

Autumn/Winter
Collection
2026/27



Ice cream

FESTIVE CREATIONS



NEW

SALTED CARAMEL PRETZEL

92024 | 2.5 L



NEW

CHAI LATTE

92025 | 2.5 L



NEW

GINGERBREAD

92878 | 2.5 L



PANETTONE

92755 | 2.5 L



CINNAMON

92301 | 2.5 L



RUM & RAISIN

92101 | 2.5 L

Christmas Collection

TRADITIONAL ESSENTIALS



VE NGCI

CRUMBLE TOPPED MINCE PIES

Sweet pastry case filled with rich mincemeat and topped with a vegan crumble. Made with vegan and non-gluten containing ingredients.

VNMINC02024 | 65 g x 24 | 1h-4°C



MINI MINCE PIES

Shortcrust pastry cases with a mincemeat filling, topped with pastry lid and light sweet dusting.

IPIMIN01072 | 40 g x 72 | 4h-4°C
 5d-4°C



STOLLEN BITES

Fruit bread of nuts, spices, and dried fruit coated with icing sugar

± 3 x 3 x 3 cm

DES003 | 20 g x 162 | 2h-4°C
 48h-4°C



CHOCOLATE YULE LOG

Chocolate sponge rolled up with chocolate mousse and covered with chocolate fudge icing.

XYULEL02001 | 2.7 kg x 1 | 4h-4°C
 5d-4°C



WHITE FOREST YULE LOG

A white chocolate and cherry filling rolled in a plain sponge, finished with a vanilla icing, cherry drizzle and white rocky blossom. 12-14 portions.
± Ø 35 x 10 cm

XYULEL10001 | 985 g x 1 | 4h-4°C
 3d-4°C



CRANBERRY & ORANGE LOAF CAKE

Cranberry and orange fruit loaf with whole cranberries and zingy orange zest.

Uncut.
± Ø 29 cm

LCABOR01002 | 1.25 kg x 2 | 5h-4°C
 7d-4°C



TRADITIONAL CHRISTMAS PUDDINGS

A rich, traditional Christmas pudding made to a time-honoured recipe, packed with plump fruits, festive spices, and a deep, indulgent flavour. Just add a splash of brandy and flame for the perfect finish. ± 9.4 x 9.4 x 3.8 cm

IPUCHR02048 | 112 g x 48 | 45 sec-800W
 3d-4°C



GF

GLUTEN FREE CHRISTMAS PUDDINGS

A gluten free festive classic made with plump dried fruits and warming spices.

IPUCHR07024 | 100 g x 24 | 3d-4°C

Large Desserts

CHEESECAKE



VE NGCI NEW

CRANBERRY & ORANGE CHEESECAKE

A vegan baked cranberry and orange cheesecake on a vegan granola biscuit base, topped with dried cranberries and orange peel. Made with non-gluten containing ingredients.

Pre-cut into 14 portions. ± Ø 24 cm

VNCCRA01001

1.63 kg x 1



VE NGCI NEW

TOFFEE APPLE CHEESECAKE

A vegan baked toffee apple cheesecake with apple pieces on a biscuit base and a caramel layer, finished with granola biscuit crumb. Made with non-gluten containing ingredients.

Pre-cut into 14 portions. ± Ø 24 cm

VNCTOF01001 | 1.85 kg x 1



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. Pre-cut into 14 portions. ± Ø 24 cm

VGCCCI01001 | 1.7 kg x 1



BAKED GINGERBREAD CHEESECAKE

Baked ginger cheesecake with gingerbread pieces on a ginger biscuit base.

Pre-cut into 14 portions. ± Ø 22 cm

LCCBG01001 | 2 kg x 1



STICKY TOFFEE CHEESECAKE

Fusion of two classics rich, creamy cheesecake layered over a buttery biscuit base, topped with sticky toffee sauce and chunks of sticky toffee pudding. Pre-cut into 14 portions.

LCCSTI01001 | 1.84 kg x 1



IRISH CREAM CHEESECAKE

Irish cream cheesecake with chocolate glaze on a sweet biscuit base.

