

SACHER

The classic Austrian Sachertorte: an explosion of chocolate and apricot.



SACHER

INGREDIENTS

SPONGE CAKE: EGG white, BUTTER, dark chocolate (minimum 70% cocoa) [cocoa beans, sugar, cocoa butter, emulsifier [sunflower lecithin], natural vanilla extract], type 00 soft WHEAT flour, EGG yolk, icing sugar [sugar, corn starch], caster sugar, inverted sugar syrup.

APRICOT PURÉE [apricots, glucose-fructose syrup, sugar, gelling agent [fruit pectin], acidity regulator [citric acid], preservative [E202], flavourings]

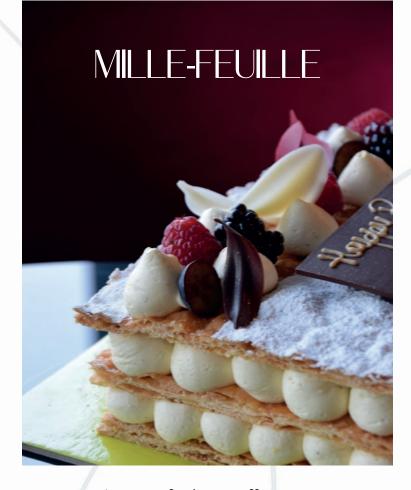
DARK CHOCOLATE GANACHE [fresh CREAM, dark chocolate (minimum 70% cocoa) [cocoa beans, sugar, cocoa butter, emulsifier [sunflower lecithin], natural vanilla extract],

BUTTER, inverted sugar syrup]

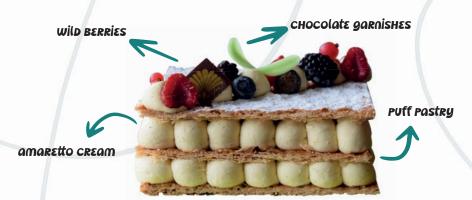
DARK CHOCOLATE GARNISHES [cocoa mass, sugar, cocoa butter, **BUTTER**, emulsifier [**SOY** lecithin], vanilla, colourings [may affect activity and attention in children, E172]], instant gelatine

VARIATIONS AVAILABLE ON REQUEST:

WILD BERRIES FILLING
GLUTEN-FREE AND/OR LACTOSE-FREE



Layers of crispy puff pastry alternating with chantilly cream and your choice of filling: mixed berries or chocolate shards.



MILLE-FEUILLE

INGREDIENTS

PUFF PASTRY [type 00 soft WHEAT flour, BUTTER, water, salt]

AMARETTO CREAM [whole MILK, EGG yolk, caster sugar,

liqueur, fresh **CREAM**, corn starch, instant gelatine, vanilla pod]

or

CHANTILLY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh CREAM]

DECORATIONS: strawberries, raspberries, blueberries, blackberries and chocolate garnishes

VARIATIONS AVAILABLE ON REQUEST:

WILD BERRIES FILLING
ALCOHOL-FREE (CHANTILLY CREAM)

CHEESECAKE

A delicate mousse resting on a crunchy almond base, with a raspberry surprise inside.



BISCUIT BASE

CHEESECAKE

INGREDIENTS

CRUMBLE [type 00 soft **WHEAT** flour, traditional **BUTTER**, caster sugar, peeled **ALMOND** flour, iodized salt]

RASPBERRY INSERT [raspberry purée, caster sugar, glucose syrup, inverted sugar syrup, fruit pectin [thickener (pectin amidated E440(ii)), stabilizer (E450(i)), dextrose, acidifier (E341(iii))], gelatine]

CHEESECAKE CREAM [pasteurized CREAM, acidity regulator (citric acid)], fresh CHEESE [pasteurized MILK, CREAM, salt, thickeners (E410, sodium alginate, carrageenan)], caster sugar, EGG yolk, gelatine

BISCUIT BASE [type 00 soft wheat FLOUR, traditional BUTTER, anhydrous BUTTER, EGG yolk, caster sugar, peeled ALMOND flour, iodized salt]

FRESH FRUIT TART

All the freshness of fruit on a crunchy shortcrust base.

Pastry Cream



FRESH FRUIT TART

INGREDIENTS

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

PASTRY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange)]

FRESH FRUIT: strawberries, kiwi, raspberries, blackberries and blueberries

VARIATIONS AVAILABLE ON REQUEST:

PLEASE SPECIFY THE DESIRED FRUITS GLUTEN-FREE AND/OR LACTOSE-FREE



The meringue cake, elegant and refined in its pristine cream color, ready to be filled as you like: wild berries, chocolate shavings, or praline.



