

GOURMET GATEAUX



AUSTRIAN CHOC MOUSSE

2x24cm

A light fluffy chocolate mousse flavoured with orange liqueur and espresso coffee, topped with a brilliant bittersweet chocolate glaze and decorated with orange and chocolate truffles.



BLACK FOREST GATEAU

2x24cm

Traditional German torte layered with cherries, chocolate and fresh cream with a splash of Kirsch liqueur and fine chocolate shavings.



LEMON CHEESECAKE

2x24cm

Lemon cheesecake made with fresh lemon juice and whirls of lemon curd over a shortbread crumb base glazed with lemon coulis and candied lemon zest.



CHOCOLATE DUET

2x24cm

Harmonious act of bittersweet and milk chocolate, blended into a duo of luxurious mousses, with a smooth caramel layer on a soft brownie pecan nut base and a flooded chocolate lake ... Magnifique!



FUDGE PICASSO

2x24cm

A white chocolate mousse, loaded with chunks of home-made fudge and Cape Velvet liqueur, coated with a white chocolate ganache and painted with whirls of dark chocolate by Picasso himself!



IRISH COFFEE CAKE

2x24cm

Layers of vanilla sponge splashed with Irish Whisky and whirls of soft caramel blended in light espresso cream and garnished with almond and coconut macaroons.



COOKIES AND CREAM

2x24cm

Chocolate cookies made with a dark roast cocoa, chopped into a creamy fluffy white chocolate mousse then poured over a moist layer of Sacher torte and splashed with a dark and white chocolate glaze.



WALNUT TRUFFLE

2x24cm

Walnut torte layered with chocolate sponge, marzipan, mocha cream, chocolate ganache and covered with rich creme Parisienne, then coated with a rich dark chocolate ganache and chocolate dipped walnut pieces.

GOURMET GATEAUX



MOZART GATEAU

2x24cm

Layers of Japonais (soft meringue with hazelnuts or almonds) and hazelnut praline cream, topped with fine chocolate shavings.



B-1 CAKE

2x24cm

A rich, dark and moist chocolate cake with a caramel centre, covered with a Parisienne chocolate cream and finally coated with our B-1 chocolate sauce.



GRANADILLA CHEESECAKE

2x24cm

Tangy and smooth granadilla cheesecake made with granadilla pulp on a shortbread crumb base, topped with passion fruit coulis.



ROCKY ROAD

2x24cm

Chopped roasted almonds, soft home-made marshmallows and fine chunks of milk chocolate blended in a light and fluffy milk chocolate mousse on a moist vanilla torte topped with a dark and rocky chocolate terrain.



STRAWBERRY CHEESECAKE

2x24cm

Strawberry cheesecake filled with fresh strawberry pieces on a shortbread crumb base, glazed with strawberry coulis and garnished with whole strawberries.



WILD BERRY CHEESECAKE

2x24cm

Cream cheesecake filled with an assortment of exotic seasonal berries on a shortbread crumb base, glazed with a wild berry coulis and whole fresh seasonal berries to garnish.

This product contains fresh berries - moisture release will naturally occur on serving plate once defrosted

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DECADENT PORTIONS



GRANADILLA CHEESECAKE

33x100ml

Tangy and smooth granadilla cheesecake made with granadilla pulp on a shortbread crumb base, topped with passion fruit coulis.



WILD BERRY CHEESECAKE

33x100ml

Cream cheesecake filled with an assortment of exotic seasonal berries on a shortbread crumb base, glazed with a wild berry coulis and a whole seasonal berry to garnish.

This product contains fresh berries - moisture release will naturally occur on serving plate once defrosted.



COOKIES AND CREAM

33x100ml

Chocolate cookies made with a dark roast cocoa, chopped into a creamy fluffy white chocolate mousse then poured over a moist layer of Sacher torte and splashed with a dark and white chocolate glaze.

NEW



STRAWBERRY CHEESECAKE

33x100ml

Strawberry cheesecake filled with fresh strawberry pieces on a shortbread crumb base, glazed with strawberry coulis and garnished with a seasonal berry.

This product contains fresh berries - moisture release will naturally occur on serving plate once defrosted.



LEMON CHEESECAKE

33x100ml

Lemon cheesecake made with fresh lemon juice and whirls of lemon curd over a shortbread crumb base glazed with lemon coulis and candied lemon zest.

NEW



AUSTRIAN CHOC MOUSSE

33x100ml

A light fluffy chocolate mousse flavoured with orange liqueur and espresso coffee, topped with a brilliant bittersweet chocolate glaze.

DECADENT PORTIONS



BLACK FOREST GATEAU

33x100ml

Traditional German torte transformed into a mouthwatering individual dessert, layered with cherries, chocolate and fresh cream with a splash of Kirsch liqueur and fine chocolate shavings.



DOUBLE DECKER

33x100ml

Layers of white and dark chocolate mousse on a base of moist Sacher torte, finished with a bittersweet chocolate glaze and pieces of fine chocolate.



FUDGE PICASSO

33x100ml

A white chocolate mousse, loaded with chunks of home-made fudge and Amarula liqueur, painted with a fudge glaze and whirls of dark chocolate by Picasso himself!



MISSISSIPPI MUD PIE

33x100ml

Our Individual version of the American chocolate pie. Rich chocolate brownie base with pecan nuts buried under a thick layer of decadent hazelnut and chocolate mousse, covered with ganach and nuts.



NEW YORK BAKED CHEESECAKE

15x150ml

Thick cream cheese blended with smooth Crème Fraîche, baked to perfection on a thin layer of shortbread crumb. Finish off with berries, coulis, fruit and dust with icing sugar.



