



DSCP16

Pete's Patisserie

Individual

Individual Fruit Cheesecakes

	Case Size	Unit Size
DSCP16 Strawberry & Champagne Champagne scented cream cheese set on an all butter biscuit base and a layer of strawberry compote topped with strawberry glaze.	16	1ptn
DLCP16 Tangy Lemon Curd A light lemon laced cream cheese rippled with a tangy lemon curd set on an all butter biscuit base topped with a lemon glaze and candied fruit.	16	1ptn
DIWC20 Woodland Forest Fruit Woodland fruit flavoured cheesecake on a digestive biscuit base topped with assorted woodland fruits.	16	1ptn
DPCP17 Passion Fruit A rich passion scented cream cheese set on an all butter biscuit base topped with passion fruit compote.	16	1ptn
DLLP16 Lemon & Lime Duo of citrus, lemon and lime flavoured cheesecake, set on an all butter biscuit base.	16	1ptn

Individual Cheesecakes

DSCP15 Salted Caramel A double layer of vanilla and caramel cheesecake set on an all butter biscuit base and topped with chunks of salted caramel.	16	1ptn
DIPC20 Very Vanilla Vanilla flavoured cream cheese set on an all butter biscuit base finished with an icing sugar dusting.	16	1ptn
DSPP15 Strawberry & Prosecco A rich cream cheese infused with prosecco and strawberry compote centre set on an all butter biscuit base, finished with a strawberry glaze and white chocolate decoration.	16	1ptn
DBCP17 Speculoos Biscoff flavoured cheesecake, sat on a biscoff biscuit base topped with chocolate ganache and biscoff crumbs.	16	1ptn
DBTP16 Baileys & Toffee Irish cream cheesecake with caramel sauce and biscuit crumb base finished with a chocolate and caramel glaze.	16	1ptn
DGLP16 Gin & Lime Gin, lemon and lime cheesecake set on an all butter biscuit base and finished with candied lime and chocolate decoration.	16	1ptn
DIVP18 Baked Vanilla Individual baked vanilla cheesecake sat on a biscuit crumb base.	18	1ptn
DICP18 Baked Chocolate Individual baked chocolate cheesecake sat on a biscuit crumb base.	18	1ptn

Individual Tortes & Truffles

	Case Size	Unit Size
DCIP16 Indulge in Chocolate Rich chocolate mousse set on chocolate sponge base finished with chocolate ganache, Mars, Snickers & Daim Bar garnish with toffee drizzle.	16	1ptn
DTCC20 Trio of Chocolate A three layer mousse of white, dark and milk chocolate set on a chocolate sponge base finished with a dark chocolate glaze.	16	1ptn
DITC20 Tiramisu Torte Italian liqueur soaked sponge with mascarpone cheese dusted with dark cocoa.	16	1ptn
DBTP17 Belgian Chocolate Truffle Dark Belgian chocolate truffle torte set on a chocolate sponge, dusted with cocoa.	16	1ptn

Elite Individuals & Tortes

DVPP09 Vanilla Panacotta Classic Italian set vanilla cream dessert.	12	1ptn
DBTP22 Banoffee Torte A light banana mousse set on caramel and a vanilla sponge finished with a caramel toffee glaze.	16	1ptn
DBFP16 Bucks Fizz Torte Duo of champagne and orange mousse topped on a vanilla sponge and finished with a sparkling orange glaze.	16	1ptn
DESP16 Sherry Trifle Sherry soaked vanilla sponge, crème anglaise and fruity compote layer finished with fresh cream and raspberry fruit topping.	16	1ptn
DCCP16 Cherry & Chocolate Torte Bitter sweet mousse encasing a dark cherry filling, garnished with a rich chewy fudge brownie.	16	1ptn
DGOP16 Ginger & Chocolate Cheesecake Orange soaked gingerbread sat on a spiced digestive crumb and encased in orange cheese cream. Finished with a marbled glaze.	16	1ptn
DSCP11 Salted Caramel & Chocolate Torte Smooth chocolate mousse filled with a salted caramel centre, glazed with chocolate and finished with a chewy fudge brownie.	16	1ptn
DFRP15 Forest Fruit Ripple Cheesecake Smooth cheese cream rippled with a fruits of the forest compote set on an all butter biscuit base and finished with a black cherry glaze.	16	1ptn



