



**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 **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