



Product list for Public sale

Trade enquiry's welcome

Anne's Patisserie specialise in quality handmade deserts and celebration cakes. Our aim is to produce great tasting deserts 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 Cheshire, not to mention recognition by the True Taste of Wales and Great Taste Awards.

At **Anne's Patisserie** we regard customer service paramount to our business. We pride ourselves 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 works closely with our clients to ensure they receive the desserts that best suits their customers. If you have ideas of your own and would like us to produce something exclusively for you - please ask and if feasible we will do our best to create it for you.

Anne's Patisserie operates a comprehensive HACCP program with deliveries made in our temperature controlled van. For clients further a field, we offer a mainland UK next day courier service. 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.

Anne's Patisserie was created by us - Anne and James Elwood through our passion for classic quality patisserie. **Anne** first trained and gained her degree in hotel management before becoming a full time mum then later turning 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.

Our artisan patisserie business based in Flint, North Wales has steadily been gaining regional and national recognition for the consistency and quality of our products. Our goal is to deliver an indulgent experience through our sweet creations coupled with our friendly and personal service.

We also have a price list for **Farm Shop and Deli** deserts and cakes, please ask us for details.

Our **Baked Tart** selection

All priced at £21.50

Twelve portions per tart.

Dark chocolate tart with Cointreau

Made with 70% origin select chocolate.

Milk chocolate, sea salted caramel tart

Cherry Bakewell tart

Almond paste, black cherries, cherry jam, apricot glaze , water icing

Spiced plum and almond tart

Almond paste, plums poached in spiced red wine syrup, toasted almonds, apricot glaze.

Pear and almond tart

Almond paste, poached pears, toasted almonds and apricot glaze.

Lemon meringue pie

Tangy lemon cream, finished with glazed Italian meringue.

Tart au citron

French classic tart, Rich, smooth and tangy.

Traditional baked English custard tart

Classic custard tart dusted and baked with nutmeg.

Treacle, stem ginger and lemon blossom honey tart

Seasonal fruit flan

With elderflower crème patisserie, seasonal fruits and red berry glaze

Our chilled and baked **cheesecake** selection
All priced at £24.50

Based on twelve portions

Apple and cinnamon crumble

Plain biscuit base, apple compote, vanilla cheesecake cream ,cinnamon streusel topping.

Dark chocolate brownie

Chocolate and cocoa nib biscuit base, dark chocolate and orange oil cheesecake cream, decadent brownie pieces, dark chocolate shavings

Raspberry and lemon drizzle cake

Plain biscuit base, raspberry compote, lemon cheesecake cream , moist lemon drizzle cake crumbs.

Irish cream liqueur with Amoretti biscuits

Roasted almond biscuit base, Irish cream liqueur cheesecake cream, crushed Amaretti biscuits.

Strawberry and Marc DE Champagne

Plain biscuit base, strawberry and champagne liqueur cheesecake cream, strawberry mirror glaze.

Banoffee Cream

Roasted hazelnut biscuit base, toffee, banana liqueur cheesecake cream, dark chocolate shavings.

Vanilla, milk chocolate and pecan nut fudge

Plain biscuit base, vanilla cheesecake cream, our own fudge, chocolate shavings, chocolate fudge sauce

Summer berry

Plain biscuit base, vanilla and green tea cheese cake cream. Summer berries, raspberry jelly

Our baked **cheesecake** selection

Baked New York

A rich creamy vanilla baked cheesecake

Baked White chocolate cranberry and orange

Plain biscuit base, white chocolate and orange cheesecake cream, dried cranberries, white chocolate shavings.

Baked Hazelnut and butterscotch fudge

Plain biscuit base, hazelnut and milk chocolate cheesecake cream, butter scotch fudge topping

Speciality Tortes and Roulades selection

All priced at £22.50

Based on 12 portions per torte.

Dark chocolate and vanilla truffle torte

Chocolate biscuit and cocoa nib base, dark chocolate and vanilla truffle mousse, made using 70% origin select chocolate

White chocolate, raspberry and Cointreau Truffle Torte

Vanilla Genoese sponge base, raspberry pieces, white chocolate and Orange mousse, white chocolate shavings.

Blackcurrant Delice

Vanilla Genoese base, blackcurrant mousse, blackcurrant mirror glaze.

Raspberry Delice

Vanilla Genoese base, raspberry mousse, raspberry mirror glaze.

Strawberry and Marc De Champagne torte

Vanilla Genoese base, strawberry and Champagne mousse, strawberry mirror glaze.

Tiramisu torte

Chocolate Genoese sponge base, Amaretto and coffee liqueur, vanilla mascarpone mousse, chocolate shavings and cocoa.

Tropical fruit roulade

Vanilla sponge, passion fruit cream, tropical fruit.

Dark chocolate and blackberry roulade

Chocolate sponge, vanilla cream, blackberry compote, chocolate glaze

Our selection of **Gateau and Cakes**

Chocolate fudge cake (16 portions)

£24.50

This is the ultimate in chocolate fudge cakes.

Nothing like the production line frozen counterparts.

Carrot and orange cake (12 portions) Great Taste one star Gold award

£22.50

A wonderfully moist cake,

With a complimenting orange flavour and cream cheese frosting.

Black forest gateau (14 portions)

£19.50

A timeless classic gateau, packed with those chocolate cherry Kirsch flavours.

Strawberry and almond gateau (14 portions)

£19.50

Our Luxury Quiche selection

All priced at £19.95

Based on twelve portions each.

Roasted red pepper, sun dried tomato and basil quiche

Caramelised onion and mature cheddar cheese quiche

Scottish salmon, red onion and dill quiche

Broccoli and stilton quiche