MERINGUE

INGREDIENTS

MERINGUE [caster sugar, **EGG** white, icing sugar (sugar, corn starch), rice starch]

Fresh CREAM

CHANTILLY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh CREAM]

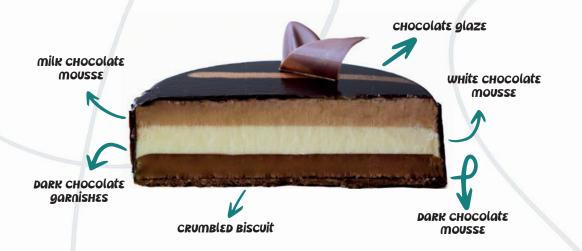
FRESH FRUIT DECORATIONS: strawberries, raspberries, blueberries, blackberries, caster sugar

VARIATIONS AVAILABLE ON REQUEST:

CHOCOLATE SHAVINGS
PRALINE
LACTOSE-FREE

THREE CHOCOLATES

A cake dedicated to chocolate lovers! 3 layers of mousse: dark, milk, and white.



THREE CHOCOLATES

INGREDIENTS

CHOCOLATE GLAZE: fresh CREAM, chocolate glaze [dextrose monohydrate, water, glaze (sugar, glucose syrup, gelling agent [pectin], thickener [carrageenan], acidifier [citric acid], cocoa powder [acidity regulators (sodium hydroxide E524), potassium carbonate]], instant gelatine, skimmed MILK], chocolate paste [cocoa powder (sugar, cocoa)]

CRUMBLED BISCUIT [WHEAT flour, sugar, BUTTER, skimmed MILK, BARLEY flour, salt], vegetable oils [sunflower, palm kernel, palm], ALMONDS, BUTTER, HAZELNUTS, whole MILK, emulsifier [SOY lecithins E322], flavorings]

MILK CHOCOLATE MOUSSE (minimum 40% cocoa) [cocoa butter, whole MILK, sugar, cocoa beans, brown sugar, vanilla, emulsifier (sunflower lecithin), BARLEY extract]

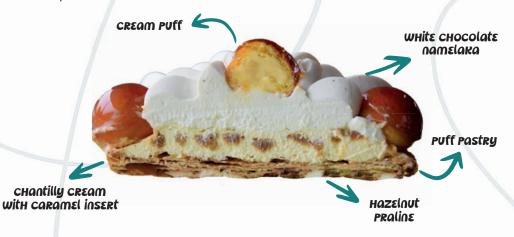
WHITE CHOCOLATE MOUSSE [sugar, cocoa butter, MILK, emulsifier (SOY lecithin), vanilla]

DARK CHOCOLATE MOUSSE [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin), vanilla]

DARK CHOCOLATE GARNISHES [cocoa mass, sugar, cocoa butter, **BUTTER**, emulsifier (**SOY** lecithin), vanilla, colorants (may affect children's activity and attention, E172)], instant gelatine

SAINT HONORE

A classic French dessert, the Saint Honoré will impress your guests with its crown of delicious cream puffs paired with a white chocolate and vanilla namelaka.



SAINT HONORE

INGREDIENTS

PASTRY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange)]

CREAM PUFFS [EGG mixture, type 00 soft **WHEAT** flour, whole **MILK**, water, traditional **BUTTER**, caster sugar, fine salt]

CARAMEL: caster sugar, fresh **CREAM**, traditional **BUTTER**, iodized salt

WHITE CHOCOLATE NAMELAKA [fresh CREAM, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole MILK powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole MILK, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

CHANTILLY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh CREAM]

PUFF PASTRY [type 00 soft WHEAT flour, BUTTER, water, salt]
HAZELNUT PRALINE [HAZELNUTS, sugar, water]

ITALIAN SPONGE CAKE

The classic Italian cake with layers of sponge cake, alternated with your choice of filling: wild berries, chocolate shavings, or praline.



ITALIAN SPONGE CAKE

INGREDIENTS

SPONGE CAKE: EGG white, BUTTER, dark chocolate (minimum 70% cocoa) [cocoa beans, sugar, cocoa butter, emulsifier [sunflower lecithin], natural vanilla extract], type 00 soft WHEAT flour, EGG yolk, icing sugar [sugar, corn starch], caster sugar, inverted sugar syrup.

