



2016 *HAND-MADE DESSERTS - RETAIL*



<b>Name &amp; Description</b>	<b>Yield and shelf-life</b>	<b>Retail price</b>
<p><b>Apple Strudel</b></p> <p><b>(Great Taste Award 2013 and 2014 Gold Star Winner)</b></p> <p><i>Classic Austrian dessert filled with juicy apples, cinnamon, nuts &amp; raisins. Can be served with whipped cream/ice cream</i></p>	<p>1 strudel yields 7-10 portions &amp; can be stored frozen for up to 2 months or fresh for 2-3 days</p>	 <p><b>£20 per strudel</b></p>
<p><b>Apricot Strudel</b></p> <p><i>Classic Austrian summer dessert filled with seasonal apricots, cinnamon, nuts &amp; raisins. Can be served with whipped cream/ice cream</i></p>	<p>1 strudel yields 7-10 portions &amp; can be stored frozen for up to 2 months or fresh for 2-3 days</p>	<p><b>£24 per strudel</b></p>
<p><b>Cherry Strudel</b></p> <p><i>Another classic Austrian dessert filled with sour cherries, cinnamon, nuts &amp; raisins. Can be served with whipped cream/ice cream</i></p>	<p>1 strudel yields 7-10 portions &amp; can be stored frozen for up to 2 months or fresh for 2-3 days</p>	<p><b>£24 per strudel</b></p>
<p><b>Mixed Berry Strudel</b></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>1 strudel yields 7-10 portions &amp; can be stored frozen for up to 2 months or fresh for 2-3 days</p>	<p><b>£24 per strudel</b></p>
<p><b>Triple Chocolate Brownies</b></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>Brownies are sold as individual 100g portions or 2x2cm petits fours and can be refrigerated for 7 days</p>	<p>100g = <b>£4</b> 1x1cm = <b>£5 per dozen</b></p>
<p><b>Espresso &amp; Praline Chocolate Cake</b></p> <p><b>(Great Taste Award 2010 and 2014 Gold Star Winner)</b></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>One cake yields approximately 16 portions and keeps refrigerated for 7 days</p>	 <p><b>£30 per cake</b></p>



<p><b>Caramel Floating Island</b></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><b>£20</b></p>
<p><b>Lemon Curd Tartlet</b></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. Keeps refrigerated for 2-3 days</i></p>	<p>11cm tartlet = <b>£4</b> 22cm tart = <b>£24</b></p>
<p><b>Triple Chocolate cake</b></p> <p><b>(Great Taste Award 2010 and 2014 Gold Star Winner)</b></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><b>£30 per cake</b></p>
<p><b>Sachertorte</b></p> <p><b>(Great Taste Award 2014 Gold Star Winner)</b></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 Keeps refrigerated for up to 7 days</i></p>	 <p><b>£4 per Törtchen</b> <b>£40 per cake</b></p>
<p><b>Selection of Austrian biscuits</b></p> <p><i>Vanillekipferl (Vanilla &amp; mixed nut butter biscuits)</i></p> <p><b>(Great Taste Award 2013 Gold Star Winner)</b></p> <p><i>Kokosbuserl (Coconut or pistachio meringues)</i></p>	<p><i>All biscuits have a shelf-life of approximately 2-3weeks if stored in a cool dry place. They are excellent accompaniments to tea and coffee</i></p>	<p><b>£6 per dozen</b></p> 



<p><b>Crème Anglaise/Vanilla custard</b></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><b>£4</b> per 250ml</p>
<p><b>Seasonal fruit tart</b></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>£14 per tart £2-£3 per portion</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:**

*Minimum order £50 (not including delivery)*

*Deliveries within 5 miles of SW4 will incur a £25 fee*

*Deliveries between 5 and 10 miles of SW4 will incur a £35 fee*

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<b>ORDER DATE</b>	
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<b>PRODUCT</b>	<b>ORDER QUANTITY</b>	<b>COST</b>	<b>DELIVERY DATE &amp; TIME</b>
<i>Apple Strudel</i>			
<i>Apricot strudel</i>			
<i>Cherry Strudel</i>			
<i>Mixed berry Strudel</i>			
<i>Triple chocolate brownies (7cmx7cm)</i>			
<i>Triple chocolate brownies (dozen petits fours)</i>			
<i>Espresso &amp; praline chocolate cake</i>			
<i>Caramel floating island</i>			
<i>Lemon curd tartlets 11cm</i>			
<i>Lemon curd tarts 22cm</i>			
<i>Triple chocolate cake</i>			
<i>Sachertörtchen</i>			
<i>Sachertorte - cake</i>			
<i>Vanillekipferl</i>			
<i>Zimtsterne</i>			
<i>Kokosbusserl</i>			
<i>Selection of Austrian biscuits</i>			
<i>Creme anglaise/custard</i>			

**TOTAL = £** \_\_\_\_\_