are more than just favourites they're standouts. Each one has earned its place for good reason, from the use of premium, finest quality ingredients to recipes that cater to modern dietary needs, including vegan and gluten-free.

Among them, you'll find award-winning creations, timeless British classics, and beloved bestsellers that our customers can't get enough of. Many have been part of our heritage for years, lovingly refined and perfected over time.

This range is a celebration of what we do best, exceptional quality, full-on flavour, and a real sense of pride in every bite.

Look out for our *Signature* stamp throughout the catalogue to easily spot these special creations.



Let's Talk

We love to discuss options with our customers and find the right mix of products to evolve menus and delight customers. Please call us on **0161 231 9800** or email us at sales@destinyfoods.com to discuss options, prices and to place your order.



PLACE YOUR ORDER BY WHATSAPP



Process your order quick, easy and conveniently from your mobile phone.



Access the product catalogue in one click.



Benefit from exclusive offers

Business Hours:

Monday to Friday from 9am to 5pm

Orders via WhatsApp can be placed any day, any time. Please note they will be processed during business hours on weekdays.



Register

NEW ACCOUNTS

Ready to join ?

Get started in seconds...

Scan the QR code
to open your account
in a few simple steps.



New Creations



Didier Patisserie

by DIDIER MERVEILLEUX

Ice cream pots



**MADAGASCAN VANILLA
ICE CREAM**
76318 - p.30



**DARK CHOCOLATE
ICE CREAM**
76320 - p.30



**SALTED CARAMEL
ICE CREAM**
76319 - p.30



**SICILIAN PISTACHIO
ICE CREAM**
76321 - p.30



VE
**RASPBERRY
SORBET**
76322 - p.30



VE
**ALPHONSO MANGO
SORBET**
76323 - p.30

Patisserie



**CHOCOLATE & CHERRY
DELICE**
DP197 - p.70



**CHOCOLATE & TONKA
BEAN TART**
DP195 - p.70



VE NGCI
**VEGAN CHOCOLATE
SLICE**
DP202 - p.70



**MANGO & KALAMANSI
DELICE**
DP196 - p.70



**RASPBERRY & VANILLA
BATTENBERG**
DP206 - p.85



**MINI STRAWBERRY &
DARJEELING ÉCLAIR**
DP198 - p.85

New Ice cream



**COCO MANGO
& PASSION FRUIT**
93574 - p.22



LEMON MERINGUE
93512 - p.22



OREO®
92845 - p.24



BISCOFF
93396 - p.24



KAFFIR LIME
92017 - p.25



POMEGRANATE SORBET
92010 - p.25



RASPBERRY & LYCHEE SORBET
92548 - p.25



BURRATA PESTO
92018 - p.24



MILKSHAKE ICE CREAM
92497 - p.29



New large desserts



VE

**CARAMELISED LOTUS
BISCUIT CHEESECAKE**
VNCCAR03001 - p.36



**PEACH MELBA
CHEESECAKE**
LCCPEA03001 - p.37



**STICKY TOFFEE
CHEESECAKE**
LCCSTI01001 - p.39



**STRAWBERRY
& WHITE CHOCOLATE
CHEESECAKE**
LCCSTR09001 - p.39



**WHITE CHOCOLATE
& MATCHA CHEESECAKE**
LCCMAT02001 - p.39



**SICILIAN LEMON
MERINGUE TART
(UNCUT)**
4505 - p.40



VE

NGCI

TREACLE TART
LTATRE08001 - p.41



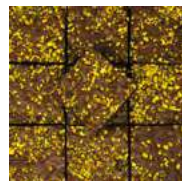
**SALTED CARAMEL
& CHOCOLATE TART**
LTACHO34001 - p.42



HAZELNUT TIRAMISU
4901 - p.44



STICKY TOFFEE SLICE
LTOSST03001 - p.46



NGCI

PISTACHIO BROWNIE
LCASBR19001 - p.49

New individual portion desserts



**TIRAMISU
CHEESECAKE**
ICCTIR01016 - p.52



**ESSENTIAL
CHEESECAKE**
4840 - p.55



**ESSENTIAL PASSION
FRUIT CHEESECAKE**
4911 - p.55



VE NGCI
**MANDARIN
CHEESECAKE**
ICCMAN04016 - p.55



VE NGCI
**YUZU
CHEESECAKE**
ICCYUZ02016 - p.55



**APRICOT & ROSEMARY
TATIN**
90504 - p.57



FINE TATIN POMME
4915 - p.57



**BRAMLEY APPLE &
SPECULOOS CRUMBLE TART**
VNICAP04008 - p.58



**CHOCOLATE AMARETTO
PARCEL**
ITOAMA02016 - p.59

New individual portion desserts



JAFFA TORTE

ITOCHO35016 - p.59



**STRAWBERRY &
CHAMPAGNE TORTE**

ITOSTR01016 - p.59



RASPBERRY CHARLOTTE

ITOCRA01016 - p.60



SIGNATURE OPERA

95499 - p.62



ABSOLUTELY HAZELNUT

4881 - p.63



ABSOLUTELY CHOCOLATE

4890 - p.63



BABANETTONE

95521 - p.63



ESSENTIAL RUM BABA

95558 - p.63



ROYAL DELIGHT

4891 - p.64

New individual portion desserts



ROYAL MATCHA YUZU

95687 - p.64



BRIOCHE FRENCH TOAST

90611 - p.65



CARAMELISED MANGO CAKE

3002 - p.65



PARIS BREST

95688 - p.65



MOCHA SECRET

4818 - p.65



CHOCOLATE SPONGE PUDDING

IPUCHO03012 - p.66



GOLDEN SYRUP PUDDING

IPUSYR02012 - p.66



STRAWBERRY JAM PUDDING

IPUJAM02012 - p.66



UPSIDE DOWN PINEAPPLE COCONUT PUDDING

IPUPIN02012 - p.66

New Mini & Bite Sized



VE

CARAMELISED BISCUIT
CHEESECAKE

MCCCAR01035 - p.74



VE

NGCI

STRAWBERRY
CHEESECAKE

MCCSTR01035 - p.74



VE

NGCI

YUZU CHEESECAKE

MCCYUZ01035 - p.74



MINI APRICOT SABLÉ

4057 - p.79



MINI RED FRUIT SABLÉ

96393 - p.79



MINI RED VELVET SLICE

TTFIRE01052 - p.79



MINI PINA COLADA

95787 - p.79

New Mini & Bite sized



BESPOKE MACARONS
- p.80



VANILLA MACARON
95308 - p.80



PISTACHIO MACARON
95313 - p.80



**STRAWBERRY
MACARON**
95376 - p.81



**BLACKCURRANT
MACARON**
95339 - p.82



**CAPPUCCINO
MACARON**
95462 - p.82



PREMIUM CHOUX LOLLIPOPS
95372 - p.82



**NGCI
MINI CLASSIC BROWNIE**
TNCGBR01048 - p.86

New Coffee shop



LUXURY COFFEE & WALNUT
LCACOF04001 - p.90



CLASSIC MADELEINE
96717 - p.92

New Coffee shop



**MINI RASPBERRY
FINANCIER**
3414 - p.93



CINNAMON ROLL
95947 - p.92



CLASSIC SWEET CRÊPE
96375 - p.93



AUTHENTIC BABKA
160455 - p.93



JUMBO RED VELVET MUFFIN
XMURED01020 - p.95



**DARK & MILK
CHOCOLATE COOKIE**
01273565 - p.96



**SALTED CARAMEL
COOKIE**
001398769 - p.96



**WHITE CHOCOLATE &
RASPBERRY COOKIE**
01273581 - p.96



**TRIPLE CHOCOLAT
COOKIE**
01273573 - p.96



**LUXURY PLAIN
SCONE**

ISCBUT02035 - p.96



**CHEESE
SCONE**

ISCCHE02035 - p.96



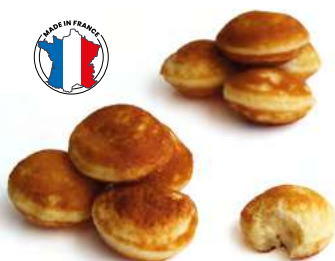
**ORANGE BLOSSOM
ALMOND &
POLENTA CAKE**
LCASOR01001 - p.97



**MILLIONNAIRE
SHORTBREAD**

LCASMI06042 - p.98

New Breakfast & Brunch



MINI PANCAKE BITES
96997 - p.100



MINI PAIN AUX RAISINS
96762 - p.100



ASSORTED MINI VIENNOISERIE
160220 - p.100



MINI CHOCOLATE TWIST
96179 - p.100



MINI BUTTER CROISSANT
96760 - p.100



MINI PAIN AU CHOCOLAT
96761 - p.100



MINI CHOCOLATE HAZELNUT MUFFIN
160277 - p.102



MINI RED FRUIT MUFFIN
160278 - p.102



MINI SALTED CARAMEL MUFFIN
160276 - p.102

New Bread & Savoury



**MULTIGRAIN
GOURMET ROLL**
96727 - p.106



**SIGNATURE
WHITE ROLL**
160553 - p.104



**SIGNATURE
SEEDED ROLL**
160554 - p.104



OLIVE POINTU
160264 - p.107



MUESLI LOAF
160484 - p.108



VE
**BUTTERNUT SQUASH, BEETROOT
& CARAMELISED ONION TART**
TPITBU03048 - p.109



VE GF
**CHESTNUT MUSHROOM, BUTTERNUT
SQUASH & THYME MINI PIE**
PLMPMU03024 - p.109



VEGETARIAN CANAPES
XTDPVE01054 - p.111



**DUCK, GREEN PEPPERCORN
& ORANGE TERRINE**
TPLTDU04003 - p.112



ESSENTIAL BRIOCHE BURGER BUN
24160000 - p.104



BLACK SEEDED BURGER BUN
96663 - p.105

Ready to Customise



**MASCARPONE MOUSSE
PIPING BAG**
3221 - p.115



**ITALIAN MERINGUE
PIPING BAG**
4017 - p.115



**WHITE CHOCOLATE
MOUSSE PIPING BAG**
3176 - p.115



DARK CHOCOLATE ALMOND STICK
100030 - p.116



PÂTE DE FRUITS
160127 - p.116



**ESSENTIAL ROUND SWEET TART
SHELL 5,5 CM**
160508 - p.117



**ESSENTIAL ROUND SWEET TART
SHELL 8 CM**
160509 - p.117

Ice Cream Experts Since 1983



ARTISAN ICE CREAM MAKER SINCE 1983

We proudly make our ice creams and sorbets in our Pole Sud workshop in the South of France in accordance with master ice cream maker traditions.

OVER 3000 RECIPES

Ice cream crafted to taste just like homemade, inspired by the flavour of spices, plants, fresh fruits, regional specialities, and tastes from around the world.

EQUIPMENT & SUPPORT

We offer a comprehensive range of equipment, accessories, and training solutions for your business.



Scan the QR code to find out more.



Artisan Ice Cream & Sorbet

ICE CREAM
& SORBET



Parlour Ice Cream & Sorbet



Code - 6 l tub

COOKIES & CREAM	93507
BUBBLE GUM	93698
CHOCOLATE	92493
CHOCOLATE BROWNIE	93511
MINT CHOCOLATE CHIP	93506
NATELLOSO	93822
PISTACHIO	93505
BOURBON VANILLA	93500
SALTED CARAMEL	93504
MANGO SORBET	93724
RASPBERRY SORBET	93720
COCO MANGO & PASSION FRUIT NEW	93574
LEMON MERINGUE NEW	93512



Premier Selection

ICE CREAM
& SORBET

Code - 2.5 l tub

FLEUR DE SEL DULCE DE LECHE	92702
INFUSED SALTED CARAMEL	93607
MADAGASCAN VANILLA POD	92815
PRALINE PRESTIGE	92729
WHOLE BLACKCURRANT SORBET	92551
BLOOD ORANGE SORBET	93620
DARK CHOCOLATE SORBET	92761
FRESH LEMON SORBET	93600
IMPALA MANGO SORBET	92698
MORELLO CHERRY SORBET	92691
PASSION FRUIT SORBET	92661
PREMIUM RASPBERRY SORBET	92722
WHOLE STRAWBERRY SORBET	92541
WILLIAMS PEAR SORBET	92561

A Taste of the Med



Code - 2.5 l tub

AMARENA CHERRY

92861

BURRATA PESTO **NEW**

92018

GUATEMALAN ESPRESSO COFFEE

92430

SICILIAN PISTACHIO

92529

SICILIAN MANDARIN SORBET

92517

Original Creations

Code - 2.5 l tub

BANANA PECAN & CARAMEL

93106

PLAIN YOGHURT

92680

OREO® **NEW**

92845

BISCOFF **NEW**

93396



A Taste of Asia

ICE CREAM
& SORBET

Code - 2.5 l tub

BLACK SESAME	92795
CINNAMON	92301
COCONUT MILK	92832
GINGER & CANDIED GINGER PIECES	92478
KAFFIR LIME NEW	92017
POMEGRANATE SORBET NEW	92010
RASPBERRY & LYCHEE SORBET NEW	92548
MATCHA GREEN TEA	92776
ROSE PETAL	92526
SAFFRON	92502
CACTUS & LIME SORBET	92507
COCONUT SORBET	92611
MANGO SORBET	92781
YUZU SORBET	92796

From the Garden



Code - 2.5 l tub

WILD THYME

92849

BASIL SORBET

92696

BEETROOT SORBET

92710

RED PEPPER SORBET

92697

TOMATO SORBET

92523

Vegan

Code - 2.5 l tub

MADAGASCAN VANILLA **VE**

74213

CHOCOLATE **VE**

93102

RASPBERRY SORBET **VE**

75158



The Classics

ICE CREAM
& SORBET

Code - 2.5 l tub

CHOCOLATE	92041
COFFEE	92031
HAZELNUT PRALINE	92021
MINT CHOCOLATE CHIP	92488
PISTACHIO	92081
BOURBON VANILLA	93361
RUM & RAISIN	92101
SALTED CARAMEL	92051
CHUNKY STRAWBERRY	92091
VANILLA CUSTARD	92011
WHITE CHOCOLATE	92350
GREEN APPLE SORBET	92591
LEMON SORBET	92501
RASPBERRY SORBET	92621

Everyday Essentials



Code - 5 l tub

CHOCOLATE

92490

VANILLA BOURBON

92480

STRAWBERRY

92492

VANILLA

92487

LEMON SORBET

92505

Cones



GF

SUGAR CONE

A flat topped sugar cone, suitable for single scoop servings.

