



Gourmet Patisserie

deliciously different...

April 2013

Gourmet Patisserie

Gourmet Foods Ltd prides itself on making quality products for you, the consumer. Usually known for its high quality, award winning, Pats Pantry and Ponsonby Pie range, Gourmet Foods now produces highest quality Patisserie cakes and slices to compliment your range of food offerings.

Gourmet Foods distributes products throughout New Zealand and is 100% kiwi owned and operated from our factory in Tauranga.



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MISSISSIPPI MUD CAKE

Dark chocolate mud cake, moist, dense and enrobed in a beautiful real chocolate ganache. Smooth and velvety - it melts in the mouth. Available in 9 and 11 inch Rounds



MOUSSE & MUD

Delicious rich mud cake smothered with a smooth chocolate mousse encased by a coat of chocolate ganache and finished with real chocolate rosettes. 9 inch Round



DEVILS CHOCOLATE FUDGE

Delightfully sinful - moist chocolate cake with chocolate butter cream filling, smothered in a real chocolate ganache and finished with grated chocolate on the side. 9 inch Round



BAILYS FUDGE

Dark, rich and moist Baily's Fudge Cake. Just the perfect excuse to indulge. Try it with a scoop of french vanilla icecream or whipped cream - mmmmmm



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BLACK FOREST GATEAUX

Layers of chocolate sponge sprinkled with Kirsch liquor, with whipped cream and cherries between each layer, topped with cream and maraschino cherries and chocolate shavings. 9 inch Round



TIRAMISU

A beautiful Italian dessert. Vanilla sponge infused with Masala, layered with Mascarpone cheese and decorated with chocolate pieces on the sides. Its absolutely divine. 9 inch Round



CHOCOLATE CREAM GATEAUX

Beautiful Chocolate sponge filled with chocolate cream between layers and topped off with more cream, grated chocolate and Malteses. 9 inch Round



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CARROT CAKE

One of New Zealand's favourites. Moist cake smothered in cream cheese icing, topped with Pumpkin Seeds and Walnuts. This tastes even better than it looks. 9 inch Round



STICKY DATE

Have this as a nice slice with a cup of tea in the afternoon or as a dessert with icecream and cream. We have left this cake without icing so you can add your special touch. 9 inch Round



CHOCOLATE RUM

The great taste of Chocolate with the added flavour of Rum. A very tasty cake indeed 9 inch Round



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PEACH & PASSIONFRUIT CHEESECAKE

One of New Zealand's favourite cheesecake flavours. These have a fantastic creamy texture and taste. Topped off with real fruit topping makes this a treat not to be missed. 9 inch round



STRAWBERRY CHEESECAKE

Real Strawberry fruit topping on a creamy cheesecake and beautiful biscuit base. Looks great and tastes even better. 9 inch Round

Photo to come

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Raspberry & White Chocolate - another popular flavour and always a winner. 9 inch round



COOKIES & CREAM CHEESECAKE

Try the fantastic flavour of Cookies and cream in our creamy Cheesecake on a delicious biscuit base 9 inch round



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PEACH & PASSIONFRUIT CHEESECAKE CATERING TRAY

One of New Zealand's favourite cheesecake flavours. Made with an "Original Anglaise" recipe consisting of eggs and sugar, which gives these a fantastic creamy texture and taste. Topped off with real fruit topping makes this a treat not to be missed. Tray size is 440mm x 200mm



STRAWBERRY CHEESECAKE CATERING TRAY

Real Strawberry, fruit topping on a creamy cheesecake and beautiful biscuit base. Looks great and tastes even better. Tray size is 440mm x 200mm



BOYSENBERRY CHEESECAKE CATERING TRAY

Boysenberry is another one of our favourite flavours. Real Boysenberry fruit topping on our creamy Cheesecake with delicious biscuit base. Always a winner. Tray size is 440mm x 200mm



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APPLE CRUMBLE

Delicious tasting Apple all wrapped in a short pastry topped with a delightful crumble.
9Inch round



APPLE SHORTCAKE

Delicious tasting Apple all wrapped in a short pastry. One of New Zealand's favourites
9 inch Round



APPLE CRUMBLE & APPLE SHORTCAKE CATERING SIZES

The same delicious taste as the larger 9 inch round cakes but with catering in mind. These come in a Tray (245mm x 380mm) and a Sheet (370mm x 380mm) allowing you to cut the size you need



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BLACK FOREST CATERING LOG

Layers of chocolate sponge sprinkled with Kirsch liqueur, with whipped cream and cherries between each layer. Topped off with cream and Maraschino Cherries and chocolate shavings. Log size approx 380mm x 100mm.



CAPPUCCINO HAZELNUT CATERING LOG

Delicious coffee flavoured log topped off with coffee cream, chocolate and hazelnuts. Great for that special afternoon tea. Log size approx 380mm x 100mm



TIRAMISU CATERING LOG

A beautiful Italian dessert. Sponge infused with Masala, layered with Mascapone cheese and decorated with chocolate cream on top. Log size approx 380mm x 100mm.