Pre-cut into 14 portions. ± Ø 24 cm

LCCBAI01001 | 1.7 kg x 1



Large Desserts

TARTS



VE NGCI

CHOCOLATE & ORANGE TART

Chocolate ganache and orange marmalade topped with chocolate mirror glaze in a sweet vegan pastry made with non-containing gluten ingredients. Precut into 14 portions - also available in 8 cm individual tarts. ± Ø 27.5 cm

VNLTC01001 | 1.4 kg x 1



NGCI NEW

BLOOD ORANGE TART

Blood orange cream in a chocolate pastry case, finished with a blood orange glaze. Made with non-gluten containing ingredients. Precut into 14 portions. ± Ø 25 cm

NGCBLO02001 | 1.7 kg x 1



CLEMENTINE TART

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

LFLSTC01001 | 1.7 kg x 1



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 | 1.25 kg x



NGCI

PEAR & GINGERBREAD TART

Deliciously spiced gingerbread tart with slices of pear. Made using non-containing gluten ingredients. Precut into 14 portions. ± Ø 27.5 cm

NCGPEA01001 | 1.4 kg x 1



CHOCOLATE & SALTED CARAMEL 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



Large Desserts

PRE-CUT



WHITE FOREST SLICE

Layers of white chocolate mousse, sponge, cherry compote and finished with a cherry glaze and white chocolate curls. Precut into 39 portions. ± 40 x 31 cm

LTOSWH05001 | 2.6 kg x 1



CHOCOLATE & CHERRY DELICE

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

LTOSCH18001 | 3 kg x 1



FESTIVE FRUIT SLICE

White chocolate mousse with orange and brandy mixed with fruit and pistachio between two layers of chocolate sponge. Precut into 30 portions. ± 40 x 31 cm

LCACHR02001 | 2.7 kg x 1



CHOCOLATE SALTED CARAMEL DELICE

A chocolate sponge base with 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 30



STICKY TOFFEE SLICE

Date mousse between layers of plain sponge soaked with a spiced syrup and a layer of luxury caramel finished with a date paste sauce. Pre cut into 39 portions. ± 40 x 31 cm

LTOSS03001 | 3.9 kg x 1



TIRAMISU TRAY

Layers of coffee liqueur soaked sponge with mascarpone and cream mousse, dusted with cocoa powder. Precut into 24 portions. ± 40 x 32 cm

LTRTIR03001 | 4 kg x 1



Large Desserts

PRE -CUT

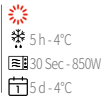


Signature

GF

TRIPLE CHOCOLATE BROWNIE

Gluten Free deep, rich and decadent triple chocolate brownie squares. Even more delicious warm. Precut into 35 portions. $\pm 40 \times 31$ cm



GFTRIP01001 | 4.2 kg x 1



VE NGCI

STICKY GINGER PUDDING

A rich and moreish sticky ginger pudding. Made using no gluten containing ingredients. Precut into 28 portions. $\pm \text{Ø} 40 \times 31$ cm



VGSTI02001 | 3.8 kg x 1



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



BREAD & BUTTER PUDDING

A traditional bread and butter pudding made with brioche. Precut into 24 portions. $\pm \text{Ø} 40 \times 31$ cm



LPUBRE05001 | 4.6 kg x 1



CHOCOLATE IRISH CREAM CAKE

Layers of Irish cream chocolate sponge, Irish cream frosting and finished with a salted caramel drizzle. Pre cut into 14 portions. $\pm \text{Ø} 23$ cm



LCACHO31001 | 1.9 kg x 1



VE NGCI

FLOURLESS CHOCOLATE ORANGE CAKE

A rich moist chocolate cake flavoured with orange. Made using non-gluten containing ingredients, suitable for vegans. $\pm \text{Ø} 25$ cm



LCACHO24001 | 1.25 kg x 1

Individual Desserts

ORIGINAL CREATIONS



ROYAL DOME

Dacquoise biscuit, hazelnut crunch and chocolate mousse.

± Ø 7 cm

95433 | 80 g x 16



NEW

MANDARIN & SPECULOOS

Crunchy speculoos base with mandarin mousse and a speculoos filling, finished with a mandarin glaze and speculoos crumb decoration.