± Ø 4,8 x 12

GFCONE01144 | 19 g x 192



CLASSIC WAFFLE CONE

Natural top, medium/ large waffle cone for 2 to 3 scoops.

± Ø 6,9 x 17,1

ICOWAF01120 | 23 g x 120



Milk SHAKES

Unleash your creativity with our milkshake ice cream base

ICE CREAM
& SORBET



Approx quantities for a 12oz / 340ml milkshake



Code - 5 l tub

MILKSHAKE ICE CREAM BASE **NEW**

92497

Didier Patisserie

by DIDIER MERVEILLEUX

ice cream pots



**ALPHONSO MANGO
SORBET**

76323 | 100 ml x 20



**DARK CHOCOLATE
ICE CREAM**

76320 | 100 ml x 20



**MADAGASCAN VANILLA
ICE CREAM**

76318 | 100 ml x 20



VE
**RASPBERRY
SORBET**

76322 | 100 ml x 20



**SALTED CARAMEL
ICE CREAM**

76319 | 100 ml x 20



**SICILIAN PISTACHIO
ICE CREAM**

76321 | 100 ml x 20



THE MEETING OF ICE CREAM
AND A SMALL WOODEN STICK.
NO ARTIFICIAL COLOURS,
HAND-MADE IN PROVENCE.

ICE CREAM
& SORBET

EMKIPOP reduces its environmental impact
with recyclable cardboard packaging,
100% plant-based, and made in France,
prioritizing sustainable and biodegradable solutions.



CRUNCHY CHOCOLATE

Chocolate & caramelised
almonds ice cream.

160516 | 65 g x 10



COCO LOCO

Coconut ice cream.

160519 | 65 g x 10



PRETTY STRAWBERRY

Strawberry sorbet.

160515 | 75 g x 10



EXOTIC

Mango, passion fruit and
ginger sorbet.

160521 | 65 g x 10



DETOX

Lemon, ginger and
turmeric sorbet.

160518 | 65 g x 10



REFRESH

Lemon, cucumber and
mint sorbet.

160520 | 65 g x 10



VANILLA BLISS

Madagascar vanilla ice
cream.

160517 | 75 g x 10



VANILLA ICED LOLLIPOP

Madagascar vanilla ice cream.

160524 | 25 g x 10

Perfect for Affegatos



SMOOTH Fruits

4 SMOOTHIES RECIPES



YELLOW SLOW

40% pineapple,
30% papaya,
30% mango.

160231 | 150 g x 15



PINKY GROOVY

60% strawberry,
40% banana.

160230 | 150 g x 15



EVER GREEN

37% banana, 30% kale,
18% mango,
15% banana-lemongrass.

160370 | 150 g x 15



COCONUT FEVER

53% coconut milk,
26% pineapple,
19% banana.

160232 | 150 g x 15



1. Put 1 bag of
150g of fruit
(= 1 portion)
in a blender



2. Add 200ml
of fruit juice
(apple ideally)
or water



3. Mix for 45 sec...
it's ready!

ASK US FOR THE ICE CREAM FLAVOUR YOU WANT,

And we will get back to you with an answer
and a prototype within 15 days

(IF WE CAN PRODUCE THE REQUESTED PRODUCT
AND FOR A MINIMUM OF 4 TUBS OF 2.5L).

No limits to your creativity!



MADE TO ORDER

SPECIAL ORDER ON REQUEST

Possibility to launch a production within 15 days minimum

(SUBJECT TO INGREDIENT AVAILABILITY).



LIME SORBET

LIME & GINGER SORBET

WASABI

MASCARPONE

WHITE BEAN COFFEE

STRACCIATELLA

HONEY

TONKA BEAN

LEMON CURD

CABECOU GOAT'S CHEESE

VIOLET

PINA COLADA SORBET

BLACKBERRY SORBET

STRAWBERRY & BASIL SORBET

PREMIUM APRICOT SORBET

STRAWBERRY & RHUBARB

Large Desserts



Baked Cheesecake



IMPROVED RECIPE VE NGCI

BAKED NEW YORK CHEESECAKE

A rich vegan cheesecake made with vegan cheese and Madagascan vanilla on a crunchy biscuit base. Precut into 14 portions. ± Ø 25 cm

LCCBPL13001 | 1,7 kg x 1



Signature

IMPROVED RECIPE VE NGCI

CINNAMON SWIRL CHEESECAKE

A vegan baked vanilla cheesecake swirled with cinnamon sugar, drizzled with vegan cream cheese frosting. Made with non-gluten containing ingredients. Precut into 14 portions. ± Ø 24 cm

VGCCCI01001 | 1,7 kg x 1



BAKED BLUEBERRY & SOUR CREAM CHEESECAKE

Baked cheesecake with blueberries on a sweet biscuit base and a sour cream topping. Precut into 14 portions. ± Ø 25 cm

LCCBLU03001 | 1,4 kg x 1



NEW VE

CARAMELISED LOTUS BISCUIT CHEESECAKE

A creamy vegan cheesecake layered over a crunchy Lotus Biscoff base, topped with a rich caramelised Lotus biscuit spread and finished with crumbled Biscoff pieces. Sweet, spiced, and irresistibly smooth. Precut into 14 portions.

VNCCAR03001 | 1,62 kg x 1



Signature

BAKED AMERICAN CHEESECAKE

Madagascan vanilla baked cheesecake with a hint of zesty lemon on a biscuit base. Precut into 14 portions. ± Ø 25 cm

LCCBPL04001 | 1,4 kg x 1



BAKED CHOCOLATE CHEESECAKE

A rich baked chocolate cheesecake on a bourbon biscuit base. Precut into 14 portions. ± Ø 22 cm

LCCBCH03001 | 1,7 kg x 1



Baked Cheesecake



BASQUE CHEESECAKE

Light creamy vanilla cheesecake baked at high temperature to create a caramelised sugar topping. Precut into 14 portions.
± Ø 22 cm

LCCBUR01001 | 1,5 kg x 1



IMPROVED RECIPE NGCI MADAGASCAN VANILLA CHEESECAKE

Madagascan vanilla baked cheesecake on a crunchy granola base. Made using non-gluten containing ingredients & free range egg. Precut into 12 portions. ± Ø 25 cm

NCGVAN01001 | 1,5 kg x 1



SALTED CARAMEL CHEESECAKE

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

LCCSAL01001 | 1,5 kg x 1



LEMON MERINGUE CHEESECAKE

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

LCCLEM06001 | 1,7 kg x 1



Cold Set Cheesecakes



IMPROVED RECIPE VE NGCI CHOCOLATE CHEESECAKE

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

LCCCHO17001 | 1,9 kg x 1



NEW PEACH MELBA CHEESECAKE

Crunchy biscuit base topped with a light peach mousse, soft sponge layered with raspberry pie filling, finished with peach mousse and a vibrant marbled glaze. Pre-cut into 14 portions.

LCCPEA03001 | x



Cold Set Cheesecakes



IMPROVED RECIPE VE

CARAMELISED BISCUIT CHEESECAKE

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

± Ø 24 cm

VNCCAR01001 | 1,6 kg x 1



IMPROVED RECIPE VE NGCI

LEMON CHEESECAKE

A vegan lemon cheesecake on a sweet vegan biscuit base topped with vegan lemon crème and swirled with a white glaze. Made using non-gluten containing ingredients. Precut into 14 portions.
± Ø 24 cm

VNCLEM01001 | 1,6 kg x 1



LIMONCELLO CHEESECAKE

Limoncello cheesecake on a sweet biscuit base topped with lemon crème.
Precut into 14 portions.
± Ø 24 cm

LCCLEM07001 | 1,8 kg x 1



WHITE CHOCOLATE & RED VELVET CHEESECAKE

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

LCCWHI10001 | 1,75 kg x 1



HONEYCOMB CHEESECAKE

Chocolate coated honeycomb pieces topped and in our sweet cheesecake mix.
Precut into 14 portions. ± Ø 24 cm

LCCHON01001 | 1,95 kg x 1



COOKIES & CREAM CHEESECAKE

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

LCCORE01001 | 1,9 kg x 1



Cold Set Cheesecakes



IRISH CREAM CHEESECAKE

Irish cream cheesecake with chocolate glaze on a sweet biscuit base. Precut into 14 portions. $\pm \varnothing 24$ cm

LCCBAI01001 | 1,7 kg x 1



STRAWBERRY CHEESECAKE

Vanilla cheesecake on a sweet biscuit base with strawberry topping. Uncut. $\pm \varnothing 24$ cm

LCCSTR01001 | 2,3 kg x 1



NEW

STICKY TOFFEE CHEESECAKE

A fusion of rich, creamy cheesecake and sticky toffee pudding topped with toffee sauce and sticky toffee pudding chunks. Precut into 14 portions.

LCCSTI01001 | 1,84 kg x 1



NEW

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Crunchy biscuit base with creamy white chocolate, soft sponge layered with strawberry pie filling, finished with white chocolate and strawberry topping. Precut into 12 portions.

LCCSTR09001 | 1,26 kg x 1



NEW

WHITE CHOCOLATE & MATCHA CHEESECAKE

A creamy cheesecake blending smooth white chocolate with earthy matcha, set on a crunchy biscuit base for a perfect balance of flavors. Precut into 14 portions.

LCCMAT02001 | 1,86 kg x 1



VANILLA CHEESECAKE

Madagascar vanilla cheesecake on a sweet biscuit base. Uncut. $\pm \varnothing 24$ cm

LCCVAN01001 | 1,7 kg x 1



ESSENTIAL CHEESECAKE TRAY

Plain cheesecake on a sweet biscuit base. Uncut. $\pm 40 \times 31$ cm

LCCSPL02001 | 4 kg x 1



Tarts



VE **NGCI**

RASPBERRY FRANGIPANE

Raspberries in a vegan frangipane sponge topped with flaked almonds in a sweet pastry case. Made using non-gluten containing ingredients. Precut into 14 portions.

± Ø 27,5 cm

VNRASP01001 | 1,3 kg x 1



CHERRY BAKEWELL TART

Black cherries in a frangipane sponge mix topped with hazelnuts in a sweet pastry case. Precut into 14 portions.

± Ø 27,5 cm

LFLBAK07001 | 1,1 kg x 1



PEAR & ALMOND FRANGIPANE TART

Pears in a frangipane sponge in a sweet pastry case. Precut into 14 portions.

± Ø 27,5 cm

LFLPEA04001 | 1,5 kg x 1



NEW

SICILIAN LEMON MERINGUE TART

All-butter shortcrust pastry, Sicilian lemon cream, with a meringue topping. Suggested serving of 14 portions. Uncut.

± Ø 26 cm

4505 | 1,2 kg x 1



CITRON MERINGUE TART

A lemon cream in a sweet pastry case baked with a meringue topping. Precut into 12 portions.

± Ø 27,5 cm

LPILEM02001 | 1,2 kg x 1



LEMON & LIME TART

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

± Ø 25 cm

LTALEM08001 | 1,7 kg x 1



Tarts



TARTE AU CITRON

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

LTACIT06001 | 1,75 kg x 1



NGCI

TARTE AU CITRON

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

NGGCIT01001 | 1,5 kg x 1



CLEMENTINE TART

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

LFLSTC01001 | 1,7 kg x 1



NEW VE NGCI

TREACLE TART

A rich vegan and naturally gluten-free NGCI treacle tart with a golden syrup filling in a crisp, flaky pastry. A classic dessert made inclusive and delicious. Precut into 14 portions.

LTATRE08001 | 1,26 kg x 1



TREACLE, LEMON & GINGER TART

Traditional treacle tart infused with lemon oil and ginger in a sweet pastry case.
Precut into 12 portions. ± Ø 27,5 cm

LTATRE03001 | 1,3 kg x 1



BAKED CHOCOLATE TART

A rich baked chocolate tart in a sweet pastry case.
Precut into 14 portions.
± Ø 27,6 cm

LTACHO14001 | 1,2 kg x 2



Tarts & Pies



NEW

SALTED CARAMEL & CHOCOLATE TART

A rich salted caramel topped with chocolate ganache in a sweet pastry case. Precut into 14 portions.

