

# Anne's

P A T I S S E R I E

Established 2003

**Anne's Patisserie** specialise in quality handmade desserts chocolates and celebration cakes. Our aim is to produce great tasting desserts 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 the Chester area, not to mention recognition by the True Taste of Wales. At Anne's Patisserie we regard customer service paramount to our business. We pride our selves 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** work's closely with its clients to ensure they receive the desserts that best suits their clientele. If you have ideas of your own and would like us to produce it for you please ask and if it's feasible we will do so.

**Anne's Patisserie** operates a comprehensive HACCP program with deliveries made in our temperature controlled van. 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.

## About us

**Anne** first trained and gained her degree in hotel management before becoming a full time mum. She later turned 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.

## Product prices

If you are interested in purchasing any of our desserts or cakes please contact James or Anne.

Public, trade and retail enquiries welcome.

## Our baked tart selection

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

### Dark chocolate tart

A rich dark chocolate tart, cream based, made using 70% origin select chocolate

### Dark chocolate, raspberry and pecan nut tart

Flavoured with welsh Penderyn malt whisky

### Apple blackberry and walnut crumble tart

Made with Bramley apples, blackberries with a crunchy cinnamon walnut crumble topping.

### Cherry Bake well tart (True taste of Wales, award winner)

Made with cherry Brandy soaked black cherries cherry jam almond paste and apricot glaze

**Spiced plum and almond tart** Made with Fresh plums poached in spiced red wine syrup, rich almond paste,  
Toasted almonds and apricot glaze

### Pear and almond tart

Rich almond paste flavoured with amaretto, topped with poached pears toasted almonds and apricot glaze

### Lemon meringue pie

Rich tangy lemon base topped with glazed Italian meringue

**Tart AU Citron** A French classic rich smooth and tangy

### Traditional baked English custard tart

A rich and creamy, British classic custard tart dusted with nutmeg.

### Treacle, Stem ginger and lemon blossom honey tart

Made with brioche crumbs ground almonds golden syrup lemon and double cream,

### Deep apple pie

Rich buttery pastry with tart apples and cinnamon

### Pecan tart / pie (10portions per tart)

A Rich nutty gooey tart laced with Kentucky Bourbon. A classic American tart

**Passion fruit tart** Rich and creamy with a full passion fruit flavour

### Blueberry crème Brule tart

Tangy blueberry compote with a rich vanilla Brule cream  
Best finished glazed in house

### Walnut raisin and cranberry tart (10 portions)

Sweet rich and gooey, similar style to pecan pie

## Baked American style cheesecakes

*All based on fourteen portions per cheesecake*

### **White chocolate cranberry and orange** (True Taste of Wales commended)

A biscuit base blended with dried cranberries topped with a smooth chocolate and orange cheesecake cream topped with white chocolate shavings

### **Hazelnut and butterscotch fudge** (True Taste of Wales commended)

Plain biscuit base with a rich hazelnut and milk chocolate cheesecake cream and butter scotch fudge topping

### **Raspberry and vanilla ripple**

Plain biscuit base with a rich vanilla and raspberry swirl studded with raspberries

### **Bramley apple crumble** (other fruit alternatives available)

Plain biscuit base topped with apple compote vanilla cheesecake cream and crunchy streusal topping

### **Lemon and blueberry crumble**

Plain biscuit base with blueberry compote lemon cheesecake cream and streusel topping

### **Simply vanilla**

Plain biscuit base baked with a rich Bourbon vanilla cheesecake cream

## Chilled cheesecakes

*All based on fourteen portions per cheesecake*

**Dark chocolate Brownie cheesecake** Plain biscuit base with creamy dark chocolate and orange oil cheesecake cream combined with our decadent Brownie pieces.

