



Sissi Fabulous Food Ltd.

CAKES AND DESSERTS

<i>Name and description</i>	<i>Yield and shelf-life</i>	<i>Retail price</i>
<p><i>Apple Strudel</i></p> <p><i>(Great Taste Award 2013 and 2014 Gold Star Winner)</i></p> <p><i>Classic Austrian dessert filled with juicy apples, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	 <p><i>£,20 per strudel</i></p>
<p><i>Apricot Strudel</i></p> <p><i>Classic Austrian summer dessert filled with seasonal apricots, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£,24 per strudel</i></p>
<p><i>Cherry Strudel</i></p> <p><i>Another classic Austrian dessert filled with sour cherries, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£,24 per strudel</i></p>
<p><i>Mixed Berry Strudel</i></p> <p><i>Another classic Austrian dessert filled a medley of fruits of the forest, nuts and raisins. Can be served with custard or whipped cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£,24 per strudel</i></p>
<p><i>Triple Chocolate Brownies</i></p> <p><i>Melt in your mouth brownies filled with white chocolate chunks which can be served hot or cold as a chocolate-lovers dessert</i></p>	<p><i>Brownies are sold as individual 100g portions or 2x2cm petits fours and can be refrigerated for 7 days</i></p>	<p><i>100g = £,4 1x1cm = £,5 per dozen</i></p>

<p>Espresso & Praline Chocolate Cake</p> <p><i>(Great Taste Award 2010 and 2014 Gold Star Winner)</i></p> <p><i>A wonderfully velvety chocolate cake on a base of butter biscuits with bursts of coffee flavours topped with crunchy roasted hazelnuts</i></p>	<p><i>One cake yields approximately 16 portions and keeps refrigerated for 7 days</i></p>	 <p><i>£30 per cake</i></p>
<p>Caramel Floating Island</p> <p><i>This delightfully buoyant, classical French dessert is impressive in appearance, has an intense caramel flavour yet is soft and light on the stomach</i></p>	<p><i>Sold as a large dome where one is enough for 12 people and keeps for 24hours</i></p>	<p><i>£20 per cake</i></p>
<p>Lemon Curd Tartlet</p> <p><i>Hand-made lemon curd in a delicate pate brisee. This British classic is both satisfyingly rich and refreshing.</i></p>	<p><i>Sold as individual portions 11cm in diameter or in 22cm large tarts which can be sliced into 6 good-sized segments.</i></p> <p><i>Keeps refrigerated for 2-3 days</i></p>	<p><i>11cm tartlet =£4 22cm tart =£24</i></p>
<p>Triple Chocolate cake</p> <p><i>(Great Taste Award 2010 and 2014 Gold Star Winner)</i></p> <p><i>Melt in your mouth gluten-free chocolate cake topped with rich icing or cocoa powder which can be served hot or cold as a chocolate-lovers dessert</i></p>	<p><i>One large cake which yields 12 good-sized portions Keeps refrigerated for 2-3 days</i></p>	 <p><i>£30 per cake</i></p>

<p><i>Sachertorte</i></p> <p><i>(Great Taste Award 2014 Gold Star Winner)</i></p> <p><i>Classic Viennese chocolate cake filled with a layer of apricot jam and topped with thick chocolate icing</i></p>	<p><i>Sold as individual "Törtchen" or one large cake which yields 12 good-sized portions</i></p> <p><i>Keeps refrigerated for up to 7 days</i></p>	 <p><i>£4 per Törtchen</i></p> <p><i>£40 per cake</i></p>
<p><i>Selection of Austrian biscuits</i></p> <p><i>Vanillekipferl (Vanilla & mixed nut butter biscuits)</i></p> <p><i>(Great Taste Award 2013 Gold Star Winner)</i></p> <p><i>Kokosbusserl (Coconut or pistachio meringues)</i></p>	<p><i>All biscuits have a shelf-life of approximately 2-3 weeks if stored in a cool dry place. They are excellent accompaniments to tea and coffee</i></p>	 <p><i>£6 per dozen</i></p>
<p><i>Crème Anglaise/Vanilla custard</i></p> <p><i>OR Whipped cream</i></p> <p><i>Luscious, creamy sauce made with fresh Indonesian vanilla – can be served as a perfect accompaniment to almost any dessert</i></p>	<p><i>Sold in 250ml batches and keeps for 2-3 days</i></p>	<p><i>£4 per 250ml – crème anglaise</i></p> <p><i>£5 for 250ml – whipped cream</i></p>
<p><i>Seasonal fruit tart</i></p> <p><i>In the winter a succulent apple tarte tatin or classic apple pie and in the spring and summer summer berry puddings</i></p>	<p><i>One tart or pudding yields approximately 8-12 portions and keeps refrigerated for 4 days</i></p>	<p><i>£14 per tart</i></p> <p><i>£2-£3 per portion</i></p>

All our products are hand-made with high-quality ingredients by our pastry chefs.

If you would like more information on the services and products we can offer please contact us via the following:

0207 622 9548 or events@sissifabulousfood.com

Minimum order £50 (not including delivery)

Deliveries within M25 - £35 fee

