



**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 **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)