ROCKY ROAD

33x100ml

Chopped roasted almonds, soft home-made marshmallows and fine chunks of milk chocolate blended in a light and fluffy milk chocolate mousse on a moist vanilla torte topped with a dark and rocky chocolate terrain.

HOT & STEAMY PUDDINGS



HOT MUD PUDDING

28x150ml

Rich, moist chocolate pudding steam-baked to perfection, soaked in a rich syrup and covered with a gooey chocolate sauce and white chocolate shavings. To be served hot (once the sauce has melted over the pudding).



CAPE MALVA PUDDING

12x150ml

Cape Malay pudding made the traditional way using butter, fresh cream, apricots and a rich toffee sauce. Serve warm with a creamy custard sauce, ice cream or soft whipped cream.



TOFFEE APPLE PUDDING

24x150ml

A rich gooey toffee pudding filled with stewed apples, topped with a rich toffee sauce and a dollop of extra caramel. To be served hot (once the caramel has oozed all over the pudding).



CHRISTMAS PUDDING

33x100ml

Traditional steam-baked pudding for the festive season made with raisins, sultanas, cherries, almonds, orange peel, milk stout and lots of brandy!



CHOCOLATE BROWNIES

12x150ml

Rich, moist dark brownies made with real chocolate and chopped pecan or walnuts, baked and covered with a smooth, decadent chocolate sauce. Best served warm with a scoop of ice cream and a dusting of cocoa powder or icing sugar to garnish.



CHOCOLATE VOLCANO

22x130ml

This self-saucing dessert is not for the faint-hearted! Each little eruption contains half a slab of chocolate, ... mmmm ... While frozen, microwave 20-40 sec or until the lava starts to erupt ... serve immediately with a scoop of vanilla ice cream and dust with cocoa powder.

MOUSSES & BATTERS

Our range of mouthwatering mousses are now available in 2 easy-to-store, ready-to-serve 1kg Piping Bags.



CHOCOLATE MOUSSE PIPING BAGS

2x1kg

Rich dark chocolate mousse made with fresh cream and dark chocolate, flavoured with pure hazelnut praline.



CHOC BLANC MOUSSE PIPING BAGS

2x1kg

A luxurious mousse made with white chocolate and fresh cream.



2x1.8kg

MALVA BATTER AND SAUCE

Suitable for larger buffet or plated functions, defrost batter at room temp and pour into serving dishes, bake and pour the sauce over. Be creative and add fruit, nuts, chocolate or any desired flavour before baking to create your own desserts. Can also be baked in smaller portions or ramekins. Happy baking made easy.

B-1 BATTER AND SAUCE

Suitable for larger buffet or plated functions, defrost batter at room temp. Pour into service dishes, bake and pour the sauce over. Be creative! Add berries, nuts or chilli powder. Alternatively, bake smaller portions or ramekins for an à la carte dessert. Have fun.

2x1.8kg



Storage And Serving Instructions:

Our range of mouth-watering gateaux and desserts are all handcrafted by our skilled team of pastry chefs. Our range is made using the finest ingredients available without the use of preservatives and pre-mixes. This, combined with our traditional Austrian and French recipes, leave you and your guests with a lingering decadent taste of a true homemade European dessert.

Storage:

Your gateaux and desserts are frozen and fully decorated, best stored at between -16°C to -24°C.

Shelf Life:

- (Freezer - 18°C) Up to 12 months from manufacturing date.
- (Fridge 1°C - 3°C) Up to 5 days from time of defrosting.

Thawing:

- Defrost overnight in refrigerator 1°C - 3°C or,
- Defrost at room temp:
 - Individual portions 30 - 90 min
 - Large Gateaux 60 - 180 min
- Hot Puddings - Peel off foil cups while frozen then heat in microwave for 30 - 60 Sec. Alternatively, defrost at room temp then steam 10 - 15 min.

Cutting Suggestions and Tips:

- Use a long serrated knife dipping in hot water between each stroke.
- To minimise wastage, pre-portion your cake in advance while frozen and use as required.

Allergens:

- Traces of tree nuts may be found in all our products as these are used as ingredients in some products.
(See key for details)
- All our products contain milk, gluten, eggs and corn.

Ingredients:

- Ingredients are printed on the packaging.
- Product specification containing nutritional and micro values are available on request.

DISTRIBUTORS

SOUTHERN AFRICA

KwaZulu-Natal: 3663 First For Foodservice 031 571 2400, A&S 031 301 9430, Blue Marine 031 569 2078, Triple 333 Foods 031 569 1313, Lusitania 031 466 1545, Maries Convenience Foods 031 564 5550. **Gauteng:** Sea World 011 553 9000, Blue Marine 011 601 9600, Lusitania 011 402 5715, The Grocery Bellas 012 803 1825. **Western Cape:** Blue Marine 021 934 9890, Sea World 021 551 5893, Lusitania 021 508 7700. **Eastern Cape:** A&S Foods Mossel Bay 044 695 0176, Sea World Eastern Cape 041 486 1900, Chipkins Catering Supplies - East London 043 736 1403. **Polokwane:** Sea World 015 2974200. **Mpumalanga:** Sea World 013 758 1381. **Free State:** Sea World Frozen Foods Bloemfontein 051 448 3193, A&S Foods 051 432 4694. **Namibia:** Blue Marine (00264) 61 258 313. **Botswana:** Cater Plus (00267) 39 24284. **Swaziland:** AD Enterprises (00268) 518 5085.

EXPORT

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