



**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 Tart** selection

All our baked tarts are made with an all butter sweet pastry. Based on twelve portions per tart.

<b>Dark chocolate tart</b>	£17.00
A rich dark chocolate tart, cream based, made using 70% origin select chocolate.	
<b>Milk chocolate and vanilla sea salted caramel tart</b>	£17.00
Rich milk chocolate tart flavoured with caramel and Halon Mon sea salt	
<b>Apple blackberry and walnut crumble tart</b>	£17.00
Apples compote ,blackberries , cinnamon walnut crumble topping.	
<b>Strawberry and rhubarb crumble tart</b>	£17.00
with stem ginger and toasted almonds	
<b>Cherry Bakewell tart</b>	£17.00
Almond paste, black cherries, cherry jam, apricot glaze , water icing	
<b>Spiced plum and almond tart</b>	£17.00
Almond paste , plums poached in spiced red wine syrup, toasted almonds, apricot glaze.	
<b>Pear and almond tart</b>	£17.00
Almond paste, poached pears, toasted almonds and apricot glaze.	
<b>Lemon meringue pie</b>	£17.00
Tangy lemon cream, finished with glazed Italian meringue.	
<b>Tart au citron</b>	£17.00
A French classic, rich smooth and tangy.	
<b>Traditional baked English custard tart</b>	£16.00
Classic custard tart dusted and baked with nutmeg.	
<b>Treacle, stem ginger and lemon blossom honey tart</b>	£16.50
<b>Deep apple pie</b>	£13.95
<b>Pecan pie (10 portions per tart)</b>	£14.95
A rich nutty gooey tart, laced with Kentucky Bourbon.	
<b>Walnut, raisin and rum tart (10 portions per tart)</b>	£14.95
Sweet rich and gooey, similar style to pecan pie.	
<b>Mississippi mud pie</b>	£15.95
Chocolate biscuit base, dark chocolate and coffee cream. Chocolate fudge glaze and cocoa	

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**

Our **Pudding** selection

All based on twelve portions per tray.

**Dark chocolate, brioche bread and butter pudding** £15.00

Made with 25% double cream and rum soaked sultanas.

**Pecan nut, butterscotch and maple syrup bread and butter pudding** £15.00

Made with 25% double cream, layered with butterscotch sauce, pecans and maple syrup.

**Sticky Bara Brith bread and butter pudding** £15.00

Made with 25% double cream, layered with locally baked Bara Brith loaf, sticky date pudding and butterscotch sauce.

**Traditional bread and butter pudding** £13.95

Layered slices of buttery bread and rich vanilla custard with sultanas, nutmeg and apricot glaze.

Our **award winning sticky toffee** selection

Pre boxed, contains two portions £3.50 ea

**Sticky chocolate pudding** (Three Star Gold Great Taste Award 2009)

**Sticky date pudding** (One Star Gold Great Taste Award 2010)

**Sticky date and ginger pudding** (One Star Gold Great Taste Award 2009 and True Taste of Wales winner 2007)

## our **Speciality Tortes and Roulades** selection

Based on 12 portions per torte.

- Dark chocolate and vanilla truffle torte** £16.50  
Chocolate biscuit and cocoa nib base, dark chocolate and vanilla truffle mousse, made using 70% origin select chocolate
- White chocolate, raspberry and Cointreau Truffle Torte** £17.00  
Vanilla Genoese sponge base, raspberry pieces, white chocolate and Orange mousse, white chocolate shavings.
- Blackcurrant Delice** £16.50  
Vanilla Genoese base, blackcurrant mousse, blackcurrant mirror glaze.
- Raspberry Delice** £16.50  
Vanilla Genoese base, raspberry mousse, raspberry mirror glaze.
- Strawberry and Marc De Champagne torte** £17.00  
Vanilla Genoese base, strawberry and Champagne mousse, strawberry mirror glaze.
- Tiramisu torte** £17.00  
Chocolate Genoese sponge base, Amaretto and coffee liqueur, vanilla mascarpone mousse, chocolate shavings and cocoa.
- Chocolate Jaffa orange torte.** £19.50  
Vanilla Genoese, orange jelly, dark chocolate mousse, chocolate Ganache glaze.
- Hazelnut and mocha roulade** £17.00  
Chocolate sponge, coffee and hazelnut cream and caramelised hazelnut nibs
- Tropical fruit roulade** £17.00  
Vanilla sponge, passion fruit cream , tropical fruit .
- Dark chocolate and blackberry roulade** £17.00  
Chocolate sponge, vanilla cream ,blackberry compote, chocolate glaze

## **Profiteroles, Choux Buns and Éclairs**

Medium sized **Profiteroles** £1.20 including sauce

Three per portion. Filled with vanilla cream

Minimum order of 6 portions

Individual **Choux Buns** with chocolate fudge glaze £1.40 ea

Minimum order of 6 choux buns.

### **Chocolate Éclairs**

**Buffet size** £0.55p ea

**Large size** £0.95p ea

Minimum order of 10 chocolate éclairs.

### **Pavlova and meringues**

Individual **Pavlova** and meringues £0.90ea

**Large Pavlova** disc £8.50 ea

Dressed with fresh fruits and cream £17.00

Please ask about our flavoured meringues

Flavours such as chocolate, coffee ,orange and ginger cake £1.00 ea

Available in batches of 10

### **Fresh fruit flan £18.00**

Sweet pasty base , orange scented crème patisserie , topped with an array of seasonal fruit and berries

Our selection of **Gateau and Cakes**

<b>Chocolate fudge cake</b> (16 portions)	£22.00
This is the ultimate in chocolate fudge cakes. Nothing like the production line frozen counterparts.	
<b>Lemon Drizzle cake</b> (12 portions)	£9.95
Great as a summer dessert with mascarpone or clotted cream or just with afternoon tea.	
<b>Moist ginger cake</b> (12 portions)	£9.95
A great afternoon tea cake.	
<b>Rich fruit cake 6" square</b>	£11.95
Packed full of succulent moist fruits and nuts.	
<b>Carrot and orange cake</b>	
A wonderfully moist cake, with a complimenting orange flavour and cream cheese frosting.	
	Two layer £15.50
	Three layer £18.50
<b>Black forest gateau</b> (14 portions)	£18.95
A timeless classic gateau, packed with those chocolate cherry Kirsch flavours.	
<b>Strawberry and almond gateau</b> (14 portions)	£18.95
<b>Lemon and blueberry cake</b> (12 portions)	£12.95
With lemon frosting.	
<b>Coffee and walnut cake</b> (12 portions)	£14.95
<b>Victoria sandwich</b> (12 portions)	£14.50
With rich butter cream and strawberry jam.	
<b>Madagascan chocolate cake</b> (12 portions)	£14.95
Rich, moist chocolate cake, with Madagascan dark chocolate butter cream.	
<b>Spiced pear and chocolate cake</b> (10 portions)	£14.00
<b>Dark chocolate brownies</b>	£1.20p ea
Made with 70% organic origin select chocolate.	
<b>Minimum order of 10</b>	

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