± Ø 27,5 cm

LTACHO34001 | 1,2 kg x 1



VE NGCI

CHOCOLATE ORANGE TART

Vegan chocolate ganache and orange marmalade topped with chocolate mirror glaze in sweet vegan pastry. Made using non-gluten containing ingredients. Precut into 14 portions. ± Ø 27,5 cm

VNLTCH01001 | 1,4 kg x 1



TOFFEE CRUNCH PIE

A layer of caramel, topped with a toffee cream, honeycomb and chocolate drizzle encases in a chocolate pastry case. Precut into 14 portions. ± Ø 25 cm

LPITOF01001 | 1,1 kg x 1



BANOFFEE PIE

Traditional banoffee pie with bananas, caramel and cream, topped with chocolate shavings on a biscuit base. Precut into 14 portions. ± Ø 25 cm

LFLBAN02001 | 2,15 kg x 1



APPLE & CINNAMON PIE

Apples and cinnamon in a golden sweet pastry case. Precut into 14 portions. ± Ø 25 cm

LPIAPP17001 | 2,2 kg x 1



NGCI

PECAN PIE

Pecans and golden syrup in sweet pastry. Made using non-gluten containing ingredients. Precut into 14 portions. ± Ø 27,5 cm

NCGPEC01001 | 1,2 kg x 1



Gateaux



CHOCOLATE GATEAU

Layers of sponge, milk chocolate mousse, brandy and finished with a chocolate mirror glaze.

Uncut.

± Ø 24 cm

LGACHO01001 | 1,8 kg x 1



BLACK FOREST GATEAU

Layers of chocolate sponge, kirsch, cherries, chocolate mousse and cream.

Uncut. ± Ø 24 cm

LGADBL02001 | 2 kg x 1



STRAWBERRY GATEAU

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

LGADST02001 | 1,7 kg x 1



Torte



CHOCOLATE TRUFFLE TORTE

A rich chocolate torte with layers of chocolate mousse and chocolate sponge, finished with cocoa powder. Precut into 14 portions.

± Ø 24 cm

LTOCHO01001 | 1,2 kg x 1



Tiramisu



TIRAMISU TRAY

Layers of coffee liqueur soaked sponge with mascarpone and cream mousse dusted with cocoa powder. Precut into 24 portions.
± 40 x 31 cm

LTRTIRO3001 | 4 kg x 1



AUTHENTIC TIRAMISU

Layers of coffee soaked ladyfinger biscuits with whipped mascarpone mousse, topped with cocoa powder, 6 to 8 portions.
± 37 x 9 x 5,5 cm

4861 | 750 g x 3



NEW

HAZELNUT TIRAMISU

Layers of coffee soaked ladyfinger biscuits, mascarpone mousse with chocolate and praline hazelnut, topped with caramelized hazelnuts.
± 37 x 9 x 5,5 cm

4901 | 880 g x 3



Roulades



LEMON ROULADE

Lemon mousse with sponge decorated with cream and chocolate.

± 35 x 11 x 9 cm

LROLEM01001 | 1,3 kg x 1



5h -4°C



3d -4°C



WHITE & DARK CHOCOLATE ROULADE

White & dark chocolate mousse, chocolate sponge decorated with cream and chocolate.

± 35 x 11 x 9 cm

LROCHO01001 | 1,65 kg x 1



5h -4°C



3d -4°C



RASPBERRY ROULADE

Raspberry mousse with chocolate chip sponge decorated with cream and chocolate.

± 35 x 11 x 9 cm

LRRAS01001 | 1,5 kg x 1



5h -4°C



3d -4°C

Layered Slabs

Winner of Best Frozen Dessert
at the British Frozen Food Federation Awards.
Highly recognised for its vibrant flavour
combination, elegant finish, and outstanding quality.



LEMON & BLACKCURRANT DELICE

Layers of sponge, blackcurrant mousse, lemon mousse and plain mousse topped with white chocolate curls. Precut into 30 portions.

± 40 x 31 cm

LTOSCH29001 | 4,5 kg x 1



NEW

STICKY TOFFEE SLICE

Date mousse between layers of sponge soaked with a spiced syrup and a layer of luxury caramel finished with a date paste sauce.

Precut into 39 portions. ± 40 x 31 cm

LTOSST03001 | 3,9 kg x 1



MANGO & PASSION FRUIT TRAY

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse, passion fruit jelly. Uncut.

± 35 x 27 cm

4195 | 2,3 kg x 1



CHOCOLATE & RUM PISTACHIO DELICE

Layers of chocolate mousse, rum soaked chocolate sponge and finished with a chocolate mirror glaze.

Precut into 30 portions. ± 40 x 31 cm

LTOSCH16001 | 2,5 kg x 1



WHITE CHOCOLATE & RASPBERRY DELICE

Layers of white chocolate and raspberry mousse, sponge and finished with decorated white icing.

Precut into 30 portions. ± 40 x 31 cm

LTOSCH17001 | 2,4 kg x 1



Layered Slabs



CHOCOLATE & SALT CARAMEL TORTE SLAB

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

LTOSCH22001 | 4,2 kg x 1



CHOCOLATE CHERRY DELICE

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

LTOSCH18001 | 1,9 kg x 1



CHOCOLATE DELICE SQUARES

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

LTOSCH07001 | 2,9 kg x 1



CHOCOLATE OPERA SLICE

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

LTOSOP01001 | 1,9 kg x 1



Brownies

Gluten-free, deeply indulgent, and loved by all.
Our signature triple chocolate brownie
is an ultimate guaranteed crowd pleaser.

Signature



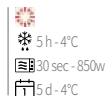
IMPROVED RECIPE **GF**

TRIPLE CHOCOLATE BROWNIE

Gluten Free deep, rich and decadent triple chocolate brownie squares. Even more delicious warm. Precut into 35 portions.

± 40 x 31 cm

GFTRIP01001 | 4,2 kg x 1



NGCI

SALTED CARAMEL BROWNIE

Chocolate brownie drizzled with salted caramel. Made using non-gluten containing ingredients. Precut into 35 portions.

± 40 x 31 cm

NCGSAL01001 | 3,5 kg x 1



FUDGE BROWNIE CAKE SLICE

A rich chocolate brownie cake topped with chocolate fudge icing. Precut into 24 portions.

± 40 x 31 cm

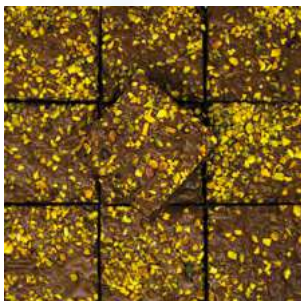
LCASBR01001 | 3,3 kg x 1





Brownies

LARGE
DESSERTS



NEW **NGCI**

PISTACHIO BROWNIE

A rich, fudgy brownie studded with crunchy pistachios, nutty, indulgent treat. Made with non-gluten containing ingredients.

LCASBR19001 | 3,06 kg x 1



VE **NGCI**

PLANT BASED CHOCOLATE BROWNIE

Deliciously rich soft centred brownie made with dark chocolate. Made with vegan and non-gluten containing ingredients. A brownie for everyone! Precut into 20 portions.

VGFBRO01001 | 2,7 kg x 1



NGCI

CLASSIC BROWNIE

A classic rich chocolate brownie, made with non gluten containing ingredients. Precut into 35 portions.

± 40 x 31 cm

NCGBRO02001 | 3 kg x 1



Tray Puddings

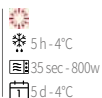


GF

ULTIMATE STICKY TOFFEE PUDDING

Gluten Free rich and moreish sticky toffee pudding made with dates and ready to be served with toffee sauce or vanilla ice cream. Precut into 32 portions.

± 40 x 31 cm



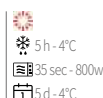
GFSTPU01001 | 2,4 kg x 1



CLASSIC STICKY TOFFEE PUDDING

A traditional sticky toffee cake made with dates and ready to be served with toffee sauce. Precut into 24 portions.

± 40 x 31 cm



LPUSTI03001 | 2,4 kg x 1



BREAD & BUTTER PUDDING

An indulgent bread and butter pudding made with brioche. Precut into 24 portions.

± 40 x 31 cm



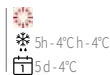
LPUBRE05001 | 4,6 kg x 1



NGCI

STICKY TOFFEE SAUCE POTS

Rich toffee sauce to be served with sticky toffee pudding.



XSASTI01024 | 80 g x 24

Sponge cakes

BIRTHDAY CAKE

Layers of chocolate sponge topped with creamy chocolate mousse and chocolate nibs decorated with chocolate glaze. Uncut. ± Ø 15,24 cm



LCABIR02002 | 570 g x 2



Individual Portion Desserts



Cheesecakes

Two icons, one showstopper. Our new Tiramisu Cheesecake layers mascarpone mousse and coffee-soaked sponge, perfectly finished with coffee cream and cocoa. A true knock out dessert to stand out on your menu.



NEW

TIRAMISU CHEESECAKE

Layers of vanilla mascarpone mousse, coffee soaked ladyfinger, topped with coffee cream and a dusting of cocoa powder. $\pm \varnothing 6,5$ cm

ICCTIR01016 | 150 g x 16



MADAGASCAN VANILLA CHEESECAKE

Vanilla cheesecake on a sweet biscuit base with a chocolate decoration. $\pm \varnothing 6,5$ cm

ICCVAN01016 | 118 g x 16



BAKED VANILLA CHEESECAKE

A classic baked American cheesecake on a sweet biscuit base. $\pm \varnothing 6,5$ cm

ICCBK01016 | 80 g x 16



LEMON & LIME CHEESECAKE

Lemon & lime cheesecake on a sweet biscuit base. $\pm 6 \times 6$ cm

ICCLEM08016 | 123 g x 16



LEMON & GINGER CHEESECAKE

Pure butter shortcrust, cream cheese, lemon, ginger and Swiss meringue. $\pm \varnothing 7$ cm

90686 | 110 g x 20



Cheesecakes



S'MORES CHOCOLATE CHEESECAKE

A baked dark chocolate cheesecake mix topped with marshmallow on a chocolate biscuit base.
± Ø 6,5 cm

ICCCHO17020 | 133 g x 20



BLACK FOREST CHEESECAKE

A cherry cheesecake on a Bourbon biscuit base with cherry glaze.
± Ø 6,5 cm

ICCBLA04016 | 108 g x 16



HONEYCOMB CHEESECAKE

Honeycomb cheesecake on a sweet biscuit base, topped with chocolate honeycomb pieces.
± Ø 6,5 cm

ICCHON02016 | 150 g x 16



SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base.
± Ø 6,5 cm

ICCSAL01016 | 127 g x 16



STRAWBERRY CHEESECAKE

Strawberry cheesecake on a sweet biscuit base.
± Ø 6,5 cm

ICCSTR01016 | 125 g x 16



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



Cheesecakes



RASPBERRY CHEESECAKE

Raspberry flavoured cheesecake on a digestive biscuit base finished with decoration.

ICCRAS03016 | 140 g x 16



Signature

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

White chocolate cheesecake with raspberry pieces on a sweet biscuit base. $\pm \varnothing 6,5$ cm

ICCWHI01016 | 130 g x 16



WHITE CHOCOLATE CHEESECAKE

White chocolate cheesecake on a sweet biscuit base.

± 6 x 6 cm

ICCCHO11016 | 123 g x 16



BAKED CHOCOLATE CHEESECAKE

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

$\pm \varnothing 6,5$ cm

ICCBAK08016 | 115 g x 16



IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base.

$\pm \varnothing 6,5$ cm

ICCBAI01016 | 120 g x 16



YUZU CHEESECAKE

Shortcrust pastry topped with cream cheese and tangy yuzu. $\pm \varnothing 7$ cm

90747 | 90 g x 36



Cheesecakes



NEW

ESSENTIAL CHEESECAKE

Speculoos crumble base, light no-bake whipped cream cheese mousse with sicilian lemon juice, ready to personalise. $\pm \varnothing 7 \times 3,5$ cm

4840 | 85 g x 23



4 h - 4°C
3 d - 4°C



NEW

ESSENTIAL PASSION FRUIT CHEESECAKE

Crumble made from shortcrust pastry, light cream cheese mousse, with a passion fruit heart. $\pm \varnothing 7 \times 3,5$ cm

4911 | 90 g x 23



4 h - 4°C
24 h - 4°C



NEW

VE

NGCI

MANDARIN CHEESECAKE

A smooth, vegan mandarin cheesecake bursting with citrus flavor and juicy mandarin bits, set on a crunchy base for a refreshing, vegan treat.

ICCMAN04016 | 100 g x 16



4 h - 4°C
3 d - 4°C



NEW

VE

NGCI

YUZU CHEESECAKE

A creamy vegan cheesecake infused with tangy yuzu citrus, set on a crunchy biscuit base. A bright and refreshing vegan dessert.

ICCYUZ02016 | 100 g x 16



4 h - 4°C
3 d - 4°C



VE

AVOCADO & LIME CHEESECAKE

A creamy avocado mousse infused with lime, set on a biscuit base, topped with a vibrant green glaze and sprinkled with nibbed pistachios. Suitable for vegans. $\pm 6 \times 6$ cm

ICCAVO01016 | 130 g x 16



2 h - 4°C
3 d - 4°C



BAKED BLUEBERRY CHEESECAKE

A fruity and vibrant baked blueberry cheesecake on a biscuit base.

