



## Cakes & Desserts (Thaw & Serve)

Our selection of cakes and desserts ranging from our sophisticated recipes to our simple yet luscious cheese cakes, tarts, mini cakes and macaron cater to all occasions and professionals in the catering and food service industry. Made with the finest raw material, premium chocolate and seasonal fruits and toppings, this selection will surely delight all your senses!!

# Cakes

## Tiramisu Cake

Light clouds of mascarpone cream with (non-alcohol) rum and coffee soaked biscuit; topped with a dusted layer of Guatemalan cocoa powder.



Pre-Sliced: 20674 1400g 1x12 See 18 \*

Whole: 20679 1400g 1 See 18 \*

Portion: 20661 110g 16 See 18

## Carrot Cake

Rich spicy and moist cake made with fresh carrots and topped with full bodied cream cheese icing.



Pre-Sliced: 20688 1850g 1x16 See 18 \*

Whole: 20676 1850g 1 See 18

Portion: 20655 135g 16 See 18

## Double Chocolate Fudge Cake

A double layer of chocolate fudge separated with creamy dark chocolate and mirrored with chocolate glaze.



Pre-Sliced: 20672 2000g 1x16 See 18 \*

Whole: 20677 2000g 1 See 18

Portion: 20656 125g 16 See 18

## Black Forest

The genuine German black forest cake with chocolate, wiped cream, whole black cherries, covered with chocolate flakes.



Pre-Sliced: 20687 2000g 1x16 See 18 \*

Whole: 20678 2000g 1 See 18

## Marble Cheese Cake

Classic baked cheese cake swirled with dark bitter sweet chocolate.



Pre-Sliced: 20682 1500g 1x12 See **18** \*

Whole: 20782 1500g 1 See **18**

## Chocolate Mousse Cheese Cake

NY cheese cake style on cracked chocolate graham biscuit topped with a rich layer of Belgium chocolate mousse.



Pre-Sliced: 20683 1900g 1x12 See **18** \*

Whole: 20783 1900g 1 See **18**

## Devil's Chocolate Cake

Grandma's smooth and moist chocolate cake filled and topped with chocolate fudge and drizzles of silky chocolate Ganache.



Pre-Sliced: 20684 1950g 1x12 See **18** \*

Whole: 20784 1950g 1 See **18**

## New York Baked Cheese Cake

The original New York recipe for slow baked cheese cake.



Pre-Sliced: 20685 1500g 1x12 See **18** \*

Whole: 20785 1500g 1 See **18**

## Strawberry Blast Cake

Traditional shortbread cake filled with a blast of summer strawberry chunks covered with sweetened cream and almond flakes.



Pre-Sliced: 20689 1750g 1x16 See **18** \*

Whole: 20789 1750g 1 See **18**

## Zesty Lemon Cheese Cake

The European cheese cake version made of baked graham biscuit base and topped with cheese cake mousse decorated with a very citrusy lime mirror.



Pre-Sliced: 20690 1400g 1x12 See 18 \*

Whole: 20790 1400g 1 See 18

## Raspberry Cheese Cake

Classical baked cheese caked topped with raspberry.



Portion: 20654 110g 16 See 18 \*

Whole: 20675 1600g 1 See 18  
Pre-Sliced: 20670 1600g 1x12 See 18

## Choco Raspberry

Very moist chocolate base covered with raspberry jam, topped with a rich chocolate mousse, and a thin layer of almond biscuit and vanilla sauce.



Portion: 20803 100g 12 See 18 \*

Whole: 20686 1400g 1 See 18 \*

## Chocolate Trio Cake

Very moist chocolate base covered with raspberry jam, topped with a rich chocolate mousse, and a thin layer of almond biscuit and vanilla sauce.



Portion: 20808 100g 16 See 18 \*

Whole: 20696 800g 1 See 18 \*

## Mango Connection

Moist vanilla cake filled with a layer of exotic sweet mango and strawberry mousse wrapped with almond biscuit..



Portion: 20801 60g 12 See 18 \*

Whole: 20697 550g 1 See 18

## Mikado Cake

A soft chocolate base and chocolate syrup topped with a duo of light white chocolate and wiped cream.



Portion: 20804 100g 12 See 18 \*

Whole: 20695 1000g 1 See 18 \*

## Naughty Praline Cake

Brownie slices spread with light a creamy hazelnut mousse and hand waved with ivory glaze.



Portion: 20806 145g 16 See 18 \*

Whole: 20693 1050g 1 See 18 \*

## White Mandarin

Velvety orange mousse layered between a rich tangy orange biscuit splashed with orange syrup and finished with a colorful citrus print.



Portion: 20807 120g 16 See 18 \*

Whole: 20692 900g 1 See 18 \*

## Choco Fraise Cake

Chocolate base covered with strawberry jam topped with chocolate mousse, a thin layer of almond biscuit and strawberry sauce covered with a thick layer of strawberry mirror.



Portion: 20802 100g 12 See 18 \*

Whole: 20691 1150g 1 See 18 \*

## Mocha Intensity Cake

Intense mocha mousse separated with almond biscuit moistened with rich coffee syrup.



Portion: 20805 120g 16 See 18 \*

Whole: 20694 900g 1 See 18 \*

## Fondant

A double layer of chocolate fudge separated with creamy dark chocolate and mirrored with chocolate glaze.



Portion: 20660 90g 12 See 18 \*



### Eclair Chocolat

30101 75g 18 See 18



### Eclair Café

30102 75g 18 See 18



### Tart Pear - Portion

30204 90g 12 See 22



### Tart Lemon - Portion

30205 80g 12 See 22



### Tart Almond - Portion

30206 110g 12 See 22



### Tart Crumble - Portion

30207 100g 12 See 22



## Macarons

### Mini Macaron Vanille

☐ 30312 ⏱ 12g 📦 40

### Mini Macaron Framboise

☐ 30313 ⏱ 12g 📦 40

### Mini Macaron Chocolat

☐ 30315 ⏱ 14g 📦 40

### Mini Macaron Pistache

☐ 30316 ⏱ 12g 📦 40

### Mini Macaron Citron

☐ 30317 ⏱ 12g 📦 40

### Mini Macaron Praline

☐ 30325 ⏱ 12g 📦 40

### Mini Macaron Orange

☐ 30326 ⏱ 14g 📦 40

### Mini Macaron Café

☐ 30328 ⏱ 12g 📦 40

🕒 Preparation Techniques See [18](#)



## Choux / Chouquette

### Mini Choux (Frozen Shells)

☐ 30331 ⏱ 7g 📦 450

### Mini Chouquette (Raw Frozen)

☐ 30332 ⏱ 10g 📦 450

### Mini Eclair (Frozen Shells)

☐ 30334 ⏱ 6g 📦 500

### Eclair (Raw Frozen)

☐ 30341 ⏱ 25g 📦 140

👉 Preparation Techniques See 18