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COCONUT DELIGHT CATERING LOG

Coconut, Sultanas, Raspberry Jam all combined to form an exotic tasting slice inspired by the Caribbean. Log size approx 380mm x 100mm



RASPBERRY SQUARE CATERING LOG

A delightful snack at anytime of the day. Sweet paste base filled with Raspberry jam finished off with icing on the top. Log size approx 380mm x 100mm



FUDGE BROWNIE CATERING LOG

Gooley and moist with a slightly crispy top. All you need to do is sprinkle some icing sugar on top and you have got the perfect morning tea. Log size approx 380mm x 100mm
(Picture shows serving suggestion)



LEMON MERINGUE TARTLETS

Bursting with fresh Lemon taste and a creamy meringue topping. Fantastic taste in a bite sized Tartlet



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LEMON MERINGUE PIE

Bursting with fresh lemon flavour and a creamy meringue topping. Scrumptious - most of us have grown up with this one.
10 inch Round



BANOFFEE PIE

Sweet biscuit base, covered in a thick layer of Banna caramel and topped with a generous helping of fluffy cream and drizzled with chocolate. In our opinion it should just be called "heaven". 10 inch Round



TARTE AU CITRON

The fresh taste of Lemons in a creamy custard combine well to make this French classic. Sprinkle with a little icing sugar or serve with a ball of icecream. mmmmmmm!
10 inch Round



PECAN PIE

A delightful sweet taste experience with Pecan nuts providing a nice crunch with the caramel filling
10 inch Round



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CATERING SLAB ZESTY LEMON

Delicious tasting slice - exotic summer flavours with a Zesty Lemon zing. Available in Whoppa Slabs or Logs for your catering needs



CATERING SLAB CHOCOLATE

Catering sized Chocolate cake. This comes in the Whoppa Slab so you can cut it to any size you require



CATERING SLAB BANNA CAKE

Catering sized Banana cake. This comes in the Whoppa Slab so you can cut it to any size you require



CATERING SLAB CARROT CAKE

Catering sized Carrot cake. This comes in the Whoppa Slab so you can cut it to any size you require



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CHOCOLATE CARAMEL LOG

Each slice has a surprise of Sticky Caramel sandwiched between biscuit layers and topped off with Chocolate icing on top



GOURMET CUSTARD LOG

Delicious Custard Cream sandwiched between two flakey pastry layers all topped off with a fantastic icing and coconut sprinkle.
Available in Logs or Trays for your convenience



CAKE WEDGES

The "take a break slice of cake.." Ideal for that quick snack or morning tea break. These come in 3 flavours - Mud Cake, Banana Cake and Carrot Cake



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BANANA BREAD

Try your Banana bread toasted in the morning with a little butter melting into it. The taste is fantastic. If you haven't tried this then you are missing out. Order some today



MUFFINS

Delightfully tasty Muffins. These are soft, moist and have wonderful flavour.

There are 4 flavours to choose from:
Lemon, Raspberry & White Chocolate,
Chocolate and Blueberry



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ALL PRODUCT IS DELIVERED FROZEN

CAKE CUTTING

Because the products are frozen, care should be taken when cutting to avoid accidents.

To obtain the best cut we recommend using a long sharp serrated cake knife. Place the knife in a container of hot water before and after cutting each slice. Wipe the knife dry before every cut. To achieve even cutting firstly cut the cake in half and then into quarters. Cut quarters into desired slices eg. 8, 12 or 16 slices per Cake



CRUMB & PASTRY SIDE CUTTING

To prevent crumb or pastry sides from breaking, start from the outside edge and move towards the centre.

CATERING PRODUCTS SLICING

With our catering products you can slice as shown in the diagram

THAWING YOUR PRODUCTS

Thawing times will vary depending on the variety. Cakes and gateaux thaw best by leaving overnight. Thawing Slices just before use will keep their best quality. ALL PRODUCT SHOULD BE THAWED IN A REFRIGERATOR.

WHY IS OUR PRODUCT FROZEN?

This is to ensure that the quality of our Patisserie product arrives to you in top quality condition and is able to maintain a consistent quality. Frozen product also avoids wastage as products can be cut frozen and allows you to use only what you need.

The portion not thawed MUST be returned to the freezer immediately after cutting. After defrosting it is recommended that products are stored in the safest and best conditions (as per Food Safety Standards) normally used for fresh products.

SHELF LIFE

Frozen: 12 months Frozen

Thawed: 3-5 days - keep refrigerated

Gourmet Foods Ltd
144 Birch Ave, Judea
Po Box 2129
Tauranga

Ph: 07 5779905
www.bestcakes.co.nz



Log Cutting Options



Cake Cutting Chart



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