$\pm \varnothing 6,5$ cm

ICCBLU02016 | 75 g x 16



2 h - 4°C
3 d - 4°C

Tarts



SALTED CARAMEL & CHOCOLATE TART

Rich salted caramel topped with ganache in a sweet pastry case.
± Ø 8 cm

ITASAL01008 | 100 g x 8



CHOCOLATE GANACHE TART

Pastry case filled with chocolate filling.
± Ø 8 cm

ITACHO04008 | 95 g x 8



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



VE NGCI

CHOCOLATE & PASSION FRUIT TART

Vegan 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



VE NGCI

DARK CHOCOLATE & CHERRY TART

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

ITACHO22008 | 115 g x 8



VE NGCI

CHOCOLATE ORANGE TART

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

ITACHO21008 | 120 g x 8



LEMON & YUZU TART

Tangy and distinctive Yuzu added to classic lemon filling in a sweet pastry case.
± Ø 8 cm

ITAYUZ02008 | 100 g x 8



CLEMENTINE TART

A tangy Clementine and lemon filling in a chocolate pastry case.
± Ø 8 cm

ITACLE01008 | 103 g x 8



Tarts



ROASTED FIG TARTLET

Hazelnut shortcrust pastry, almond and pistachio cream, roasted figs.

± Ø 12 cm

4847 | 130 g x 24



TARTE AU CITRON

Our classic lemon tart in a sweet pastry case.

± Ø 8 cm

ITACIT02008 | 85 g x 8



CITRON MERINGUE TART

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

ITALEM02008 | 123 g x 8



ESSENTIAL LEMON MERINGUE TARTLET

Sweet pastry with lemon cream and meringue.

± Ø 9 cm

96612 | 75 g x 24



Tarts Tatin



NEW

FINE TATIN POMME

Shortcrust pastry base with caramelised apple slices. Pure butter. ± Ø 10 x 1 cm

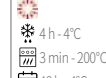
4915 | 95 g x 18



APPLE TART TATIN

Puff pastry topped with caramelised apples. ± Ø 10 cm

4829 | 180 g x 24



NEW

APRICOT & ROSEMARY TATIN

Tatin style caramelised apricot and rosemary tart. Ø 9 x H 2.5 cm

90504 | 145 g x 16



Crumbles & Pies



A true taste of home. Our Bramley Apple & Raspberry Crumble Tart brings a comforting twist to a British classic. Bursting with tangy Bramley apples and sweet raspberries under a golden crumble, it's a pudding everyone can enjoy.

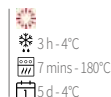


VE NGCI

BRAMLEY APPLE & RASPBERRY CRUMBLE TART

A sweet vegan pastry filled with tangy Bramley apples and raspberries, finished with a golden vegan crumble. Made with non-gluten containing ingredients. ± Ø 8 cm

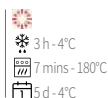
ICRAPP24008 | 125 g x 8



BRAMLEY APPLE & BLACKBERRY CRUMBLE TART

A sweet vegan pastry case filled with Bramley apples and blackberries, topped with a golden vegan crumble. Made with non-gluten containing ingredients. ± Ø 8 cm

VNICAP02008 | 135 g x 8

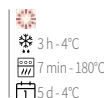


NEW

BRAMLEY APPLE & SPECULOOS CRUMBLE TART

Bramley apples in a sweet vegan pastry case, topped with a vegan speculoos crumble. Made with non-gluten containing ingredients. ± Ø 8 cm

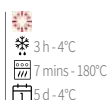
VNICAP04008 | 130 g x 8



BRAMLEY APPLE CRUMBLE TART

Bramley apples in sweet pastry, topped with a crumble topping. ± Ø 8 cm

ICRAPP23008 | 125 g x 8



APPLE PIE

Apple in a sweet pastry case, covered with a crisp pastry lid. ± Ø 8 cm

IPIAPP13008 | 120 g x 8



Tortes



NEW

CHOCOLATE AMARETTO PARCEL

A chocolate sponge parcel filled with an amaretto mousse and topped with a chocolate ganache and a chocolate decoration. ± 9 cm

ITOAMA02016 | 85 g x 16



2h - 4°C
3d - 4°C



CHOCOLATE TRUFFLE TORTE

A rich chocolate torte finished with chocolate glaze and a chocolate truffle.

$\pm \varnothing 6,5$ cm

ITOCHO01016 | 105 g x 16



2h - 4°C
5d - 4°C



TIRAMISU TORTE

Inspired by the famous Italian dessert with mascarpone cheese and coffee.

$\pm 6 \times 6$ cm

ITOTIR03016 | 120 g x 16



2h - 4°C
5d - 4°C



TRIO CHOCOLATE TORTE

Rich layers of white, milk & dark chocolate mousse finished with a chocolate glaze and decoration.

$\pm 6 \times 6$ cm

ITOTRI02016 | 110 g x 16



3h - 4°C
5d - 4°C



DUO TEARDROP TORTE

White & dark chocolate mousse on a sponge base finished with chocolate glaze.

$\pm \varnothing 9$ cm

ITODUO02016 | 85 g x 16



2h - 4°C
5d - 4°C



NEW

JAFFA TORTE

A chocolate orange mousse finished with a chocolate orange glaze.

$\pm 6 \times 6$ cm

ITOCHO35016 | 115 g x 16



2h - 4°C
5d - 4°C

Signature



NEW

STRAWBERRY & CHAMPAGNE TORTE

A strawberry and champagne torte on a sponge base and finished with a strawberry glaze.

$\pm \varnothing 6,5$ cm

ITOSTR01016 | 95 g x 16



2h - 4°C
3d - 4°C

Charlottes



NEW

RASPBERRY CHARLOTTE

A delicate raspberry torte layered with fruity mousse and wrapped in a soft wavy sponge, topped with an elegant chocolate decoration.

± Ø6x5 cm

ITOCRA01016 | 85 g x 16



MANGO CHARLOTTE

Mango mousse with mango glaze and white chocolate decoration wrapped in a wavy sponge.

± Ø6x5 cm

ITOCMA01016 | 85 g x 16



Panacotta



NGCI

VANILLA PANACOTTA

An Italian inspired set cream dessert with Madagascan vanilla. ± Ø8 cm

IPANAC01010 | 120 g x 10



NGCI

RASPBERRY & WHITE CHOCOLATE PANACOTTA

An Italian inspired set cream dessert with raspberry and white chocolate. ± Ø8 cm

IPANAC03010 | 120 g x 10



A generous butter-rich molten lava cake recipe with a ganache heart and pure origin chocolate.



PREMIUM GHANA CHOCOLATE FONDANT

Pure butter with flowing chocolate centre, 72% minimum cocoa.

± Ø 6 x 5,5 cm

4761 | 95 g x 24



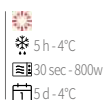
VE

VEGAN CHOCOLATE FONDANT

A rich and smooth fondant made with entirely plant-based ingredients. Can be microwaved from frozen.

± Ø 8 x 3,2 cm

4265 | 120 g x 32



ESSENTIAL CHOCOLATE FONDANT

Chocolate coulant with molten chocolate centre, minimum 52% cocoa.

± Ø 7 cm

4841 | 90 g x 46



Fondants



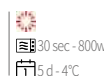
GF

GLUTEN FREE CHOCOLATE MI-CUIT

Rich with a molten chocolate centre. All butter gluten free recipe. Can be microwaved from frozen.

± Ø 7,5 x 3,5 cm

4513 | 120 g x 36

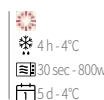


CHOCOLATE SALTED CARAMEL MI-CUIT

Chocolate mi-cuit with caramel and dulce de leche oozing centre. Can be microwaved from chilled or frozen.

± Ø 8 cm

4857 | 115 g x 16



Its dual batter allows for a cold molten heart without reheating.

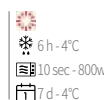


GF

GLUTEN FREE COLD CHOCOLATE MI-CUIT

Served cold as a silky smooth flowing chocolate dessert. All butter and gluten free recipe. Served chilled. ± Ø 8 cm

2831 | 100 g x 24



Slices



NEW

SIGNATURE OPERA

Joconde biscuit with coffee, chocolate, coffee ganache, coffee butter cream, topped with crunchy chocolate icing. $\pm 12,5 \times 2,5$ cm

95499 | 70 g x 33



ROYAL CHOCOLATE SLICE

Dacquoise biscuit, praline crunch, chocolate mousse, velvety chocolate topping. $\pm 13 \times 2,5 \times 3$ cm

4186 | 70 g x 28



MANGO & PASSION FRUIT SLICE

Dacquoise biscuit, mango and passion fruit compote, white chocolate mousse, passion fruit jelly. $\pm 13 \times 2,5 \times 3$ cm

4194 | 78 g x 28



JAPANESE SLICE

Matcha joconde biscuit, coco and passion fruit compote, yuzu mousse, sugar icing. $\pm 13 \times 2,5 \times 3$ cm

3567 | 70 g x 28



Sablés



RED FRUIT SABLÉ

Shortcrust pastry, almond cream, red fruits, apricot glaze. ± 9 cm

96525 | 110 g x 24



APPLE SABLÉ

Shortcrust pastry, almond cream, apples, apricot glaze. ± 9 cm

96523 | 110 g x 24



APRICOT SABLÉ

Shortcrust pastry, almond cream and apricots. ± 9 cm

96522 | 110 g x 24





NEW

ABSOLUTELY CHOCOLATE

Cocoa joconde biscuit, crispy chocolate with cocoa nibs, 72% cocoa Ghanaian chocolate mousse, dark chocolate glaze, crunchy dark chocolate decoration. $\pm \varnothing 6 \times 4$ cm

4890 | 76 g x 12



Domes



NEW

ABSOLUTELY HAZELNUT

Meringue base, runny hazelnut centre, hazelnut pieces and fleur de sel, hazelnut mousse, crunchy chocolate coating, chocolate hazelnut icing, caramelised hazelnut decoration. $\pm \varnothing 6 \times 4$ cm

4881 | 76 g x 12



EXOTIC DÔME

Mango and red fruit mousse on coconut dacquoise biscuit, mango glaze. $\pm \varnothing 7,5$ cm

4082 | 85 g x 12



ROYAL DÔME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

95433 | 75 g x 16



INDIVIDUAL
DESSERTS

Rum Babas

Don't miss our standout Rum Baba range, expertly crafted in our dedicated French workshop, all showcasing the time-honoured, complex process behind this classic dessert. With unmatched authenticity and quality, you simply won't find better Babas on the market.



BABA MIGNON

Authentic rum baba, slightly raised, soaked in rum. $\pm 9,5 \times 5$ cm

90525 | 130 g x 15



NEW

ESSENTIAL RUM BABA

Authentic baba soaked in rum in a bundt shape. $\pm \varnothing 6$ cm

95558 | 100 g x 16



NEW

BABANETTONE

Panettone baba with dried fruits orange and raisin soaked in rum.

95521 | 130 g x 16



Specialities



TIRAMI-CHOU

Coffee cracker choux filled with a coffee and chocolate cream and mascarpone mousse.

± Ø 7,5 x 7 cm

4577 | 75 g x 12



NEW ROYAL DELIGHT

Rose water dacquoise, mascarpone mousse with orange blossom and rose water, pistachio praline topped with chopped pistachios. ± Ø 7 x 4,5 cm

4891 | 65 g x 20



FORÊT NOIRE

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

± 5 x 4 cm

95458 | 80 g x 30



This elegant teardrop creation blends Japanese and tropical flavours with refined French pâtisserie craftsmanship.

NEW ROYAL MATCHA YUZU

Pure butter shortcrust pastry, coconut dacquoise, creamy matcha tea, pineapple & yuzu mousse and passion fruit glaze.

95687 | 100 g x 16



WHITE CHOCOLATE PYRAMID

Succès biscuit, white chocolate mousse, caramel cream and white chocolate icing. ± 7 x 7 x 7 cm

2772 | 80 g x 12



DARK CHOCOLATE PYRAMID

Almond succès biscuit topped with bitter chocolate mousse and its ganache. ± 7 x 7 x 7 cm

2770 | 80 g x 12



Specialities



This iconic French pastry was created in 1910 to mark the Paris-Brest cycle race. Its distinctive wheel shape pays homage to the bicycle, while its crisp choux pastry and smooth hazelnut praline cream filling make it a timeless patisserie favourite. A delicious nod to France's sporting and culinary heritage.



NEW

BRIOCHE FRENCH TOAST

Pure butter brioche, egg, cream, sugar, caramelised in the oven.

± 9 x 2 cm

90611 | 120 g x 36



NEW

CARAMELISED MANGO CAKE

A soft and moist sponge cake blended with juicy mango pieces and finished with a smooth caramel sauce.

± Ø 8 cm

3002 | 100 g x 16



NEW

PARIS BREST

An icon of French pâtisserie. Choux pastry crown filled with hazelnut praline crème mousseline, topped with roasted almonds. ± Ø 8 x H 4,5 cm

95688 | 85 g x 12



CHOCOLATE & NOUGAT SECRET

Crunchy chocolate and nougat base, Peruvian chocolate mousse and chocolate pistachio stick. ± 16 x 2,5 x 3 cm

3664 | 85 g x 16



NEW

MOCHA SECRET

Chocolate and praline crunchy biscuit, chocolate and hazelnut ganache, coffee and white chocolate mousse topped with caramelised hazelnuts. ± 16 x 2,5 x 3 cm

4818 | 75 g x 16



LEMON SECRET

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

± 16 x 2,5 x 4 cm

3663 | 100 g x 16



Sponge puddings



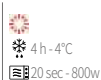
NEW

CHOCOLATE SPONGE PUDDING

Moist chocolate sponge with a rich dark chocolate sauce. Serve warm.