± 13 x 3.5 x 3 cm

95925 | 90 g x 16



NEW

THE CROWN

Chocolate croustillant base with Vietnamese origin 73% dark chocolate mousse, almond and toasted buckwheat praline, finished with toasted buckwheat seeds and Malabar pepper decoration. ± Ø 7.5 x 3 cm

95927 | 85 g x 20



Mousse made with cocoa sourced through the 'Cocoa Trace' programme, supporting sustainable cocoa:

- Cocoa bonus, quality premium, and agroforestry support
- Distinctive flavour from good farming, fermentation, and drying practices
- Full traceability down to the individual plot
- Deforestation-free cocoa, with no deforestation since 2020

Individual Desserts

ORIGINAL CREATIONS



NEW

ROYAL VANILLA

A smooth vanilla mousse with a honey and vanilla gel centre, enriched with vanilla seeds and natural vanilla flavouring, layered with creamy vanilla rice pudding and a touch of sea salt on a soft sponge biscuit. $\pm \text{Ø} 6.5 \times 7 \text{ cm}$

95206 | 100 g x 16



NEW

ROYAL PEAR & CARAMEL

Hazelnut financier sponge with a salted butter caramel crunch (Isigny caramel pieces), pear mousse and a soft caramel centre, finished with a pear glaze and cocoa nib decoration. $\pm \text{Ø} 6.5 \times 7 \text{ cm}$

95924 | 100 g x 16



ROYAL MATCHA YUZU

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

95687 | 100 g x 16



Rum Babas



Authentic rum babas handcrafted in France

Traditional know-how for over 20 years

- Brioche-style dough with a golden, crisp crust
- 48 hours drying for even soaking
- Rum syrup made with 40% Caribbean rum, prepared in our workshop
- Flour, sugar, and Caribbean rum.

Best enjoyed at room temperature.



† BABA MIGNON

Authentic rum baba, slightly raised, soaked in rum.
± 5 x 9.5 cm

90525 | 130 g x 15



BABANETTONE

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

95521 | 130 g x 16



† ESSENTIAL RUM BABA

Baba soaked in rum.
In a Kouglouf shape.
± Ø 6 cm cm

95558 | 100 g x 16



Individual Desserts

CRUMBLES & PUDDINGS

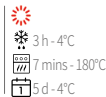


VE NGCI

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



VE NGCI NEW

MORELLO CHERRY CRUMBLE TART

A sweet vegan pastry case filled with morello cherry, topped with a golden vegan crumble. Made with non-gluten containing ingredients.

± Ø 8 cm

ICRMOR01008 | 125 g x 8

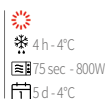


CHOCOLATE & CHERRY PUDDING

A rich chocolate pudding topped with a cherry filling and morello cherries. Serve warm, cook from frozen.

± Ø 8 cm

IPUCHE02012 | 125 g x 12

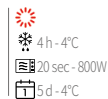


CHOCOLATE PUDDING WITH CHOCOLATE SAUCE

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

± Ø 10 cm

IPUCHO03012 | 180 g x 12



Individual Desserts

TORTES



Signature



STRAWBERRY & CHAMPAGNE TORTE

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

± Ø 6.5 cm

ITOSTR01016 | 95 g x 16



JAFFA TORTE

A chocolate mousse on a layer of orange cream and sponge finished with a chocolate orange glaze and orange peel. ± Ø 9 cm

ITOJAF01016 | 115 g x 16



CHOCOLATE TRUFFLE TORTE

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

± Ø 6.5 cm

ITOCHO01016 | 105 g x 16



CHOCOLATE AMARETTO PARCEL

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

ITOAMA02016 | 85 g x 16



DUO TEARDROP TORTE

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

± Ø 9 cm

ITODUO02016 | 85 g x 16



Individual Desserts

CHEESECAKES



LEMON & GINGER CHEESECAKE

Pure butter shortcrust, cream cheese, lemon, ginger and Swiss meringue.

± Ø 7 cm

90686 | 110 g x 20



WHITE CHOCOLATE CHEESECAKE

White chocolate cheesecake on a sweet biscuit base..

± Ø 6.5 cm

ICCCHO11016 | 123 g x 16



VE NGCI

YUZU CHEESECAKE

A creamy vegan cheesecake infused with tangy yuzu citrus, set on a crunchy base. A bright and refreshing vegan dessert. Made using non-gluten containing ingredients. ± Ø 6.5 cm

ICCYUZ02016 | 100 g x 16



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. Made using non gluten containing ingredients.

