



2011

HAND-MADE DESSERTS - RETAIL



<i>Name & Description</i>	<i>Yield and shelf-life</i>	<i>Retail price</i>
<p><i>Apple Strudel</i></p> <p><i>Great Taste Award 2010 Gold Star Winner)</i></p> <p><i>Classic Austrian dessert filled with juicy apples, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	 <p><i>£20 per strudel</i></p>
<p><i>Apricot Strudel</i></p> <p><i>Classic Austrian summer dessert filled with seasonal apricots, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£24 per strudel</i></p>
<p><i>Cherry Strudel</i></p> <p><i>Another classic Austrian dessert filled with sour cherries, cinnamon, nuts & raisins. Can be served with whipped cream/ice cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£24 per strudel</i></p>
<p><i>Mixed Berry Strudel</i></p> <p><i>Another classic Austrian dessert filled a medley of fruits of the forest, nuts and raisins. Can be served with custard or whipped cream</i></p>	<p><i>1 strudel yields 7-10 portions & can be stored frozen for up to 2 months or fresh for 2-3 days</i></p>	<p><i>£24 per strudel</i></p>
<p><i>Triple Chocolate Brownies</i></p> <p><i>Melt in your mouth brownies filled with white chocolate chunks which can be served hot or cold as a chocolate-lovers dessert</i></p>	<p><i>Brownies are sold as individual 100g portions or 2x2cm petits fours and can be refrigerated for 7 days</i></p>	<p><i>100g = £4</i></p> <p><i>1x1cm = £5 per dozen</i></p>
<p><i>Espresso & Praline Chocolate Cake</i></p> <p><i>Great Taste Award 2010 Gold Star Winner)</i></p> <p><i>A wonderfully velvety chocolate cake on a base of butter biscuits with bursts of coffee flavours topped with crunchy roasted hazelnuts</i></p>	<p><i>One cake yields approximately 16 portions and keeps refrigerated for 7 days</i></p>	 <p><i>£30 per cake</i></p>



<p><i>Caramel Floating Island</i></p> <p><i>This delightfully buoyant, classical French dessert is impressive in appearance, has an intense caramel flavour yet is soft and light on the stomach</i></p>	<p><i>Sold as a large dome where one is enough for 12 people and keeps for 24hours</i></p>	<p>£20</p>
<p><i>Lemon Curd Tartlet</i></p> <p><i>Hand-made lemon curd in a delicate pate brisee. This British classic is both satisfyingly rich and refreshing.</i></p>	<p><i>Sold as individual portions 11cm in diameter or in 22cm large tarts which can be sliced into 6 good-sized segments. Keeps refrigerated for 2-3 days</i></p>	<p>11cm tartlet =£4 22cm tart =£24</p>
<p><i>Triple Chocolate cake</i></p> <p><i>(Great Taste Award 2010 Gold Star Winner)</i></p> <p><i>Melt in your mouth chocolate-iced cake filled with white chocolate chunks which can be served hot or cold as a chocolate-lovers dessert</i></p>	<p><i>One large cake which yields 12 good-sized portions Keeps refrigerated for 2-3 days</i></p>	 <p>£25 per cake</p>
<p><i>Sachertorte</i></p> <p><i>Classic Viennese chocolate cake filled with a layer of apricot jam and topped with thick chocolate icing</i></p>	<p><i>Sold as individual "Törtchen" or one large cake which yields 12 good-sized portions Keeps refrigerated for up to 7 days</i></p>	<p>£4 per Törtchen £30 per cake</p>
<p><i>Selection of Austrian biscuits</i></p> <p><i>Vanillekipferl (Vanilla & mixed nut butter biscuits)</i></p> <p><i>(Great Taste Award 2010 Gold Star Winner)</i></p> <p><i>Kokosbusslerl (Coconut or pistachio meringues)</i></p>	<p><i>All biscuits have a shelf-life of approximately 2-3weeks if stored in a cool dry place. They are excellent accompaniments to tea and coffee</i></p>	 <p>£6 per dozen £6 per dozen</p>



<p><i>Crème Anglaise/Vanilla custard</i></p> <p><i>Luscious, creamy sauce made with fresh Indonesian vanilla – can be served as a perfect accompaniment to almost any dessert!</i></p>	<p><i>Sold in 250ml batches and keeps for 2-3 days</i></p>	<p><i>£4 per 250ml</i></p>
<p><i>Seasonal fruit tart</i></p> <p><i>In the winter a succulent apple tarte tatin or classic apple pie and in the spring and summer summer berry puddings</i></p>	<p><i>One tart or pudding yields approximately 8-12 portions and keeps refrigerated for 4 days</i></p> <p><i>£12</i></p>	<p><i>£2-£3 per portion</i></p>

All our products are hand-made with high-quality ingredients by us or our pastry chefs.

If you would like more information on the services and products we can offer please contact us via the following:

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If you are interested in ordering some of our products please email or print & fax through the order form on the following page



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PASTRY ORDER FORM

Cold food delivery

Tel: 07802 203 153

Fax to 0207 835 23 53

Or

Email to sissi@london.com

ORDER DATE	
DELIVERY ADDRESS	

PRODUCT	ORDER QUANTITY	COST	DELIVERY DATE & TIME
<i>Apple Strudel</i>			
<i>Apricot strudel</i>			
<i>Cherry Strudel</i>			
<i>Mixed berry Strudel</i>			
<i>Triple chocolate brownies (7cmx7cm)</i>			
<i>Triple chocolate brownies (dozen petits fours)</i>			
<i>Espresso & praline chocolate cake</i>			
<i>Caramel floating island</i>			
<i>Lemon curd tartlets 11cm</i>			
<i>Lemon curd tarts 22cm</i>			
<i>Triple chocolate cake</i>			
<i>Sachertörtchen</i>			
<i>Sachertorte - cake</i>			
<i>Vanillekipferl</i>			
<i>Zimtsterne</i>			
<i>Kokosbuserl</i>			
<i>Selection of Austrian biscuits</i>			
<i>Creme anglaise/custard</i>			

TOTAL = £ _____

Orders totalling less than £50 will incur a £15 delivery fee. All orders are cash or cheque on delivery and will include a copy of this order form as an invoice. Cheques made payable to Sissi Fabulous Food Ltd.