± Ø 10 cm

IPUCHO03012 | 180 g x 12

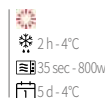


STICKY TOFFEE SPONGE PUDDING

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

± Ø 10 cm

IPUSTI01012 | 180 g x 12



NEW

GOLDEN SYRUP PUDDING

A warm, comforting individual pudding drenched in rich golden syrup.

± Ø 10 cm

IPUSYR02012 | 170 g x 12



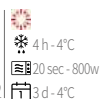
NEW

STRAWBERRY JAM PUDDING

A warm individual pudding filled with sweet strawberry jam.

± Ø 10 cm

IPUJAM02012 | 180 g x 12



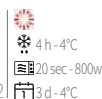
NEW

UPSIDE DOWN PINEAPPLE COCONUT PUDDING

A tropical treat featuring moist coconut pudding topped with caramelized pineapple.

± Ø 10 cm

IPUPIN02012 | 178 g x 12



Profiteroles



FRESH CREAM & CHOCOLATE PROFITEROLES

Choux pastry filled with cream and finished with a smooth chocolate coating.

IPRCRE02048 | 40 g x 48



CRÈME PÂTISSIÈRE & CHOCOLATE PROFITEROLES

Choux pastry filled with crème pâtissière filled profiteroles dipped in chocolate.

IPRCPA02048 | 45 g x 48



FRESH CREAM PROFITEROLES

Choux pastry filled with cream.

IPRCRE01048 | 40 g x 48



CRÈME PÂTISSIÈRE PROFITEROLES

Choux pastry filled with crème pâtissière.

IPRCPA01048 | 45 g x 48



Perfect for sharing.



Signature



PROFITEROLES STACK

Mini choux pastry 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



Iced desserts



VANILLA RASPBERRY SOUFFLÉ

Sponge base, vanilla soufflé and raspberry coulis. Raspberry on top. Ready to serve 5 min after taking it out of the freezer.

± Ø 7 x 4 cm
4240 | 85 g x 12



YUZU SOUFFLÉ

Sponge base, yuzu soufflé and lemon and yuzu coulis. Ready to serve 5 min after taking it out of the freezer.

± Ø 7 x 4 cm
4242 | 83 g x 12



MANGO COCO SOUFFLÉ

Sponge base, coco soufflé and mango and passion fruit coulis. Ready to serve 5 min after taking it out of the freezer.

± Ø 7 x 4 cm
4241 | 83 g x 12



CARAMEL SOUFFLÉ

Sponge base, salted caramel mix and nougatine topping. Ready to serve 5 minutes after taking it out of the freezer. ± Ø 7 x 3 cm

2828 | 110 g x 12



STRAWBERRY PAVLOVA

Senga strawberry vacherin, meringue, and whipped cream. Served Frozen.

± Ø 7 x 5 cm
90742 | 60 g x 12



Iced desserts



LYCHEE AND RASPBERRY BOMB

Lychee and raspberry sorbet filled with meringue coated in white chocolate and raspberry powder. Served Frozen. $\pm \varnothing 6,5 \times 5 \text{ cm}$

90919 | 83 g x 12



YUZU AND PASSION FRUIT BOMB

Yuzu ice cream with meringue coated in passion fruit. Served Frozen. $\pm \varnothing 6,5 \times 5 \text{ cm}$

90902 | 70 g x 12



NGCI

MANGO & PASSION FRUIT MOCHI

Mango and passion fruit icecream coated with rice dough.

$\pm 5 \times 3 \text{ cm}$

160558 | 35 g x 45



3 mins - 20°C

• Asian speciality •
Ice cream covered in a thin rice dough.
Eat the whole mochi with your fingers (japanese way) or cut it in 2 in a plate.
Ready to serve after 3 minutes taking it out of the freezer.



NGCI

RASPBERRY LYCHEE MOCHI

Raspberry and Lychee ice cream coated in rice dough.

$\pm 5 \times 3 \text{ cm}$

160559 | 35 g x 45



3 mins - 20°C



VANILLA ICE CREAM PROFITEROLES

Choux stuffed with vanilla ice cream. Serve frozen with warm chocolate sauce.

$\pm \varnothing 5 \times 4 \text{ cm}$

PFCHAPROFITER0003 | 26 g x 50



Didier Patisserie

by DIDIER MERVEILLEUX



RASPBERRY SLICE

A light sponge base with layers of raspberry jam and raspberry mousse, finished with a shiny raspberry glaze. $\pm 9 \times 3$ cm

DP013 | 60 g x 36



STICKY TOFFEE SLICE

Layers of a light date sponge, caramel buttercream and caramel fudge. Finished with a shiny caramel glaze and a gold drizzle. $\pm 9 \times 3$ cm

DP015 | 70 g x 36



NEW

CHOCOLATE & CHERRY DELICE

This elegant éclair-style dessert layers silky dark chocolate mousse with tangy morello cherry purée on a chocolate biscuit base. Finished with a high-shine cocoa glaze, dark chocolate shards, and a scattering of freeze-dried cherries.

DP197 | 85 g x 28



NEW

CHOCOLATE & TONKA BEAN TART

A rich, indulgent tart crafted from a blend of dark and milk chocolate, delicately infused with aromatic tonka bean. Baked in a crisp pastry case and finished with a glossy cocoa glaze, it's elegantly topped with chocolate-coated biscuit pearls and a touch of edible gold. $\pm \varnothing 8,5$ cm

DP195 | 117 g x 24



NEW VEG NGCI

VEGAN CHOCOLATE SLICE

A deeply satisfying chocolate slice made with rich dark chocolate, creamy coconut milk, and nutty tahini. Resting on a crisp corn flakes base. $\pm 9 \times 3$ cm

DP202 | 62 g x 36



NEW

MANGO & KALAMANSI LIME DELICE

A refreshing, tropical dessert combining the sweetness of ripe mango with the citrusy tang of kalamansi

DP196 | 94 g x 28



MINI TREATS





6 x mini blueberry cheesecakes,
6 x chocolate brownies, 6 x
clementine tarts and 6 x toffee
sponge cake.

TDEASS48024 | x24



* 1 h-4°C



3 d-4°C



12 x mini lemon & poppy seed cakes, 12 x mini coffee & walnut cakes, 12 x mini ascot brownies, 12 x mini fruit cakes, 12 x mini bakewell fingers, 12 x mini scones, 12 x mini éclairs, 12 x mini carrot cakes, 12 x mini fudge cakes and 9 x mini red velvet cakes.

TDEASS26117 | 3,8 kg x 117

 $\pm 1\text{h}-4^{\circ}\text{C}$ 

3 d-4°C

Afternoon Teatime Boxes



NGCI

NON GLUTEN TEA TIME BOX

24 x mini pecan pie, 24 x chocolate fudge finger, 24 x mini Victoria cakes and 24 x mini toffee cupcake. No gluten-containing ingredients.

NCGTEA01096 | 3 kg x 96



VE

VEGAN 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 and 8 x mini victoria sandwich cake.

TDEASS46032 | 1 kg x 32



THE WALDORF

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

TDEASS36096 | 4.3 kg x 96



THE SAVOY

24 x mini carrot cake, 24 x mini pecan pies, 24 x mini opéra slices and 24 x mini mango & passion fruit tarts.

TDEASS37096 | 3 kg x 96



DESSERT SLICE SELECTION BOX

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



CAKE SLICE SELECTION BOX

5 mini cakes, each pre-cut into 12 portions. 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



Mini Cheesecakes & Tortes



NEW VE NGCI

STRAWBERRY CHEESECAKE

A mini vegan cheesecake with a crunchy biscuit base and strawberry filling, topped with strawberry glaze for a vibrant finishing.

± Ø 4,5 cm

MCCSTR01035 | 43 g x 35



NEW VE NGCI

YUZU CHEESECAKE

A mini vegan cheesecake with a crunchy biscuit base and creamy yuzu filling, topped with vibrant and refreshing yuzu glaze.

± Ø 4,5 cm

MCCYUZ01035 | 43 g x 35



LEMON CHEESECAKE

Lemon cheesecake on a sweet biscuit base.

± Ø 4,5 cm

ICCLEM03035 | 55 g x 35



BLUEBERRY CHEESECAKE

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

± Ø 4,5 cm

ICCBLU02035 | 63 g x 35



NEW VE

CARAMELISED BISCUIT CHEESECAKE

A mini vegan cheesecake with a crunchy biscuit base and creamy speculoos filling.

± Ø 4,5 cm

MCCCAR01035 | 53 g x 35



SALTED CARAMEL CHEESECAKE

Salted caramel cheesecake with caramel topping on a sweet biscuit base.

± Ø 4,5 cm

MCCSAL01035 | 58 g x 35



Mini Cheesecakes & Tortes



CHOCOLATE ORANGE CHEESECAKE

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

± Ø 4,5 cm

MCCCHO02035 | 60 g x 35



CHOCOLATE TRUFFLE TORTE

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

± Ø 4,5 cm

ITOCHO17035 | 45 g x 35



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



RASPBERRY TORTE

A raspberry mousse torte finished with a raspberry glaze.

± Ø 4,5 cm

ITORAS06035 | 48 g x 35



MANGO & PASSION FRUIT TORTE

A mango mousse torte finished with a passion fruit glaze.

± Ø 4,5 cm

MTOMAN01035 | 38 g x 35



Mini Tarts



CLEMENTINE TART

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

± Ø 6 cm

TFLCLE01024 | 48 g x 24



TARTE AU CITRON

Our classic lemon tart in a sweet pastry case.

± Ø 6 cm

TTACIT02024 | 48 g x 24



BLUEBERRY FRANGIPANE

Blueberries in a frangipane sponge mix in a sweet pastry case.

± Ø 6 cm

TFLBLU02024 | 54 g x 24



BAKED CHOCOLATE TART

A rich baked chocolate tart in a sweet pastry case.

± Ø 6 cm

TTACHO02024 | 49 g x 24



CITRON MERINGUE TART

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

± Ø 6 cm

TPILMP03024 | 53 g x 24



Mini Tarts



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
 2h - 4°C
 3d - 4°C



VE NGCI

MAID OF HONOUR TART

A sweet vegan pastry case filled with jam and sponge. Made using non-gluten ingredients.

VGFMAI01024 | x 24
 1h - 4°C
 5d - 4°C



PECAN PIE

Pecans and golden syrup in a sweet pastry case.

± Ø 6 cm
 TPIPEC02024 | 52 g x 24
 2h - 4°C
 5d - 4°C

Mini Scones



JAM & CREAM SCONES

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

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



MINI FRUIT SCONES

A traditional mini baked fruit scone, glazed.

± Ø 6 cm
 MSCFRU02060 | 48 g x 60
 1h - 4°C
 5d - 4°C

Afternoon Tea



VICTORIA SANDWICH CAKE

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

TCAVIC02025 | 45 g x 25



CHOCOLATE FUDGE CAKE

Rich chocolate sponge sandwiched and topped with chocolate fudge icing.

TTCACH01025 | 45 g x 25



RED VELVET CAKE

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

TTTCARE01025 | 50 g x 25



CARROT CAKE

Lightly spiced carrot cake sandwiched and topped with cream cheese frosting and a half walnut.

TTTACA01025 | 48 g x 25



VE NGCI VEGAN CARROT CAKE

Lightly spiced carrot cake topped with cream cheese frosting. No gluten-containing ingredients.

VGFCAR01025 | 48 g x 25



CREAM HORN

A crisp puff pastry mini horn filled with jam and cream.

± 8,5 cm

TTACRE01020 | 35 g x 20



MINI PINEAPPLE & LIME FINGER

Coconut joconde biscuit, pineapple compote, lemon, ginger and lime mousse, ivory chocolate.

3722 | 19 g x 98



MINI LEMON MERINGUE FINGER

Shortbread base, Sicilian lemon cream, joconde biscuit, flamed meringue.

4853 | 20 g x 98



Afternoon Tea



MINI OPERA

Joconde biscuit, coffee punch, chocolate coffee ganache, chocolate icing, coffee butter cream. $\pm 5 \times 2 \times 2,5$ cm

2224 | 18 g x 98



MINI CHOCOLATE LAVA CAKE

Dark chocolate mixture.

$\pm \varnothing 5 \times 2$ cm

4162 | 35 g x 60



CHOCOLATE ÉCLAIR

Choux pastry filled with cream and topped with chocolate.

$\pm \varnothing 8$ cm

TCHECL01020 | 54 g x 20



NEW

MINI PINA COLADA

Layers of pineapple compote, sponge, coconut mousse, enrobed in coconut white chocolate and finished with a pineapple glaze and coconut. $\pm 4 \times 5$ cm

95787 | 60 g x 24



NEW

MINI RED VELVET SLICE

Layers of red jaconde sponge and a cream cheese frosting finished with raspberry pieces. Precut into 52 portions.

TTFIRE01052 | 3,8 kg x 1



NEW

MINI APRICOT SABLÉ

Shortcrust pastry, almond cream and apricots. $\pm 7,5 \times 2,5 \times 2$ cm

4057 | 29 g x 50



NEW

MINI RED FRUIT SABLÉ

Crispy shortbread with almond cream and red berries. $\pm \varnothing 5$ cm

96393 | 50 g x 60



Macarons



NEW

YOUR SIGNATURE MACARONS

We offer bespoke made-to-order macarons.
Request the macaron flavour of your choice and customise with your logo.
We will provide you with a feasibility study within 10 days.