CHANTILLY CREAM [whole MILK, caster sugar, EGG yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh CREAM]

fresh CREAM

DARK CHOCOLATE GARNISHES [cocoa mass, sugar, cocoa butter, **BUTTER**, emulsifier (**SOY** lecithin), vanilla, colorants (may affect children's activity and attention, E172)], instant gelatine

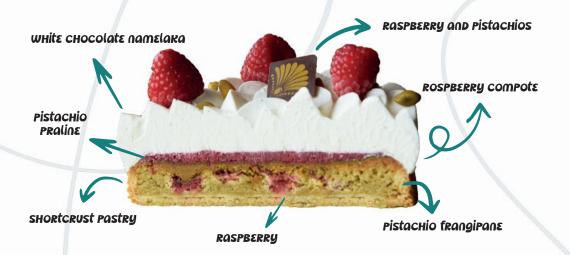
DECORATIONS: wild berries and chocolate shavings

VARIATIONS AVAILABLE ON REQUEST:

PRALINE
GLUTEN-FREE AND/OR LACTOSE-FREE

CFCII I F

For pistachio and raspberry lovers, a fresh cake paired with the sweetness of white chocolate and vanilla.



CECILLE

INGREDIENTS

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

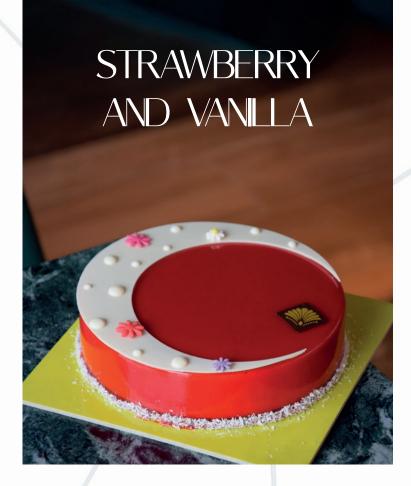
PISTACHIO FRANGIPANE [traditional BUTTER, icing sugar (sugar, corn starch), peeled ALMOND flour, EGG mixture,
PISTACHIO paste]

RASPBERRY COMPOTE [raspberries, caster sugar, fruit pectin (thickener [amidated pectin E440(ii)], stabilizer [E450(i)], dextrose, acidifier [E341(iii)])]

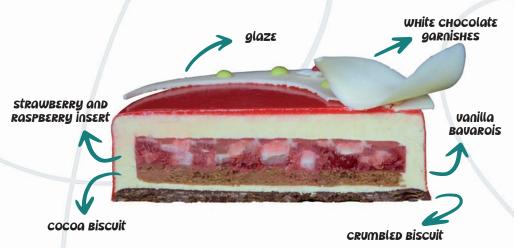
PISTACHIO PRALINE [caster sugar, PISTACHIO paste]

WHITE CHOCOLATE NAMELAKA [fresh CREAM, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole MILK powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole MILK, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

DECORATIONS: raspberries and pistachios



A classic pairing: strawberries and vanilla, for the sweetest of cakes.



STRAWBERRY AND VANILLA

INGREDIENTS

STRAWBERRY AND RASPBERRY INSERT strawberry purée, raspberry purée, strawberries, sugar, glucose syrup, fruit pectin

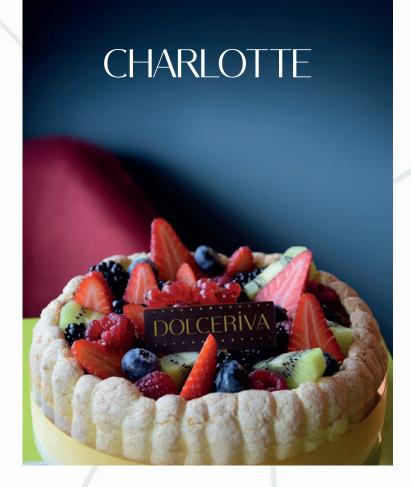
GLAZE: sugar, glucose syrup, white chocolate (**MILK, SOY**), water, gelatine, bright red coloring

COCOA BISCUIT: EGG white, sugar, cocoa, EGG, EGG yolk,
ALMOND powder, potato starch, rice flour, seed oil, dark chocolate

VANILLA BAVAROIS [fresh CREAM, whole MILK, EGG yolk, caster sugar, instant gelatine, lemon juice (lemon juice, preservative [E224, contains SULFITES]), rice starch, lemon zest (lemon zest, sugar, water, natural lemon flavor, citric acid, coloring [beta-carotene E160a], preservatives [E202, E223 SODIUM SULFITES]), vanilla pod]

CRUMBLED BISCUIT [WHEAT flour, sugar, BUTTER, skimmed MILK, BARLEY flour, salt], vegetable oils [sunflower, palm kernel, palm], ALMONDS, BUTTER, HAZELNUTS, whole MILK, emulsifier [SOY lecithins E322], flavorings]

DECORATIONS: white chocolate garnishes



A fresh and show-stopping dessert, with bavarois, mixed fruit, and ladyfingers: perfect for those seeking lightness, color, and plenty of sweetness in every slice.