ICCMAN04016 | 100 g x 16



IRISH CREAM CHEESECAKE

Irish cream cheesecake on a sweet biscuit base.

± Ø 6.5 cm

ICCBAI01016 | 120 g x 16



CHRISTMAS PUDDING CHEESECAKE

Festive mincemeat cheesecake on a biscuit base.

ICCCHR01016 | 115 g x 16



Individual Desserts

CHEESECAKES



BLACKFOREST CHEESECAKE

A cherry cheesecake on a bourbon biscuit base with a cherry glaze.

± Ø 6.5 cm

ICCBLA04016 | 108 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



WINTERBERRY CHEESECAKE

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

± 6 x 6 cm

ICCWIN02016 | 115 g x 16



TIRAMISU CHEESECAKE

Layers of vanilla mascarpone mousse, coffee soaked lady finger, topped with a coffee cream and a dusting of cocoa powder.

± Ø 6.5 cm

ICCTIR01016 | 150 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



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



Individual Desserts

PROFITEROLES



IRISH CREAM & CHOCOLATE PROFITEROLES

Irish cream filled profiteroles dipped in chocolate.

IPRBAI02048 | 40 g x 48



PROFITEROLE STACK

Mini choux pastry filled with vanilla cream, towered up with chocolate fudge, placed on a shortbread biscuit and drizzled with white chocolate. Perfect for sharing. $\pm \varnothing 8.5 \times 10$ cm

ICTOW06009 | 131 g x 9



PANACOTTA



NGCI

VANILLA PANACOTTA

An Italian inspired set cream dessert with Madagascan vanilla.
 $\pm \varnothing 8$ cm

IPANAC01010 | 120 g x 10



NGCI

RASPBERRY & WHITE CHOCOLATE PANACOTTA

An Italian inspired set cream dessert with raspberry and white chocolate.
 $\pm \varnothing 8$ cm

IPANAC03010 | 120 g x 10



Didier Patisserie

by DIDIER MERVEILLEUX

INDIVIDUAL DESSERTS

NEW

PINECONE

Milk and dark chocolate mousse with a salted caramel heart, crispy cereal pearls on a chocolate fudge cake base. Finished with a cocoa velvet spray and presented in a pinecone shape with sugar snow.

DP210 | 70 g x 20



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



MANGO & KALAMANSI DELICE

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

DP196 | 94 g x 28



VE 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. NGCI and plant-based. ± 9 x 3 cm

DP202 | 62 g x 36



RASPBERRY SLICE

A light sponge base with layers of raspberry jam and raspberry mousse, finished with a shiny raspberry glaze.

± 9 x 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. ± 9 x 3 cm

DP015 | 70 g x 36



Didier Patisserie

by DIDIER MERVEILLEUX

AFTERNOON TEA



NEW

CHERRY REDCURRANT & PISTACHIO BATTENBERG

Cherry redcurrant and pistachio cake with cherry and redcurrant buttercream, covered in almond marzipan.

DP204 | 26 g x 90



CHOCOLATE & ORANGE BATTENBERG

Orange and chocolate sponge cake with orange buttercream, covered in orange marzipan. ± 8.5 cm

DP011 | 30 g x 90



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 | x 90



LEMON & POPPY SEED BATTENBERG

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

DP020 | 24 g x 90



NEW

CRANBERRY & ORANGE ÉCLAIR

Mini choux pastry with cranberry & orange cream, finished with a shiny cranberry glaze and edible golden decoration.

DP213 | x 48



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 | 32 g x 22



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



Didier Patisserie

by DIDIER MERVEILLEUX

MINI COLLECTION



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 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



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



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



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



NEW

MINI TONKA BEAN TART

A rich, indulgent mini 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. A premium creation from Didier's Patisserie.

DP212 | x 24





Mini and bite sized



CHOCOLATE ORANGE CHEESECAKE

Chocolate orange cheesecake with chocolate glaze on a sweet biscuit base. ± Ø4,5 cm


MCCCHO02035 | 60 g x 35  1h-4°C  5d-4°C



IRISH CREAM TORTE

An Irish cream mousse torte.