CLASSIC MACARON ASSORTMENT

8 of each of vanilla, chocolate, salted caramel and raspberry macarons.
± Ø 3,5 cm

2876 | 12 g x 48



NEW

VANILLA MACARON

Authentic vanilla macaron filled with vanilla cream.
± Ø 4,2 cm

95308 | 16 g x 45



NEW

PISTACHIO MACARON

Authentic pistachio macaron filled with pistachio cream.
± Ø 4,2 cm

95313 | 16 g x 48





Macarons



FRUITS MACARON ASSORTMENT

8 of each strawberry, coconut, chestnut, lime, banana, peach & apricot macarons.

± Ø 3,5 cm



2h - 4°C

48h - 4°C

95375 | 12 g x 48



NEW

STRAWBERRY MACARON

Authentic strawberry macaron filled with strawberry jam.

± Ø 4,2 cm

95376 | 16 g x 45



2h - 4°C

48h - 4°C



RASPBERRY MACARON

Authentic raspberry macaron filled with raspberry jam.

± Ø 4,2 cm

95315 | 16 g x 45



2h - 4°C

48h - 4°C



MANGO & PASSION FRUIT MACARON

Authentic mango and passionfruit macaron filled with a mango and passionfruit conserve. ± Ø 4,2 cm

95350 | 16 g x 45



2h - 4°C

48h - 4°C



YUZU MACARON

Authentic yuzu macaron filled with lemon and yuzu cream.

± Ø 4,2 cm

95341 | 16 g x 45



2h - 4°C

48h - 4°C



ROSE CHAMPAGNE MACARON

Authentic Rosé champagne cream macaron.

± Ø 4,2 cm

95483 | 16 g x 48



4h - 4°C

48h - 4°C



BLACK SESAME MACARON

Authentic black sesame macaron filled with sesame ganache. ± Ø 4,2 cm

95340 | 16 g x 45



2h - 4°C

48h - 4°C

Macarons & Choux



NEW

CAPPUCCINO MACARON

Authentic cappuccino macaron filled with white chocolate ganache infused with coffee.
± Ø 4,2 cm

95462 | 16 g x 45



NEW

BLACKCURRANT MACARON

Authentic blackcurrant macaron filled with a blackcurrant jam.
± Ø 4,2 cm

95339 | 16 g x 45



NEW

PREMIUM LOLLIPOP ASSORTMENT

16 each of mandarin and biscoff, lemon meringue tart and chocolate & coconut milk choux lollipops. ± Ø 3,5 cm

95372 | 20 g x 48



CLASSIC LOLLIPOP ASSORTMENT

16 of each chocolate, raspberry and caramel choux lollipops.
± Ø 3,5 cm

95363 | 20 g x 48



MIXED CHOUX

Mini choux pastry filled with milk chocolate, caramel, vanilla, raspberry, lemon and pistachio.
± Ø 4 cm

95271 | 18 g x 48



Petits Fours



SWEET TRADITIONAL PETITS FOURS

6 Pistachios financiers, flavoured, apricot jelly, pistachio. 6 Almond biscuits, vanilla mousse, strawberry compote. 6 Chocolate éclairs, chocolate icing. 6 Almond biscuits with lemon zest, lemon cream, semi-candied lemon zest. 6 Opéra cakes coffee soaked biscuit, coffee buttercream, chocolate ganache, chocolate icing. 6 Caramel crumbles, caramel cream, caramel crumble. 6 Crumbles, raspberry compote, white chocolate decoration. 6 Chocolate crumbles, chocolate ganache, chocolate mousse.

XTDPTR01048 | 0,7 g x 48



CHOCOLATE TRUFFLES

Rich and creamy dark chocolate truffles made with 64% dark chocolate (with 54% cocoa content). Rustic chocolate shell exterior with a soft truffle centre.

± Ø 2,5 x 2,5 x 2 cm

160041 | 10 g x 140



Didier Patisserie

by DIDIER MERVEILLEUX



CHOCOLATE & ORANGE BATTENBERG

Orange and chocolate sponge cake with orange buttercream, covered in orange marzipan.

DP011 | 30 g x 90



MINI CROUSTILLANT

Chocolate and almond sponge with a crispy feuillantine layer and topped with a rich chocolate mousse. Finished with a chocolate velvet effect spray.

DP035 | 27 g x 36



MINI LEMON MERINGUE TART

Mini sweet pastry tart shell filled with a tangy lemon curd and topped with an Italian style meringue.

DP088 | 31 g x 24



LEMON & POPPY SEED BATTENBERG

Lemon and poppy seed sponge with lemon buttercream, covered in yellow marzipan.

DP020 | 24 g x 90



MINI CARROT CAKE SLICE

Layers of spiced carrot sponge and cream cheese frosting. Finished with candied walnuts, carrots and dusting of icing sugar.

DP036 | 22 g x 36



Didier Patisserie

by DIDIER MERVEILLEUX



NEW

RASPBERRY & VANILLA BATTENBERG

A modern twist on a classic. Delicate vanilla sponge and raspberry, wrapped in a fine layer of marzipan and sesame seeds.

DP206 | x90



NEW

MINI STRAWBERRY & DARJEELING ÉCLAIR

Miniature choux pastry filled with a light strawberry and Darjeeling tea cream, topped with a smooth pink glaze and garnished with delicate edible petals.

DP198 | 32g x 22



3h - 5°C
48h - 5°C



MINI SALTED CARAMEL & VANILLA TART

Mini sweet pastry shell filled with salted caramel cream and topped with whipped vanilla cream. Finished with a sprinkle of vanilla and chocolate honeycomb.

DP183 | 33 g x 24



3h - 5°C
48h - 4°C



MINI PASSION FRUIT ÉCLAIR

Mini choux pastry filled with tangy passion fruit cream, finished with a shiny passion fruit coloured glaze and dark chocolate lines.

DP042 | 36 g x 22



3h - 5°C
48h - 4°C



MINI STICKY TOFFEE SLICE

Layers of a light date sponge, caramel buttercream and caramel fudge. Finished with caramel glaze and gold drizzle.

DP078 | 30 g x 36



3h - 5°C
48h - 4°C

MINI TREATS

Traybakes



NEW **NGCI**

MINI CLASSIC BROWNIE

A rich chocolate brownie bite with no gluten-containing ingredients finished with a glaze. Pre-cut into 48 pieces.

TNCGBR01048 | 3 kg x 1
 3h - 4°C
 24h - 4°C



FUDGE BROWNIE CAKE SLICE

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

LCASBR03001 | 3,2 kg x 1
 5h - 4°C
 5d - 4°C



MINI BELGIAN CHOCOLATE PECAN BROWNIE

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

LCASBR06001 | 2,6 kg x 1
 5h - 4°C
 5d - 4°C



CARROT CAKE SLICE

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

LCASCA05001 | 2,8 kg x 1
 5h - 4°C
 5d - 4°C



LEMON & POPPY SEED CAKE SLICE

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

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



BAKEWELL CAKE SLICE

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

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



COFFEE & WALNUT CAKE SLICE

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

LCASCO04001 | 2,8 kg x 1
 5h - 4°C
 5d - 4°C



CHOCOLATE OPERA SLICE

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

LTOSOP03001 | 1,85 kg x 1
 5h - 4°C
 3d - 4°C

Coffee shop



Loaf Cakes



GINGER PARKIN LOAF CAKE

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

± 29 cm

LCABAP02002 | 1,2 kg x 2  5h -4°C  7d -4°C



BANANA & TOFFEE LOAF CAKE

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

± 29 x 11 cm

LCABBA01002 | 1,3 kg x 2  5h -4°C  7d -4°C



CHOCOLATE MARBLED LOAF CAKE

A moist sponge cake marbled with chocolate. Uncut.

± 29 cm

LCABCH01002 | 1,2 kg x 2  5h -4°C  7d -4°C



FARMHOUSE TEA LOAF CAKE

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

± 29 cm

LCABFA01002 | 1,2 kg x 2  5h -4°C  7d -4°C



Loaf Cakes

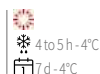


PISTACHIO LOAF CAKE

A pistachio flavoured loaf cake topped with a white glaze, pistachios and cornflower blossoms. Uncut.

± 29 cm

LCABPI01002 | 1 kg x 2



CRANBERRY & ORANGE LOAF CAKE

Cranberry and orange fruit loaf. With whole cranberries and zingy orange zest. Uncut.

± 29 cm

LCABOR01002 | 1,25 kg x 2



LEMON DRIZZLE LOAF CAKE

Lemon cake glazed with lemon syrup and topped with sugar nibs. Uncut.

± 29 cm

LCABLE01002 | 1,2 kg x 2

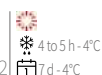


PINK LEMONADE LOAF CAKE

A moist loaf cake marbled with red velvet, flavoured with pink lemonade and drizzled with a sharp Lemon syrup. Uncut.

± 29 cm

LCAPIN01002 | 1,2 kg x 2



Cakes



Signature

NEW

LUXURY COFFEE & WALNUT CAKE

A classic favorite, our Signature Coffee & Walnut Cake features soft, coffee-infused sponge layers filled and topped with smooth coffee icing and crunchy walnut pieces. Rich, nutty, and perfectly balanced. Precut into 14 portions. $\pm \varnothing 23$ cm

LCACOF04001 | 1,98 kg x 1



Signature

LUXURY CHOCOLATE FUDGE CAKE

Rich chocolate cake with chocolate fudge icing and chocolate pieces. Precut into 14 portions.

$\pm \varnothing 23$ cm

LCACH008001 | 1,55 kg x 1



Signature

LUXURY CARROT CAKE

Lightly spiced moist cake with fresh carrots and walnuts then coated with a sweet frosting. Made with free range eggs. Precut into 14 portions. $\pm \varnothing 22$ cm

LCACAR05001 | 1,79 kg x 1



Signature

LUXURY VICTORIA SANDWICH CAKE

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

$\pm \varnothing 22$ cm

LCAVIC01001 | 1,4 kg x 1



Signature

VE NGCI

MISO CARAMEL BANANA CAKE

A moist banana cake filled with caramel buttercream, topped with miso caramel and banana chips. Made using non-gluten containing ingredients, suitable for vegans.

VGCAMI01001 | 1,8 kg x 1



TRIPLE CHOCOLATE FUDGE CAKE

A rich chocolate dessert with layers of moist chocolate sponge, filled with velvety chocolate fudge icing, and finished with dark chocolate shavings.

LCACH003001 | 1,6 kg x 1



Cakes



VE NGCI

FLOURLESS CHOCOLATE ORANGE CAKE

A rich moist chocolate cake flavoured with orange. No gluten-containing ingredients. Precut into 12 portions. $\pm \varnothing 25$ cm

LCACHO24001 | 1,25 kg x 1



MINT BUBBLE CAKE

Three layers of chocolate cake filled with mint chocolate bubble mousse and topped with chocolate ganache sprinkled with mint chocolate bubbles. Precut into 16 portions. $\pm \varnothing 22$ cm

LCAMIN01001 | 1,9 kg x 1



FUNFETTI CHEESE-CAKE

Layers of funfetti sprinkle sponges, raspberry jam, funfetti vanilla cheesecake and topped with funfetti. Precut into 14 portions. $\pm \varnothing 25$ cm

LCCFUN01014 | 1,8 kg x 1



RED VELVET CAKE

Red velvet sponge filled and topped with cream cheese topping, decorated with raspberry crumb. Precut into 14 portions. $\pm \varnothing 22$ cm

LCARED05001 | 1,6 kg x 1



ESSENTIAL CARROT CAKE

Classic carrot cake lightly spiced with a cream cheese frosting. Made with free range eggs. $\pm \varnothing 25$ cm

LCACAR13001 | 1,9 kg x 1



ESSENTIAL VICTORIA SPONGE

Classic Victoria sponge with cream & strawberry jam with a light sprinkling of icing sugar. Precut into 14 portions. $\pm \varnothing 25$ cm

LCAVIC15001 | 1,55 kg x 1



ESSENTIAL LEMON SPONGE CAKE

Classic lemon cake with a light lemon sponge, creamy lemon filling and a light sprinkling of icing sugar. Precut into 14 portions. $\pm \varnothing 25$ cm

LCALEM03001 | 1,5 kg x 1



Cream cakes



VANILLA SLICE

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

ICAVAN03072 | 100 g x 72



COFFEE ÉCLAIR

Choux pastry filled with coffee cream and topped with coffee icing. ± 13 cm

160216 | 80 g x 28



CHOCOLATE ÉCLAIR WITH CREAM

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

ICHECL03014 | 95 g x 14



Coffee shop treats

NEW



CINNAMON ROLL

Brioche kneaded and hand-shaped with pure butter and sugar icing. $\pm \varnothing 11 \times H 6$ cm

95947 | 110 g x 18



CLASSIC MADELEINE

Pure butter Madeleine. $\pm 6,5 \times 4 \times 3$ cm

96717 | 45 g x 70



Coffee shop treats

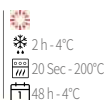


NEW

CLASSIC SWEET CRÊPE

Large, tender crêpes made with concentrated butter for a rich, authentic flavour.
± 31 cm

96375 | 70 g x 84

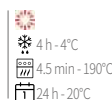


MINI MADELEINE

Pure butter Madeleine.

