

## **Product list for Farm shops and deli's 2010**

**For information on pricing  
And the service we can offer  
Please contact  
Lynn or Anne**

### **Below is a selection of our most popular cheese cakes**

#### **Baked white chocolate and cranberry cheese cake**

Plain biscuit base with a rich white chocolate cheesecake cream, blended with dried cranberries flavoured with orange oil and finished with white chocolate shavings.

#### **Baked apple crumble cheese cake**

Plain biscuit base, with a compote of fresh apple, vanilla cheese cake cream and cinnamon crumble topping.

#### **Chilled ginger cake and lime**

Chocolate biscuit base, with a tangy lime cheese cake cream, topped with our own ginger cake crumb.

#### **Chilled raspberry and lemon drizzle cheesecake**

Plain biscuit base, with a rich raspberry cheese cake cream, topped with our own lemon drizzle cake crumb.

#### **Chilled vanilla cheese cake with milk chocolate and pecan nut fudge**

Plain biscuit base with a rich Bourbon vanilla cheese cake cream, studded with our own milk chocolate and pecan fudge and finished with milk chocolate shavings.

All cheesecakes are to be stored below 5°C. They have a shelf life of eight days from delivery.  
They can also be frozen.

### **Other flavours are available by request**

All whole cheese cakes are eight portions, a minimum order of 3 per any one flavour.

Individually portioned cheese cakes .A minimum order of 12 portions per any one flavour is required

## Our selection of baked tarts

### Cherry Bake well tart

A past True Taste of Wales winner. This tart consists of an all butter sweet pastry case, cherry jam base, rich frangipane paste, moist cherries and finished with apricot glaze and icing.

### Pear and almond tart

An all butter sweet pastry case with rich frangipane baked with poached pears and flaked almonds finished with apricot glaze.

### Spiced plum and almond tart

An all butter sweet pastry case, baked with rich frangipane, poached spiced red wine plums and flaked almonds finished with apricot glaze.

### Treacle stem ginger and lavender honey tart

An all butter sweet pastry case baked with a treacle mix of brioche stem ginger and lavender honey.

### Bitter chocolate tart

An all butter sweet pastry case filled with a rich 70% origin select dark chocolate.

Baked tarts are a mix of ambient and chilled. Ambient tarts have a shelf life of eight days from delivery and chilled tarts have a shelf life of five days from delivery.

They can also be frozen

All whole Tarts are eight portions; a minimum order of 3 per any one flavour is required

Individually portioned tarts. A minimum order of 12 portions per any one flavour  
Is required.

### Note

Anne's Patisserie produce a selection of boxed, individually hand made, iced and decorated 3"celebration fruit cakes with candle, ideal for that spur of the moment gift.

**Our Retail selection of  
Awarding winning puddings Sold in pre-packed boxes of two portions**

**Traditional sticky Toffee pudding**

Moist sticky date sponge with a rich toffee sauce

**Sticky date and ginger pudding**

Wales True taste winner and one star gold Great taste award 2009

Moist sticky date and ginger sponge with rich toffee sauce and stem ginger pieces

**Sticky chocolate pudding with rich Belgium dark chocolate sauce**

Deep chocolaty sticky date sponge with a smooth rich dark chocolate sauce

Three star gold Great Taste award 2009

**Sticky Bara Brith bread pudding**

A bread and butter style pudding with layers of Bara Brith loaf and sticky date pudding with Toffee sauce and rich vanilla custard.

These puddings are to be stored below 5°C. They can also be frozen.

Sticky toffee puddings have a four week self life and the Bara Brith pudding has a shelf life of eight days

A minimum order of 18 boxes is required, any combination of flavours can be ordered.

We produce a selection of flavoured individual meringues and Pavlova's.

Flavours range from vanilla, chocolate, Amaretti, coffee and walnut, orange oil and pistachio.

**Our selection of coffee shop Gateau and cakes**  
Available, only to clients on our delivery routes.

**Chocolate fudge cake (14 portions)**

This is the ultimate in chocolate fudge cakes.

**Lemon Drizzle cake (12 portions)**

Great as a summer dessert with mascarpone or clotted cream or just with afternoon tea

**Moist ginger cake (12 portions)**

A great afternoon tea cake

**Rich fruit cake 6" square**

Packed full of succulent moist fruits and nuts

**Layered carrot and orange Cake (14 portions)**

A wonderfully moist cake with a complimenting orange flavour and cream cheese frosting

**Black forest gateau (14 portions)**

A timeless classic gateau packed with those chocolate cherry Kirsch flavours

**Strawberry and almond gateau (14 portions)**

**Lemon and blueberry cake (12 portions)**

With lemoncello frosting

**Coffee and walnut cake (12 portions)**

**Victoria sandwich (12 portions)**

With rich butter cream and strawberry jam

**Madagascan chocolate cake (12 portions)**

Rich, moist chocolate cake with Madagascan dark chocolate butter cream

**Almond and honey cake (12 portions)**

**Italian, chocolate and Amaretto Torta (12 portions)**

An indulgent cake, of rich dark chocolate, Amaretto and Amaretti cookies

**Dark chocolate Brownies (Min order of 20 and increased in 10's)**

Made with 70% organic origin select chocolate

**Millionaire's shortbread (min order of 20)**

A Buttery shortbread base. Rich caramel, and chocolate topping.

**Strawberry bake well slice (min order of 20)**

**Cranberry and raisin flapjacks (min order of 20)**

## **Anne's Patisserie's Terms and Conditions.**

Notice periods required for our products

**Patisserie items** local deliveries require a minimum of 48 hours notice to guarantee you receive your order on your allocated delivery day. We will of course do our best to accommodate late orders but cannot guarantee them.

### **Mail order, orders**

Orders via mail order will be despatched on an over night courier service within 48 hours of receiving your order.

### **Our Minimum orders**

A minimum order of £30 is required on all locally delivered products. This however will increase dependant on the distance from our base.

### **Minimum mail order, orders**

Products sent by mail will carry a postal charge of £5.00 up to the value of £100 there after carriage will be free.

### **Payment for local clients**

Payment will be either cash or cheque upon delivery unless other arrangements have been made.

### **Clients on account**

Anne's Patisserie only allow a one month credit period with payment due before the fourteenth day of the following month. Due to the size of our operation we need to strictly adhere to these terms, late payments would mean cash only deliveries until accounts are paid in full.

### **Enquiries**

We like to think of ourselves as your one stop pastry shop. We would be happy to discuss any queries you may have.

### **Returns or complaints**

By the nature that all our products are made in small batches and by hand every dessert or cake may not look exactly as the last, it will of course be made with the exact same love and care we give to all our cakes. In the event that you are not happy with any of our products or your order was damaged in transit please contact us immediately and we will do our utmost to rectify the problem.

**All products remain the property of Anne's Patisserie until paid in full.**

**Terms and conditions may change, though we will give due notice when this occurs.**