CHARLOTTE

INGREDIENTS

ALMOND BISCUIT [EGG yolk, **EGG**, **ALMOND** flour, icing sugar, **EGG** white, caster sugar, rice flour, rice starch]

PISTACHIO BAVAROIS [fresh CREAM, whole MILK, EGG yolk, caster sugar, PISTACHIO paste, instant gelatine, lemon juice (lemon, preservative [E224, contains SULFITES]), rice starch, lemon zest (lemon zest, sugar, water, natural lemon flavor, citric acid, coloring [beta-carotene E160a], preservatives [E202, E223 SODIUM SULFITES]), vanilla pod]

VANILLA BAVAROIS [fresh CREAM, whole MILK, EGG yolk, caster sugar, instant gelatine, lemon juice (lemon juice, preservative [E224, contains SULFITES]), rice starch, lemon zest (lemon zest, sugar, water, natural lemon flavor, citric acid, coloring

[beta-carotene E160a], preservatives [E202, E223 **SODIUM SULFITES**]), vanilla pod]

LADYFINGERS (SAVOIARDI) [**EGG** whites, caster sugar, **EGG** yolk, type 00 soft **WHEAT** flour, potato starch, vanilla pod]

FRESH FRUIT DECORATIONS: strawberries, kiwi, blackberries, raspberries, blueberries

EXOTIC

A creamy white chocolate and lime mousse with a tropical heart of mango and passion fruit, resting on a crunchy pecan praline base.

A surprising blend of sweetness and exotic freshness.



EXOTIC

INGREDIENTS

WHITE CHOCOLATE AND LIME MOUSSE [fresh CREAM, white chocolate (sugar, cocoa butter, whole MILK powder, emulsifier [SOY lecithin], natural vanilla flavor), whole UHT MILK, instant gelatine, lime, vanilla pod]

MANGO AND PASSION FRUIT INSERT [passion fruit purée, mango purée, caster sugar, glucose syrup, inverted sugar syrup, fruit pectin (thickener [amidated pectin E440(ii)], stabilizer [E450(i)], dextrose, acidifier [E341(iii)])], vanilla pods]

ALMOND BISCUIT [EGG yolk, **EGG**, **ALMOND** flour, icing sugar, **EGG** white, caster sugar, rice flour, rice starch]

BASE LAYER: PECAN praline [PECAN NUTS, caster sugar, water], crumbled biscuit [WHEAT flour, sugar, vegetable fat in varying proportions (sunflower, rapeseed), MILK fat, MILK sugar, MILK proteins, salt, BARLEY malt extracts, emulsifier (sunflower lecithin), raising agent (E500ii)], white chocolate [sugar, cocoa butter, whole MILK powder, emulsifier (SOY lecithin), natural vanilla flavor], fine salt



A cake made just for you! Choose the shape, filling, and decorations you prefer.



CREAM TART

INGREDIENTS

WHITE CHOCOLATE NAMELAKA [fresh CREAM, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole MILK powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole MILK, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

DECORATIONS TO CHOOSE FROM: macarons, chocolate garnishes, edible flowers, fresh fruit, dried fruit

42 €/KG AVAILABLE FOR A MINIMUM OF 10 PEOPLE



DELIGHTS FOR CHILDREN















MY FIRST BIRTHDAY

PRICE UPON REQUEST The cakes do not contain alcohol VARIATIONS ON REQUEST: gluten-free and/or lactose-free







cod. CK09







BIRTHDAYS

















CHRISTENINGS, COMMUNIONS AND CONFIRMATIONS

PRICE UPON REQUEST







cod. CK23







cod. CK27



cod. CK28



GRADUATIONS















WEDDINGS

PRICE UPON REQUEST The cakes do not contain alcohol VARIATIONS ON REQUEST: gluten-free and/or lactose-free







cod. CK37







cod. CK42

FASHION CAKES

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free







cod. CK44







FLORAL CAKES







cod. CK51







NUDE CAKES







cod. CK58







SPORT CAKES







cod. CK65







cod. CK70

THEMED TOPPERS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free







cod. CK72









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