± 6,5 x 4 x 3 cm

96716 | 18 g x 140



ASSORTED FRENCH FANCIES

Sponge cakes filled with cream, topped with marzipan and raspberry puree. ± 4,5 x 4,5 cm

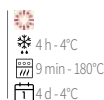
ICAFRE01025 | 32 g x 25



MINI CANNELLÉ

Speciality rum creation from Bordeaux.
Ø 3.1 x H 3.1 cm

96638 | 17 g x 200



NEW

MINI RASPBERRY FINANCIER

Buttery almond cake with a raspberry centre.
Ø 3.5 x H 4.5 cm

3414 | 30 g x 48



NEW

AUTHENTIC BABKA

Handcrafted soft braided brioche loaf with chocolate and hazelnut pieces.
± 21 x 10 x 8 cm

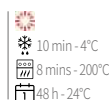
160455 | 400 g x 6



PASTEL DE NATA

Authentic and creamy custard tart with its unique and crunchy puff pastry, made in Portugal.
± Ø 7 cm

540188 | 58 g x 72



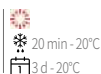
Doughnuts



SUGAR DOUGHNUT

Sugar coated doughnut.
± Ø 10,5 cm

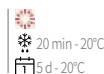
60590 | 65 g x 48



CHOCOLATE DOUGHNUT

Chocolate coated doughnut.
± Ø 10,5 cm

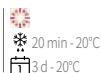
24690 | 80 g x 48



MARSHMALLOW DOUGHNUT

Marshmallow coated doughnut.
± Ø 9 cm

60675 | 59 g x 36



MINI HAZELNUT CHOCOLATE DOUGHNUT

Mini hazelnut doughnuts.
± Ø 5 x 3,5 cm

520019 | 25 g x 140



Cupcakes



PREMIUM ASSORTED CUPCAKES

4 x Oreo™, 4 x red velvet, 4 x lemon meringue,
4 x banoffee.

XCUPCA41016 | 70 g x 16



ASSORTED CUPCAKES

5 x strawberry, 5 x chocolate, 5 x vanilla, 5 x toffee.

XCUPCA01020 | 70 g x 20



Muffins



NEW

RED VELVET MUFFIN

Red velvet muffin with a rich cocoa flavor and a hint of vanilla, topped with cream cheese frosting.

XMURED01020 | x 12



CARROT CAKE MUFFIN

Carrot cake muffin topped with cream cheese frosting and walnuts.

XMUCAR01020 | x 20



LEMON MUFFIN

Lemon muffin filled with lemon crème and topped with nibbed sugar.

XMULEM01012 | 115 g x 12



BLUEBERRY MUFFIN

Rich blueberry muffin filled with a smooth blueberry filling.

XMUBLU05012 | 115 g x 12



TRIPLE CHOCOLATE MUFFIN

Rich chocolate sponge with creamy chocolate filling and chunky chocolate chips.

XMUTRI01012 | 115 g x 12



SALTED CARAMEL MUFFIN

Caramel sponge muffin, with salted caramel filling topped with pieces of creamy fudge.

XMUSAL01012 | 115 g x 12



SUPERBERRY MUFFIN

Muffin filled with blueberries, cranberries and goji berries.

XMUSUP03012 | 115 g x 12



STRAWBERRY CHEESECAKE MUFFIN

A moist sponge with strawberry and white chocolate inclusions, injected with a cheesecake filling and topped with a crunchy crumble.

XMUSTR01012 | 120 g x 12



PEAR AND CORIANDER MUFFIN

A moist sponge with pears and coriander and topped with pine nuts.

XMUPEA01012 | 100 g x 12



Cookies & Scones



NEW

DARK & MILK CHOCOLATE COOKIE

Milk and dark chocolate cookie. Ready to bake. Ø 10 cm

01273565
80 g x 90
🌱 2h - 20°C
🕒 10 min - 155°C
📅 48h - 20°C



NEW

SALTED CARAMEL COOKIE

Salted caramel cookie. Ready to bake. Ø 10 cm

01398769
80 g x 90
🌱 2h - 20°C
🕒 10 min - 155°C
📅 48h - 20°C



NEW

WHITE CHOCOLATE & RASPBERRY COOKIE

White chocolate and raspberry cookie. Ready to bake. Ø 10 cm

01273581
80 g x 90
🌱 2h - 20°C
🕒 10 min - 155°C
📅 48h - 20°C



NEW

TRIPLE CHOCOLATE COOKIE

Triple chocolate cookie dough. Ready to bake. Ø 10 cm

01273573
80 g x 90
🌱 2h - 20°C
🕒 10 min - 155°C
📅 48h - 20°C



TRIPLE CHOCOLATE COOKIE

Milk, dark and white chocolate cookie. Fully baked. Individually wrapped.

Ø 8.5 cm

96918
62 g x 50
🌱 20 min - 20°C
📅 15d - 4°C



COOKIE DOUGH

Vanilla flavoured cookie dough studded with milk chocolate chips. Perfect for baking into cookies or creating your own dessert. Versatile and ready to use.

XDOUGH01004
1 kg x 4
🌱 7h - 4°C
📅 7d - 4°C



NEW

LUXURY FRUIT BUTTERY SCONES

A traditional, buttery plain scone baked to golden perfection. Light, fluffy, and ideal served with clotted cream and jam for a classic teatime treat.

ISCBUT02035
105 g x 35



LUXURY FRUIT BUTTERY SCONES

Hand-crafted luxury fruit scone made with an all-butter recipe.

± Ø 8 cm

ISCBUT01035
100 g x 35
🌱 4h - 4°C
📅 5d - 4°C



CLASSIC FRUIT SCONES

A traditional baked fruit scone
± Ø 8 cm

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



GF

GLUTEN FREE SULTANA SCONES

Gluten free alternative all butter sultana scone.

GFSCON01036
56 g x 36
🌱 1h - 4°C



VE

VEGAN FRUIT SCONES

Traditional baked fruit scone. Suitable for vegans.

VSCONE01040
100 g x 40
🌱 2h - 4°C
📅 5d - 4°C



NEW

CHEESE SCONES

A perfectly baked savoury scone made with a blend of mild and mature cheddar.

ISCCHE02035
100 g x 35
🌱 5h - 4°C

Traybakes



NEW **NGCI**

ORANGE BLOSSOM ALMOND & POLENTA CAKE

A moist and fragrant slice made with ground almonds and polenta, delicately infused with orange blossom. Naturally gluten-free (NGCI) and perfect for a light, zesty treat. Pre-cut into 24 portions.

LCASOR01001 | 3,59 kg x 1



CARROT CAKE SLICE

Lightly spiced moist carrot cake topped with cream cheese icing. Made with free range eggs. Pre-cut into 24 portions.

± 40 x 31 cm

LCASCA04001 | 2,8 kg x 1



IMPROVED RECIPE

COFFEE & WALNUT CAKE SLICE

A rich coffee sponge with chunks of walnuts and topped with a sweet butter cream coffee icing. Pre-cut into 24 portions.

± 40 x 31 cm

LCASCO03001 | 2,65 kg x 1



LEMON & POPPY SEED CAKE SLICE

A light lemon sponge with poppy seeds, glazed with lemon syrup and topped with sugar nibs. Pre-cut into 24 portions.

± 40 x 31 cm

LCASLE05001 | 1,9 kg x 1



Traybakes



VE NGCI

CHERRY BAKEWELL BLONDIE

A fudgy Cherry Bakewell white chocolate blondie, swirled with black cherry pie sauce and topped with flaked almonds. Made with non-gluten containing ingredients and suitable for vegans. Pre-cut into 35 portions.

VGBLBA01001 | 3 kg x 1



BAKEWELL CAKE SLICE

Shortcrust pastry with a layer of jam and frangipane filling topped with almonds. Pre-cut into 24 portions.
± 40 x 31 cm

LCASRA04001 | 3,15 kg x 1



NEW

MILLIONNAIRE SHORTBREAD

All butter shortbread base with a caramel layer and topped with chocolate ganache. Pre-cut into 42 portions.

LCASMI06042 | x 1



VE NGCI

FRUITY FLAPJACK

A sticky flapjack of oats, golden syrup and sultanas. No gluten-containing ingredients. Suitable for vegan diets. Uncut.
± Ø 4 cm

VGGFFL02002 | 1,1 kg x 2



Breakfast & Brunch



Mini viennoiserie

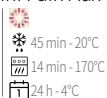


NEW

ASSORTED MINI VIENNOISERIE

Assortment of ready-to-bake all butter mini viennoiserie. 45 each of Mini Butter Croissant, Mini Pain au Chocolat and Mini Pain Aux Raisins.

160220 | 30 g x 135



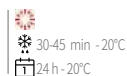
NEW

MINI CHOCOLATE TWIST

All butter croissant dough filled with crème pâtissière and chocolate chips.

± 9,5 x 3 x 2 cm

96179 | 28 g x 100



NEW

MINI BUTTER CROISSANT

All butter mini croissant made with 23% butter.
± 7 x 4 x 2,5 cm

96760 | 20 g x 260

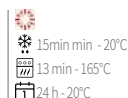


NEW

MINI PAIN AU CHOCOLAT

All butter mini pain au chocolat made with 20% butter.
± 6 x 4 x 2,5 cm

96761 | 28 g x 260

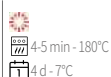


NEW

MINI PANCAKE BITES

Mini, fluffy sweet pancakes.

96997 | 8.5 g x 353

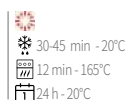


NEW

MINI PAIN AUX RAISINS

Butter 14%, raisins 13%.
± 5,5 x 4,5 x 2,5 cm

96762 | 30 g x 260





Viennoiserie

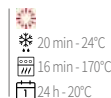


CROISSANT

All Butter Croissant with 23% butter.

± 11 x 5 x 3,5 cm

96119 | 60 g x 70



PAIN AU CHOCOLAT

Authentic recipe with 28% butter and rich chocolate centre.

± 10 x 6,5 x 3,5 cm

96112 | 75 g x 70

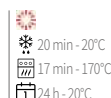


PAIN AUX RAISINS

Flakey all butter pastry with crème pâtissière and dried raisins.

± 10 x 8 x 3 cm

96052 | 110 g x 60



Pancakes & Waffles



PANCAKES

Light, fluffy pancakes made to an American recipe.

± Ø 11 cm

96814 | 40 g x 72

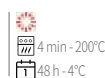


BRUSSELS WAFFLES

Versatile large rectangular waffle, great toasted or oven warmed.

± 17 x 10 x 3 cm

160464 | 85 g x 24



Breakfast muffins



CHOCOLATE BREAKFAST MUFFIN

Muffin with chocolate flavoured pieces.

XMUCHO01030 | 65 g x 30



OATMEAL SULTANA BREAKFAST MUFFIN

Muffin with rolled oats and sultanas.

XMUOAT01030 | 65 g x 30



BLUEBERRY BREAKFAST MUFFIN

Muffin with greek style yogurt and blueberries.

XMUBLU01030 | 65 g x 30



Mini breakfast muffins

NEW



MINI CHOCOLATE HAZELNUT MUFFIN

Hazelnut chocolate filling 23%.
± Ø 4 x H 4,5 cm

160277 | 26 g x 84



MINI RED FRUIT MUFFIN

Red fruits filling 23%.
± Ø 4 x H 4,5 cm

160278 | 26 g x 84



MINI SALTED CARAMEL MUFFIN

Caramel filling 23%.
± Ø 4 x H 4,5 cm

160276 | 26 g x 84



Bread & Savoury



CHEF SELECTION

Creations



by JEAN-LUC BEAUHAIRE



- Crispy crust
- Strong sourdough flavour
- Open, airy and soft crumb
- Artisanal “handmade” appearance

“For my collaboration with La Compagnie des Desserts, we set out to create distinctive breads with a unique recipe made from natural sourdough and slow fermentation, allowing the flavours to fully develop.”

Jean-Luc Beauhaire, Meilleur Ouvrier de France Baker, Master Artisan



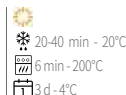
NEW

SIGNATURE WHITE ROLL

Enriched with roasted sesame seeds, this bread is a valuable source of fiber and nutrients, offering a unique taste experience.

± 8,5 x 7 cm

160553 | 55 g x 120

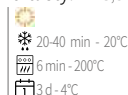


NEW

SIGNATURE SEEDED ROLL

Enriched with hemp seeds, squash, sunflower, brown flax, sesame and oatmeal, it is full of essential fatty acids, vegetable proteins and fibre. This bread is both healthy and tasty. ± 8,5 x 7 cm

160554 | 55 g x 120



Our small breads are shaped by hand, giving them an irregular shape (intentional and embraced). Our recipes are made using hard and soft wheat flours from the Calvet mill in Aveyron, elevated by a unique sourdough made from Camp Rémy wheat grown by Adrien Ariès in the Gers. A long fermentation of 30 hours ensures optimal aroma development, pronounced flavours, and a rustic texture.



Buns



NEW

ESSENTIAL BRIOCHE BURGER BUN

Our must-have brioche burger bun.
± Ø 11 cm

24160000 | 110 g x 30



NEW

BLACK SEEDED BURGER BUN

Pre-sliced black multigrain burger bun topped with a blend of wholesome seeds.
± Ø 10 cm

96663 | 70 g x 36



CLASSIC SESAME BURGER BUN

Sliced with sesame seeds.
± Ø 11 cm

160353 | 80 g x 30



GF

MULTIGRAIN BUN

Made with rice flour, tapioca and corn.
Gluten Free. ± Ø 9 cm

200006 | 75 g x 32



MINI OVAL BRIOCHE

Mini oval brioche rolls, ideal for canapes.
± 7,5 cm

160270 | 15 g x 150



MINI BRIOCHE BUN

Delicate and buttery mini buns.
± Ø 4 cm

96373 | 10 g x 100



Rolls & Baguettes



VE

SOURDOUGH ROLL

Stone oven baked rustic roll with sourdough.