± Ø 4,5 cm

MTOBAI01035 | 40 g x 35  1h-4°C  5d-4°C



CHOCOLATE TRUFFLE TORTE

A rich chocolate mousse torte finished with chocolate glaze and chocolate decoration. ± Ø4,5 cm

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



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 | 0.69 g x 48  2h-4°C  24h-4°C



+ ROSE CHAMPAGNE MACARON

Authentic Rosé champagne cream macaron.



± Ø 4,2 cm

95483 | 16 g x 45  2h-4°C  48h-4°C



MINI RED VELVET SLICE

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



TTFIRE01052 | 3.8 kg x 1  4h-4°C  3d-4°C



NGCI

MINI CLASSIC BROWNIE

A rich chocolate brownie bite with no gluten-containing ingredients finished with a glaze. Precut into 48 pieces. ± Ø 40 x 31 cm

TNCGBR01048 | 3 kg x 1  5h-4°C  5d-4°C

Ready to customise



NGCI

VANILLA CHEESECAKE PIPING BAG

Vanilla cheesecake mix ready to pipe.

XPININ08002 | 1 kg x 2



DARK CHOCOLATE MOUSSE PIPING BAG

Dark chocolate mousse ready to pipe.

XPININ02003 | 1 kg x 3



NEW

MINI CHOCOLATE TART SHELL

Made with Pure butter,
Cocoa butter coating. $\pm \text{Ø} 4 \text{ cm}$

160535 | 7.5 g x 245



MINI SWEET TART SHELL

Pure butter, Cocoa butter coating.
 $\pm \text{Ø} 4 \text{ cm}$

96994 | 7 g x 245



MINI SAVOURY TART SHELL

Pure butter, Cocoa butter coating.
 $\pm \text{Ø} 4 \text{ cm}$

96992 | 7.5 g x 245



MINI ASSORTED CONES

4 flavours: tomato, basil, sesame,
plain.

160471 | 5 g x 180



Ready to customise



DARK CHOCOLATE ALMOND STICK

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

100030 | 1 kg x 70



PÂTE DE FRUITS

Assorted pâte de fruits cubes made with real fruit juice: coconut, strawberry, apple, mandarin.
Around 256 pieces. ± 2 x 2 cm

160127 | 9 g x 256



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



GF

CHOCOLATE SAUCE

Smooth rich chocolate sauce for pouring, drizzling, and dessert decoration. Ambient.

XSACH001001 | 1 L x 1



NGCI

SALTED CARAMEL SAUCE

Sweet and salty caramel sauce perfect for pouring, drizzling, and dessert decoration.

95380 | 500 ml x 7



NGCI

STICKY TOFFEE SAUCE POTS

Rich toffee sauce to be served with sticky toffee pudding.

XSASTI01024 | 80 g x 24



Bread and Savoury Selection



VEGETARIAN CANAPES

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



MINI VEGETARIAN QUICHE SELECTION

Three cheese and onion, tomato & herb, broccoli & stilton, mushroom & parsley. ± Ø 6 cm

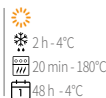
CMQUAS02024
50 g x 24



PREMIUM POTATO GRATIN

A delicious accompaniment made using potatoes, milk, cream, French emmental cheese & garlic. ± Ø 7 cm

XTDPPR02020
100 g x 20



BUTTERNUT SQUASH & CARAMELISED ONION TART

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

TPITBU03048
150 g x 48



RUSTIC MINI BAGUETTE

Aveyron wheat flour and rye. ± 15 cm

96866 | 45 g x 120



RUSTIC GOURMET ROLL

Made with T65 wheat flour and stone baked. ± 8.5 x 6 x 4 cm

96574 | 40 g x 200



DUCK, GREEN PEPPERCORN & ORANGE TERRINE

British farm assured duck with green peppercorn & orange.

TPLTDU04003 | 500 g x 3



CHICKEN & LEEK TERRINE

British farm assured chicken, sweet leeks and mixed herbs.

TPLTCH02003 | 500 g x 3



HAM HOCK & LEEK TERRINE

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

TPLTHA02003 | 500 g x 3



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Keys

Frozen | Raw | Precooked | Ready to serve after the indicated defrosting instruction

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

Exclusive expertise

VE Vegan

GF Gluten free

NGCI Non gluten containing ingredients

NEW New product / New recipe

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our collection.



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