

Real
PÂTISSERIE
WHOLESALE

---- CAKE INFORMATION ----

June 2020

CAKE INFORMATION AND PRICES



VICTORIA SPONGE

25cm dia. Serves 12

A traditional English favourite. Layers of golden sponge with a filling of blackcurrant conserve and a light vanilla buttercream, finished with a dusting of icing sugar. Simply perfect.

Allergens: Cereals containing gluten: wheat, milk, eggs.

Made with: Wheat flour, sugar, margarine, cornflour, baking powder, milk, eggs, butter, vanilla, blackcurrant, lemon juice, cassis, apple pectin.



PLUM CAKE

25cm dia. Serves 12

Succulent sweet red plums, nestling in a light moist almond cake. Induces feelings of well-being and contentment.

Allergens: Cereals containing gluten: wheat, milk, eggs, nuts: almonds.

Made with: Wheat flour, sugar, margarine, milk, eggs, plums, ground almonds, almond essence, baking powder.



COCONUT RASPBERRY & LIME SPONGE

25cm dia. Serves 12

A simple twist on a classic sponge. The coconut in and raspberry and lime on and around, evoke summer, freshness and sunshine.

Nut free

Allergens: Cereals containing gluten: wheat, milk, eggs.

Note: Orange/lemon/lime oil may contain peanut oil, soy and milk.

Made with: Wheat flour, sugar, margarine, desiccated coconut, raspberry, pectin, eggs, butter, vanilla, icing sugar, coconut cream, salt, lime oil, baking powder.

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PISTACHIO & LAVENDER CAKE

25cm dia. Serves 12

Imbued with a light orange syrup, and made not just with pistachio but also almonds this cake is both sticky and delicate.

Perfect for a cup of tea cake – Earl Grey springs to mind.

Wheat free

Allergens: Eggs, milk, nuts: almonds, pistachios.

Note: Orange/lemon/lime oil may contain peanut oil, soy and milk.

Made with: Ground almonds, ground pistachios, sugar, baking powder, lavender, eggs, corn oil, lemon oil, orange oil, orange juice, milk, salt, corn flour, butter, vanilla extract.



TUNISIAN ORANGE CAKE

23cm dia. Serves 10 to 12

Is it a cake? Is it a dessert? Either way our Tunisian Orange Cake is a subtle, sophisticated confection which we drench in a cinnamon and citrus syrup to give it a taste of the Mediterranean. Delicious served with Greek yogurt this cake is Moorish!

Dairy free

Allergens: Cereals containing gluten: wheat, eggs, nuts: almond.

Note: Orange oil may contain peanut oil, soy and milk.

Made with: Sugar, corn oil, eggs, ground almonds, oranges, lemons, bread crumbs, orange oil, cinnamon, baking powder.



CARROT CAKE

23cm dia. Serves 10 to 12

This carrot cake recipe tried and tested through time can't be bettered. A succulent cake packed with grated carrot, nuts and spices, enrobed in an authentic cream cheese frosting. So full of goodness you feel positively virtuous eating it.

Allergens: Cereals containing gluten: wheat, milk, eggs, peanuts, nuts: almond, walnut.

Made with: Wheat flour, sugar, butter, cream cheese, eggs, corn oil, carrot, mixed nuts (almond, walnuts, peanuts), coconut, baking powder, cinnamon, coriander, ginger, nutmeg and cloves.

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VEGAN CHOCOLATE & RASPBERRY CAKE

23cm dia. Serves 10 to 12

Fresh raspberries are folded into this luxuriously rich vegan chocolate cake to create a classic flavour combination. Topped with a thick layer of chocolate frosting and sprinkled with a light raspberry dust, you'd never guess this indulgent cake is free from dairy & eggs.

Vegan & Nut free

Allergens: Soya, cereals containing gluten: wheat.

Made with: Vegetable margarine, soy milk, raspberries, lemon juice, apple pectin, sugar, vanilla extract, wheat flour, cocoa, baking powder, salt, chocolate, agave syrup, coconut oil.



WASTE NOT

23cm dia. Serves 10 to 12

Shockingly delicious use of spent coffee grounds. Using a recipe handed down by the Italian grandmother of one of the team, carefully collected grits are added to almonds and chocolate to make something we believe is currently unique, certainly ultra-unique and fantastically fudgy.

Wheat free

Allergens: eggs, soya, milk, nuts: almond.

Made with: Butter, dark chocolate, eggs, sugar, ground almonds, coffee ground, almond extract, salt.



CHOCOLATE TOFFEE PEANUT SQUARE

22cm X 22cm Serves 12

Outrageously indulgent with peanuts to heighten the decadence, we've upped the billionaire ante, this is more zillionaire. It's a lottery win in cake form.

Allergens: Cereals containing gluten: wheat, milk, peanut, soya.

Made with: Flour, sugar, butter, condensed milk, peanuts, chocolate (milk, dark and white), coconut oil.

