



**Product list for Public sale
20011/12
Trade enquiry's welcome**

Anne's Patisserie specialise in quality handmade deserts and celebration cakes. Our aim is to produce great tasting deserts and cakes using authentic regional recipes from around the world incorporating top quality ingredients and baked with care and attention.

Our attention to detail and consistency of our products are steadily gaining us wide spread praise throughout North Wales and Cheshire, not to mention recognition by the True Taste of Wales and Great Taste Awards.

At **Anne's Patisserie** we regard customer service paramount to our business. We pride ourselves on the individual service we give to each of our clients and are continually looking at ways to improve the service and products we supply.

Anne's Patisserie works closely with our clients to ensure they receive the desserts that best suits their customers. If you have ideas of your own and would like us to produce something exclusively for you - please ask and if feasible we will do our best to create it for you.

Anne's Patisserie operates a comprehensive HACCP program with deliveries made in our temperature controlled van. For clients further a field, we offer a mainland UK next day courier service. We have full tractability of all our ingredients and take great care in their use to ensure that our quality desserts reach you just as they are intended.

Nut Allergies - All of our ingredients are purchased from reputable suppliers, but the fact that we use nuts in many of our products and work in a relatively small area we cannot guarantee that those products which do not contain nuts are totally free of nut trace elements.

Anne's Patisserie was created by us - Anne and James Elwood through our passion for classic quality patisserie. **Anne** first trained and gained her degree in hotel management before becoming a full time mum then later turning her hobby of sugar craft into a business, producing speciality celebration cakes for all occasions. **James** trained as a chef and pastry chef, working in many quality restaurants and hotels throughout Great Britain. A member of the Association of pastry chefs of Great Britain and with over twenty-five years experience specialising in fine patisserie and chocolate work.

Our artisan patisserie business based in Flint, North Wales has steadily been gaining regional and national recognition for the consistency and quality of our products. Our goal is to deliver an indulgent experience through our sweet creations coupled with our friendly and personal service.

We also have a price list for **Farm Shop and Deli** deserts and cakes, please ask us for details.

Our **Baked Savoury Cheesecake** selection

All based on twelve to fourteen portions.

These are great as a vegetarian option or summer light bite. The ingredients used in these cheesecakes are luxury items and are not stock items and therefore would require advanced ordering.

Wild mushroom cheesecake £19.50

Set on a base of granary oat cakes flavoured with tarragon and garlic.

Baked goats cheese cheesecake £19.50

Flavoured with sun-dried tomato, roasted red peppers and set on a pine nut and oat cake base.

Baked blue cheese cheesecake £19.50

With walnuts, on a base of oat cakes and celery.

Baked ricotta cheesecake £19.50

With sun dried tomatoes, basil and parmesan, set on a toasted almond and oat cake base.

our **Luxury Quiche** selection

Based on twelve portions each.

Roasted red pepper, sun dried tomato and basil quiche £18.50

Caramelised onion and mature cheddar cheese quiche £17.50

Scottish salmon, red onion and dill quiche £19.50

Broccoli and stilton quiche £18.50

Smoked haddock and leek £19.50