Ø 7 cm

96094 | 80 g x 60



NEW

MULTIGRAIN GOURMET ROLL

Pre-baked on a stone hearth. Made with Label Rouge wheat flour. Contains sunflower seeds, poppy seeds, millet, sesame seeds, yellow flaxseed, and brown flaxseeds. ± 9 x 6 x 4 cm

96727 | 40 g x 200



RUSTIC GOURMET ROLL

Made with T65 wheat flour and stone baked.

± 8,5 x 6 x 4 cm

96574 | 40 g x 200

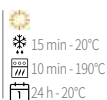


CIABATTA ROLL

Crisp crust and pale soft crumb, softened by olive oil.

± 12 x 6,5 cm

96183 | 70 g x 84

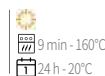


VE GF

CORN FLOUR BREAD ROLL

Made of a mix of corn, rice, mil, buckwheat and potato flours. Individually wrapped. Gluten Free. ± 8 x 4 x 4 cm

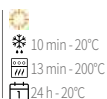
35433 | 45 g x 50



RUSTIC BAGUETTE

Rustic part baked baguette baked in a stone oven. ± 50 x 6,5 x 4,5 cm

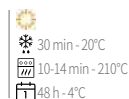
96777 | 280 g x 25



SOURDOUGH BAGUETTE

Natural sourdough stone baked baguette. ± 54 cm

160495 | 280 g x 35





Individual breads



PLAIN LOZENGE

Soft wheat flour lozenge, very light crumb.

± 13 x 6,5 x 5 cm

96180 | 57 g x 120



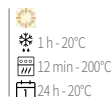
VE

CEREAL LOZENGE

Soft wheat flour lozenge, very light crumb, crunchy crust with 6 cereals and 3 seeds.

± 13 x 6,5 x 5 cm

160279 | 57 g x 120



VE

NATURAL SOURDOUGH POINTU

Light sourdough roll, rich flavour and great crunch.

± 12 x 4,5 x 2,5 cm

96270 | 40 g x 170



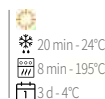
NEW

OLIVE POINTU

Made with semi-wholemeal flour. Contains black olives from Spain and green olives from Morocco.

± 13 x 4 cm

160264 | 40 g x 170

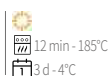


CEREAL POINTU

Individual roll, sprinkled with roasted seeds. Very tasty and very crispy. Semi-wholemeal flour

± 12 x 4,5 x 2,5 cm

96271 | 40 g x 170



RUSTIC MINI BAGUETTE

Aveyron wheat flour and rye.

± 15 cm

96866 | 45 g x 120



Loaves & Sharing breads



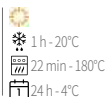
VE

PANISSIMO SOURDOUGH

Medium sized loaf with delicious tangy sourdough flavour.

± 26 x 10 cm

96015 | 450 g x 22



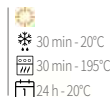
VE

MULTI-CEREAL TWIST

Multi-cereal twisted loaf with a rich flavour of roasted seeds and cereals made with wheat, rye, oats, sunflower seeds, flax seeds and sesame.

± 37 cm

96897 | 600 g x 12



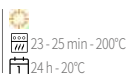
NEW

MUESLI LOAF

Loaf bread with pumpkin seeds, raisins, sesame seeds, sunflower seeds, walnuts, apples, apricots and flax seeds.

± 17 x 8 x 10 cm

160484 | 500 G x 12

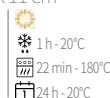


MULTI-GRAIN LOAF

A hearty blend of rye, malted barley, and roasted wheat flour, enriched with brown flax, sunflower, yellow flax, sesame, and grey poppy seeds, and topped with oatmeal.

± 28 x 11 cm

96639 | 450 g x 22

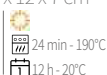


RUSTIC WHITE LOAF

Rectangular bread made with wheat flour and sourdough. Well baked for thick crust and deep flavour. Uncut.

± 28 x 12 x 7 cm

96236 | 720 g x 10



SOURDOUGH PAVE

Ultra rustic sourdough loaf made with French flour.

± 21 x 17 x 8 cm

96880 | 400 g x 12



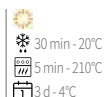
VE

GARLIC AND BASIL FOCACCIA

Soft texture with chunky salt, olive oil, garlic and basil.

± 10 x 9,5 x 2 cm

160487 | 85 g x 60



Pies & Tarts

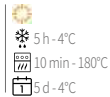


GF

STEAK & ALE MINI PIE

Gluten-free shortcrust pastry pie filled with tender beef steak braised in ale.
± 3,5 cm

PLMPST01024 | 90 g x 24



GF

CHICKEN, LEEK & HAM MINI PIE

Gluten-free shortcrust pastry pie filled with chicken breast, slow-cooked ham hock, and leek in a creamy sauce. ± 3,5 cm

PLMPCH02024 | 90 g x 24

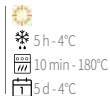


VE GF

SPICED SWEET POTATO, CHESTNUT MUSHROOM & SPINACH PIE

Sweet potato, chestnut mushrooms, and spinach in a creamy sauce, wrapped in vegan and gluten-free shortcrust pastry.
± Ø 4,5 cm

PLMPSP01024 | 90 g x 24

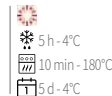


NEW VE GF

CHESTNUT MUSHROOM, BUTTERNUT SQUASH & THYME MINI PIE

Sauteed Chestnut Mushrooms and Roasted Butternut Squash in a red wine sauce with fresh herbs and spinach encased in a freshly made shortcrust pastry. Ø 4.5 cm

PLMPMU03024 | 90 g x 24



NEW VE

BUTTERNUT SQUASH, BEETROOT & CARAMELISED ONION TART

Butternut squash with beetroot, caramelised onion in a savoury vegan pastry.

TPITBU03048 | 150 g x 48



Quiches



ROASTED VEGETABLE AND FETA QUICHE

A savoury egg base with roasted vegetables and feta cheese in a savoury pastry case.

± Ø 10 cm

IQUROA01016 | 175 g x 16



THREE CHEESE & RED ONION QUICHE

A savoury egg base with three cheeses and red onion in a savoury pastry case.

± Ø 10 cm

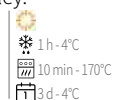
IQUTHR01016 | 150 g x 16



MINI VEGETARIAN QUICHE SELECTION

Three cheese and onion, tomato & herb, broccoli & stilton, mushroom & parsley.

CMQUAS02024 | 50 g x 24



Savoury canapés



NEW

VEGETARIAN CANAPÉS

A gourmet assortment of 54 savoury bites. 9 mini burgers with coriander yuzu cream. 9 vegetable club sandwiches with seasonal vegetables. 9 onion cakes with mascarpone mousse, walnut & cranberry. 9 tomato financiers with ricotta cream, mozzarella & tomato. 9 blinis with spicy pepper cream & pickled peppers. 9 spinach cakes with mascarpone cream, soy beans & pumpkin seeds.

XTDPVE01054 | 10 g x 54



VEGETARIAN PESTO CANAPÉ

Soft vegetable canapé made with pesto, edamame, snow peas and 5 berries.

160387 | 11 g x 63



NGCI

PREMIUM POTATO GRATIN

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

XTDPPR02020 | 100 g x 20



Terrines



NEW **NGCI**

DUCK, GREEN PEPPERCORN & ORANGE TERRINE

British farm assured duck with green peppercorn & orange.

TPLTDU04003 | 500 g x 3



NGCI

CHICKEN & WILD MUSHROOM TERRINE

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

TPLTCH01003 | 500 g x 3



NGCI

HAM HOCK WITH PARSLEY & MUSTARD TERRINE

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

TPLTHA01003 | 500 g x 3



NGCI

CHICKEN & LEEK TERRINE

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

TPLTCH02003 | 500 g x 3



NGCI

HAM HOCK & LEEK TERRINE

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

TPLTHA02003 | 500 g x 3



Ready to Customise



Coulis & Sauces



VE NGCI

EXOTIC COULIS

Mango and passion fruit.

66063 | 500 ml x 6



VE NGCI
RASPBERRY COULIS

66062 | 500 ml x 6



VE NGCI

STRAWBERRY COULIS

66061 | 500 ml x 6



VE NGCI

SALTED CARAMEL SAUCE

95380 | 500 ml x 7



GF

TOFFEE SAUCE

Ambient.

XSATOF01001
1 litre x 1



GF

CHOCOLATE SAUCE

Ambient.

XSACHO01001
1 litre x 1



GF

CRÈME ANGLAISE SAUCE

Ambient.

XSACRE01001
1 litre x 1



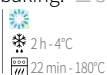
Ingredients



PUFF PASTRY

Premium puff pastry sheets with 28% real butter perfect for sweet or savoury baking. ± 57 x 37 cm

160378 | 700 g x 14



MINI ASSORTED CONES

4 flavours: tomato, basil, sesame, plain.

160471 | 4,5 g x 180



PROFITEROLE SHELLS

Ready-to-fill profiterole shells.

IUNPRO01048 | 14 g x 48



NGCI

MINI MERINGUE NESTS

Ambient.

XUNMER01100 | x 100



Piping bags



NEW

MASCARPONE MOUSSE PIPING BAG

Mascarpone mousse ready to pipe.

3221 | 600 g x 4



NEW

ITALIAN MERINGUE PIPING BAG

Italian meringue ready to pipe.

4017 | 300 g x 4



NEW

WHITE CHOCOLATE MOUSSE PIPING BAG

White chocolate mousse ready to pipe.

3176 | 550 g x 4



DARK CHOCOLATE MOUSSE PIPING BAG

Dark chocolate mousse ready to pipe.

XPININ02003 | 1 kg x 3



LEMON CHEESECAKE PIPING BAG

Lemon cheesecake mix ready to pipe.

XPININ04003 | 1 kg x 3



NGCI

STRAWBERRY MOUSSE PIPING BAG

Strawberry mousse ready to pipe.

XPININ06003 | 1 kg x 3



NGCI

VANILLA CHEESECAKE PIPING BAG

Vanilla cheesecake mix ready to pipe.

XPININ08002 | 1 kg x 2



Garnishes



NEW

DARK CHOCOLATE ALMOND STICK

Dark chocolate 65%, caramelised almonds 17.5%.
Around 70 pieces.

100030 | 1 kg x 1



1h - 4°C
21d - 20°C



NEW

PÂTE DE FRUITS

Assorted pâte de fruits cubes made with real
fruit juice: coconut, strawberry, apple, mandarin.
Around 256 pieces. $\pm 2 \times 2$ cm

160127 | 9 g x 256



6h - 4°C - 4°C
4d - 4°C



MONA LISA WHITE CHOCOLATE SPRING SHAVINGS

Ambient.

XCHWHIO2001
2,5 kg x 1



CHOCOLATE COATED HONEYCOMB PIECES

Ambient.

XPIHON01030
2,5 kg x 1



DARK CHOCOLATE SHAVINGS

Ambient.

XCM86DA0001
2,5 kg x 1



DARK CHOCOLATE PENCILS

Ambient.

XPEDAR01120
900 g x 1



MARBLED PENCILS

Ambient.

XPEMAR01120
900 g x 1



RASPBERRY GRIT

Ambient.

XGRRAS01001
300 g x 1



Pastry Cases Ready to Fill



NEW

ESSENTIAL ROUND SWEET TART SHELL 5,5 CM

Pure butter, cocoa butter coating.
± Ø 5,5 cm

160508

14 g x 192



30 min - 20°C



NEW

ESSENTIAL ROUND SWEET TART SHELL 8 CM

Pure butter, cocoa butter coating.
± Ø 8 cm

160509

26 g x 108



30 min - 20°C



MINI ROUND SWEET TART SHELL

Pure butter, Cocoa butter coating.
± Ø 4 cm

96994

7 g x 245



30 min - 20°C



MINI ROUND SAVOURY TART SHELL

Pure butter, Cocoa butter coating.
± Ø 4 cm

96992

7,5 g x 245



30 min - 20°C

Pastry Cases Ready to Bake



SWEET PASTRY CASE 6 CM

Ready to bake mini sweet pastry case.
± Ø 6 cm

IUNPAS12090

20 g x 90



1 h - 4°C

8 min - 180°C



SAVOURY PASTRY CASE 6 CM

Ready to bake mini savoury pastry case.
± Ø 6 cm

IUNPAS13090

20 g x 90



1 h - 4°C

8 min - 180°C



SWEET PASTRY CASE 8 CM

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

IUNPAS14048

45 g x 48



1 h - 4°C

12 min - 180°C



SAVOURY PASTRY CASE 8 CM

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

IUNPAS15048

45 g x 48



1 h - 4°C

12 min - 180°C



SWEET PASTRY CASE 10 CM

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

IUNPAS16036

60 g x 36



1 h - 4°C

17 min - 180°C



SAVOURY PASTRY CASE 10 CM

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

IUNPAS17036

50 g x 36



1 h - 4°C

17 min - 180°C

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Keys



Frozen



Raw



Precooked



Ready to serve after the indicated defrosting instructions



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 and temperature after defrosting

NEW

New product / New recipe available from January, 1st, 2025.



DestinyFoods *By*  **la compagnie des desserts**

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