### **Raspberry and lemon drizzle cake**

Plain biscuit base with raspberry compote, lemon cheesecake cream and topped With moist lemon drizzle, cake crumbs

### **Very lemon, Mascarpone and limoncello**

Plain biscuit base, tangy lemon cheesecake cream blended with limoncello liqueur And finished with lemon confit glaze

### **Irish cream liqueur with Amaretti biscuits**

Roasted almond biscuit base topped with a rich Irish cream liqueur cheesecake cream and crushed Amaretti's

### **Mint chocolate chip**

Chocolate chip biscuit base topped with a minty cheesecake cream finished with a layer of dark chocolate ganache

### **Strawberry and Marc DE Champagne**

Plain biscuit base with a rich strawberry and Champagne liqueur cheesecake cream, finished with a set strawberry glaze

### **Banoffee Cream**

Biscuit and roasted hazelnut base topped with toffee, banana liqueur cheesecake cream and chocolate shavings.

**Ginger cake and lime** (True taste of Wales highly commended) Chocolate biscuit base topped with a refreshing lime cheesecake cream finished with moist ginger cake crumbs

### **Vanilla and milk chocolate fudge**

Plain biscuit base with rich vanilla cheesecake cream studded with pieces of our milk chocolate fudge.

### **White chocolate Tiramisu**

Plain biscuit base blended with crushed Amaretti's topped with a white chocolate cheesecake cream flavoured with espresso coffee and Amaretto finished with dark chocolate shavings and cocoa

## Our pudding selection

### **Dark chocolate, brioche bread and butter pudding**

Made with 25 % double cream, and rum soaked sultanas (12 portions per tray)

### **Pecan nut, butterscotch and maple syrup**

#### **Bread and butter pudding** (12 portions per tray)

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

### **Sticky Bara Brith bread and butter pudding**

Made with 25% double cream layered with locally baked Bara loaf, sticky date pudding and butterscotch sauce (12 portions per tray)

### **Traditional Bread and Butter pudding**

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

### **Selection of individually portioned puddings**

**Minimum order of 20 and increasing by 10 portions per order**

#### **Sticky date pudding**

**Sticky date and ginger pudding** (True taste of Wales winner 2007)

**Sticky chocolate pudding** (Three star gold winner great Taste awards 2009)

Recommended serving with our very decadent toffee and chocolate sauce, sold separately.

### **Selection of individual puddings produced in moulds**

Minimum order of 12

### **Summer puddings**

Made with a selection summer berries gently poached in red wine syrup.

### **Baked Black forest puddings**

A rich chocolaty pudding flavoured with kirsch cherries

**Dark chocolate fondants** Made using 70% origin select dark chocolate

**Steamed sponge puddings** (Minimum order of 12)

Spiced fig, Dark chocolate and orange Syrup sponge Strawberry bake well  
sponge Tangy lemon Orange marmalade Spotted Dick

Other flavours also available.

## Our selection of speciality Tortes

Based on 12 portions each

### Dark chocolate orange Truffle Torte

Chocolate Genoese base lightly moistened with Cointreau syrup topped with a rich dark chocolate orange Truffle mousse Made using 70% origin select chocolate

### Black Forest Truffle Torte

Chocolate Genoese base laced with Kirsch topped with moist black cherries and rich chocolate mousse

**White chocolate and lemon Cello Truffle Torte** Vanilla Genoese topped with a light lemoncello and white chocolate mousse finished with white chocolate shavings

### Peach and champagne Torte

Vanilla Genoese base topped with a light peach and champagne mousse finished with a white peach jelly glaze

### Orange and passion fruit Torte

Cointreu laced Genoese base topped with an orange and passion fruit mousse and passion fruit jelly glaze

### Black current Delice

Vanilla Genoese base topped with a light blackcurrant mousse finished with a blackcurrant mirror glaze

### Raspberry Delice

Vanilla Genoese base topped with a light raspberry mousse and raspberry mirror glaze

### Strawberry and Marc De Champagne Torte

Vanilla Genoese base topped moistened with strawberry liqueur syrup topped with a rich strawberry and Champagne mousse and strawberry mirror glaze

### Tiramisu Torte

Chocolate Genoese sponge base, Amaretto and coffee liqueur, rich vanilla mascarpone Mousse and finished with chocolate shavings and cocoa.

