



**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 chilled **cheesecake** selection All priced at **£18.50**

All based on twelve portions per cheesecake.

**White forest**

Chocolate biscuit base, white chocolate cheesecake cream ,kirsch black cherries , dark chocolate cake crumb topping

**Apple and cinnamon crumble**

Plain biscuit base, apple compote, vanilla cheesecake cream ,cinnamon streusel topping.

**Lemon and blueberry crumble**

Plain biscuit base, blueberry compote, lemon cheesecake cream ,streusel topping.

**Dark chocolate brownie**

Chocolate and cocoa nib biscuit base, dark chocolate and orange oil cheesecake cream, decadent brownie pieces , dark chocolate shavings

**Raspberry and lemon drizzle cake**

Plain biscuit base, raspberry compote, lemon cheesecake cream , moist lemon drizzle cake crumbs.

**Irish cream liqueur with Amaretti biscuits**

Roasted almond biscuit base, Irish cream liqueur cheesecake cream, crushed Amaretti biscuits.

**Mint chocolate chip**

Chocolate biscuit base, mint cheesecake cream, chocolate Ganache glaze, cocoa

**Strawberry and Marc DE Champagne**

Plain biscuit base, strawberry and champagne liqueur cheesecake cream, strawberry mirror glaze.

**Banoffee Cream**

Roasted hazelnut biscuit base, toffee, banana liqueur cheesecake cream , dark chocolate shavings.

**Ginger cake and lime**

Chocolate biscuit base , cocoa nibs, lime cheesecake cream, moist ginger cake crumbs.

**Vanilla, milk chocolate and pecan nut fudge**

Plain biscuit base, vanilla cheesecake cream, our own fudge, chocolate shavings , chocolate fudge sauce.

## **Cheesecakes** continued

### **Rhubarb and elderflower**

Plain biscuit base, rhubarb compote, elderflower cheesecake cream, lime jelly

### **Summer berry**

Plain biscuit base, vanilla and green tea cheese cake cream. Summer berries , raspberry jelly

### **Espresso and roasted Brazil nut cookie**

Chocolate biscuit base, Espresso coffee and Tia Maria cheese cake cream, Brazil nut cookies, chocolate mirror glaze

## Our baked **cheesecake** selection

### **Baked New York**

Rich vanilla cheesecake, sour cream glaze.

### **Baked Raspberry and vanilla ripple**

Plain biscuit base, duo of vanilla and raspberry cheese cake swirl ,studded with raspberry pieces

### **Baked White chocolate cranberry and orange**

Plain biscuit base , white chocolate and orange cheesecake cream , dried cranberries, white chocolate shavings.

### **Baked Hazelnut and butterscotch fudge**

Plain biscuit base ,hazelnut and milk chocolate cheesecake cream, butter scotch fudge topping.

## Cheesecakes



**Baked white chocolate and cranberry cheesecake**



**Family sized 6/8 portions £8.95**  
**Most flavours available**

**Vanilla with milk chocolate  
pecan nut fudge , fudge sauce  
and milk chocolate shavings**



**hand cut slices £1.85**

**A visual selection of our pre-packed  
cheesecakes**