DSPP15



DBTP17



DBTP16



DTCC20



DBFP16



DSCP11



DTCS16



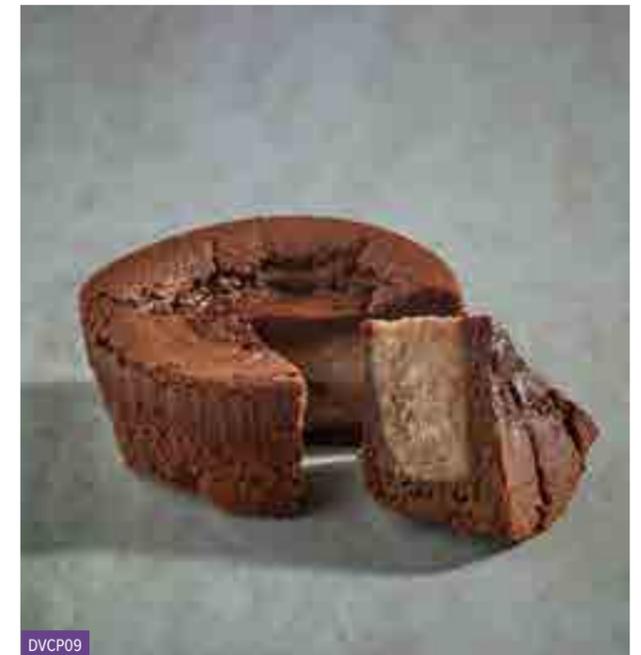
DJRP18



DLTP25



DVBP16



DVCP09

Pete's Patisserie Individual Tarts & Vegan

Individual Assiettes, Puddings & Brownies

Code	Name	Case Size	Unit Size
DCBP09	Chocolate Brownie (Hot) Intense fudgy American style chocolate cake which can be served hot or cold.	9	1ptn
DSFP09	Summer Fruit Pudding An old English style pudding of fruit soaked bread encasing fruity woodland berries in their own juices.	9	1ptn
DCFP16	Chocolate Fondant (Hot) Fresh made ready to bake chocolate sponge pudding oven bake for 12 - 14 minutes at 200c for that perfect soft centered dessert.	9	1ptn
DACP25	Chocolate Truffle Torte Dark Belgian chocolate truffle torte set on chocolate sponge topped with a chocolate garnish.	25	1ptn
DABP25	Black Cherry Cheesecake A vanilla cream cheese set on a butter-biscuit base infused with black cherry compote and finished with a black cherry glaze.	25	1ptn
DJRP18	Jam Roly Poly (Hot) Traditional Suet Pudding with Raspberry jam.	18	1ptn

Individual Tarts

Code	Name	Case Size	Unit Size
DCLP27	Citrus Lemon 8.5cm A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (8.5cm)	27	1ptn
DLTP25	Mini Lemon 6.4cm A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (6.4cm)	32	1ptn
DICC16	Tarte Au Citron 10 cm A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (10cm)	15	1ptn

Whole Tarts 28cm

Code	Name	Case Size	Unit Size
DBTP28	Bakewell Tart Traditional Derbyshire tart filled with jam, moist almond sponge and flaked almonds in a sweet pastry case.	1	16ptn
DFAP16	French Apple Tart Sweet pastry shell filled with spiced caramelised apple seal with apricot glaze.	1	16ptn
DCTP01	Belgian Chocolate Tart Rich chocolate custard tart dusted with cocoa.	1	16ptn
DMPP14	Maple & Pecan Tart Sweet pastry shell filled with treacle and pecan fudge and maple syrup flavouring. (28cm)	1	16ptn
DTCS16	Tart Au Citron A classic French-style tart. Golden sweet pastry case with a tangy lemon filling.	1	16ptn
DBLP16	Black Treacle Tart A sweet pastry base filled with a sticky black treacle filling.	1	16ptn
DRRP01	Rhubarb & Raspberry Frangipane Moist almond flavoured sponge tart layered with fruit conserve on a sweet pastry case, studded with rhubarb and raspberry fruits.	1	16ptn