Tiramisu also available in a 12portions tray

## Pannacotta

A classic Italian flavoured set cream  
(Minimum order of 12)

Raspberry and lemon, Dark chocolate and Amaretto

White chocolate and vanilla Espresso coffee

Elderflower Vanilla

Any additional flavours, of your own preference can be accommodated

**Profiteroles, choux buns and éclairs**

**Med sized profiteroles**

Three per portion, Glazed with chocolate fudge topping. Minimum order 12 portions  
Chocolate sauce sold separately

**Individual large choux buns with chocolate fudge glaze**

Minimum order of 12

**Chocolate éclairs** minimum order of 20

**Buffet size** large size

**Individual Pavlova's,**

**Large Pavlova's**

**Compliments to our desserts**

**Large Short bread biscuits**

**Luxury desserts sauces**

Sold in 565ml tubs

Dark chocolate, Butterscotch, Raspberry Coulis, Mango and lime,

Strawberry black pepper and balsamic, Crème Analgise

Chocolate fudge sauce

**Fruit compotes** Sold in 565ml tubs

Mixed berry, Blueberry and amaretto, Strawberry and mint,

Mango and lime, Black cherry and Kirsch

**Coffee biscuits and Petit Four selection**

Assorted biscuit selection for coffee

Chocolate Truffles, various flavours

Our own hand made fudge (Minimum order of 30 pieces)

Various flavours available

## Our selection of coffee shop Gateau and cakes

### **Chocolate fudge cake (14 portions)**

This is the ultimate in chocolate fudge cakes. Nothing like, the production line frozen counterparts.

### **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 buttery cream and strawberry jam

### **Madagascan chocolate cake (12 portions)**

Rich, moist chocolate cake with Madagascan dark chocolate butter cream

### **Almond and honey cake £11.25 (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 (minimum order of 20)**

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

### **Strawberry bake well slice (minimum order of 20)**

### **Cranberry and raisin flapjacks (minimum order of 20)**

Plain Flapjack available £0.69pea

## *Baked savoury cheesecakes*

Great as a vegetarian option or summer light bite all based on twelve to fourteen portions.  
The ingredients used in these cheesecakes are luxury items and are not stock items and therefore would require advanced ordering

### **Wild mushroom cheese cake**

Set on a base of granary oat cakes flavoured with tarragon and garlic

### **Baked goats cheese, cheese cake**

Flavoured with sun-dried tomato, roasted red peppers set on a pine nut and oat cake base

### **Baked blue cheese, cheese cake**

With walnuts and a base of oat cakes and celery

### **Baked Ricotta cheese cake**

With sun dried tomatoes, basil and parmesan, set on a toasted almond  
And oat cake base

### **Other savoury products**

Based on 12 portions each

**Baked goats cheese and caramelised red onion tart**

**Baked roasted tomato, shallot and mozzarella Tart**

**Roasted red pepper sundried tomato and basil quiche**

**Caramelised onion and mature cheddar cheese quiche**

**Scottish salmon, red onion and dill quiche**

**Broccoli and Stilton quiche**

## **Additional Individual desserts**

Anne's Patisserie is working hard to meet the needs of its clients with regards to  
producing our range of desserts in individual portions.

Please inquire if you would like to discuss your particular needs

Regards

James and Anne

### **Private or group tuition classes**

Ever thought of increasing your staff skills in that final plated presentation using  
chocolate and sugar garnishes

Please inquire regards pricing

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

## **Notice periods required for our products**

**Patisserie items** from the brochure require a minimum of 48 hours notice before your allocated delivery day to guarantee delivery. We will of course do our best to accommodate late orders but cannot guarantee them

**Hand made Chocolates Truffles** require only 48 hours notice. For large orders and special request orders a minimum of one week is required

### **Celebration cakes.**

Simply decorated celebration cakes require a minimum of 48 hours notice .For those who are not local, delivery will depend on coinciding with your delivery day or alternatively a small charge may be added for delivery.

For a more elaborate celebration cake please phone to discuss your requirements.

### **Our Minimum orders**

A minimum order of £30 is required on all orders, this however will increase dependant on the distance from our base.

### **Payment**

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. We stock many patisserie ingredients for sale and can with notice acquire patisserie related cooking utensils and equipment.

### **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.**