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SALTED FUDGE BROWNIES

22cm x 22cm square. Serves 12

Deep, dark and utterly indulgent, a sophisticated confection with a moist chocolatey body finished with a sprinkling of sea salt flakes.

Wheat free

Allergens: Milk, Eggs, Soya.

Made with: Gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), sugar, butter, chocolate, cocoa powder, eggs, sea salt flakes.



DATE & ORANGE FLAPJACK

22cm x 22cm square. Serves 12

Our Date & Orange flapjack is a vegan treat. A rich orange-infused seam of delicious dates rest between two layers of oat and coconut flapjack. Giving a sophisticated twist to a perennial favourite.

Vegan, wheat free

Allergens: Cereal containing gluten Oats.
Note: Orange oil may contain peanut oil, soy and milk.

Made with: Oats, gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), desiccated coconut, sugar, golden syrup, vegan sunflower margarine, dates, orange oil, orange juice, vanilla.



CRANBERRY & PUMPKIN SEEDS FLAPJACK

22cm x 22cm square. Serves 12

Another vegan and wheat free treat full of delicious apricot, cranberries and pumpkin seeds. Seedy and fruity with a soft centre, a traditional favourite with a tang.

Vegan, wheat free

Allergens: Cereal containing gluten Oats, sesame.

Made with: Oats, gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), apricots, vegan margarine, sugar, golden syrup, pumpkin seeds, coconut, sesame seeds, cranberries.

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CARAMEL BANANA LOAF

Serves 10

A moist loaf crammed with whisky-soaked sultanas. Fresh banana and walnuts. Its creamy caramel topping makes it one of our favourite.

Allergens: Cereals containing gluten: wheat, milk, eggs, nuts: walnuts.

Made with: flour, sugar, margarine, sultanas, banana, whisky, walnuts, eggs, butter, milk, baking powder, bicarbonate of soda, vanilla, tea.



MANGO & GINGER LOAF

Serves 10

Made with fresh grated ginger and beautifully balanced. Subtle on the spice side, fresh on the fruit.

Allergens: Cereals containing gluten: wheat, eggs, milk.

Note: Lemon oil may contain peanut oil, soy and milk.

Made with: Margarine, sugar, mango, eggs, yogurt, lemon oil, stem ginger, self-raising flour, baking powder, salt, ground ginger, lemon juice, pectin, butter, dried mango.



PLUM LOAF

Serves 10

Succulent sweet red plums, nestling in a light moist almond cake. Induces feelings of well-being and contentment!

Allergens: Cereals containing gluten: wheat, eggs, milk, nuts: almond.

Made with: Flour, sugar, margarine, eggs, plums, ground almonds, almond essence, baking powder.

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ALLERGENS NOTE

The cakes are prepared in a facility that handles cereals containing gluten, various nuts, milk based products, soya, eggs and sesame.

We make every attempt to identify ingredients that may cause allergic reactions. Every effort is made to instruct our staff on the severity of food allergies. In addition, we highlight items with possible allergen-containing ingredients on our publicity and ingredients list.

We take great care to use separate equipment when preparing nut-free or gluten-free cakes. However, all our cakes are made in the same kitchen so please consider this if you have a severe allergy. There is also a possibility that manufacturers can change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Because we want your cake eating experience to be perfect, we put extra effort into checking all our deliveries of nuts and fruit by hand for pieces of shell or fruit stone. However, please be vigilant in case any have slipped past our checks.

ORDER INFO AND OTHER TIPS

STORAGE

Our cakes are truly home-made. Please follow these guidelines to enjoy them at their very best:

In the fridge: Our cakes stay fresh for a week (apart from the cakes covered with cream cheese frosting and our mango loaf which stay fresh for 5 days).

In the freezer: Freeze on day of delivery. They can be stored for up to 3 months. Allow 3 hours to defrost. They are best eaten within 5 days.

CUTTING

Round Cakes: Use a large, very sharp knife. Push point into centre of cake and use a gentle sawing action to cut.

Square Bakes – 12 Slices: They're easier to cut cold from the fridge. Pull open the corners of the foil tray so it's flat, slide a fish slice underneath and push onto a chopping board. Cut with a large sharp knife.

Loaves – cut into 10 slices: Remove from greaseproof wrapping, place loaf on a board. We suggest you cut at room temperature using a sharp knife.

DISPLAY

Most of our cakes can be stored at ambient temperature.

However, we use cream cheese in the frosting for some of our cakes so these cakes can be displayed at ambient temperature for 4 hours only and must then be sold from a chilled display unit.

ORDERING

Our cakes are made in small batches so please place your orders early to avoid disappointment.

We deliver on Wednesdays and Fridays. You can place an order either by email or phone:

Email: wholesale@realpatisserie.co.uk

Phone: 01273 573773

Please order by:

9am on Monday for delivery on Wednesday

9am on Wednesday for delivery on Friday

Please note we cannot process any orders after these deadlines.

If you'd like to discuss your order please call us, we're always happy to help.