Plant Based Desserts

Code	Name	Case Size	Unit Size
DVCP09	Cookie Dough Brownie A vegan friendly brownie with a chocolate chip cookie dough centre.	9	1ptn
DVSP11	Sticky Toffee Traycake A vegan friendly moist sticky date pudding.	1	24ptn
DVBP01	Brownie Bar Creation A vegan friendly rich fudgy brownie traycake.	1	24ptn
DVBP16	Belgian Chocolate Ultimate A vegan friendly rich chocolate torte on a sponge crumb base.	16	1ptn



DMPP14



DCBP09



DTBP18

Pete's Patisserie Traybakes & Bar Creations

Whole Traybakes

Case Size Unit Size

DPBP24	Toffee Pecan Brownie Indulging chocolate brownie topped with toffee frosting, chopped pecans and chocolate ganache.	1	24ptn
DMOP24	Millionaire Orange Shortcake A classic orange flavoured toffee shortcake and toffee slice.	1	24ptn
DTTP24	Tiffin A classic tiffin of digestive, raisin, cherry and chocolate slice.	1	24ptn
DPFP24	Plain Flapjack Traditional flapjack with puffed rice and coconut.	1	24ptn
DCFP24	Milk Chocolate Coated Flapjack Traditional flapjack with puffed rice and coconut, finished with a milk chocolate ganache.	1	24ptn
DRRP24	Rocky Road Chocolate shortbread, sultana and marshmallow traycake.	1	24ptn
DTMP24	Millionaire Caramel Shortcake Classic shortcake and toffee slice.	1	24ptn
DTBP18	Chocolate Brownie Chocolate brownie topped with a chocolate fudge icing.	1	24ptn
DTFP18	Farmhouse Fruit Classic fruit cake.	1	24ptn
DGOP24	Ginger & Chocolate Cheesecake Dark chocolate and ginger pudding topped with a dark chocolate frosting (best served warm).	1	24ptn
DTSP18	Sticky Toffee Sticky golden syrup sponge coated in a rich toffee sauce and topped with orange chocolate and fudge pieces.	1	24ptn
DTGP18	Sticky Ginger & Lemon Lemon and ginger drizzle sponge cake topped with lemon curd and lemon water icing.	1	24ptn
DGAP24	Gingerbread & Toffee Apple Pudding Indulging toffee apple and gingerbread pudding topped with a caramel glaze.	1	24ptn
DTCP18	Carrot Moist carrot and spice sponge topped with a cream cheese frosting and nibbed walnuts.	1	24ptn

Bar Creations

Case Size Unit Size

DSCP84	Salted Caramel Chocolate Rich chocolate and walnut brownie base, topped with chocolate ganache, salted caramel layer and chocolate finish.	1	18/84ptn
DCCP84	Caramel Bar Sticky toffee sponge topped with a sticky caramel sauce.	1	18/84ptn
DBBP84	Brownie Bar Cake Rich Chocolate brownie topped with fudge icing & chocolate curls.	1	18/84ptn
DHPP84	Hazelnut Praline Layered chocolate sponge filled with hazelnut praline and topped with a chocolate fudge ice.	1	18/84ptn

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DTMP24



DBBP84



DTGP18



DCCP84



DTSP18



DTTP24



DAEP16



DBWP16



DGBP16



DLMP16

Pete's Patisserie Multi-Portion

Platinum Exreme Cakes & Gateaux (Pre-cut)

	Case Size	Unit Size
DCOP01 Chocolate Orange Desire Dark chocolate and orange gateau. Triple layered with orange compote, mirror glaze and handmade milk chocolate segments.	1	16ptn
DECP16 Chocolate Orange Chocolate sponge cake filled with chocolate orange fudge icing and finished with dark chocolate and orange curls and mirror glaze finish.	1	16ptn
DGBP16 Grande Black Forest Classic Kirsch soaked sponge and cherry gateau.	1	16ptn
DTCP16 Triple Chocolate Flake Triple layer chocolate cake with Belgian dark chocolate and vanilla cream. Decorated with milk chocolate flake fingers.	1	16ptn
DLMP16 Lemon Mist Melody Attractive three tiered sponge cake with sharp lemon curd and lemon mousse filling, encased in crisp white chocolate curls.	1	16ptn
DSBP16 Strawberry Buttercream Jam and strawberry compote filled sponge bound in a white chocolate buttercream.	1	16ptn
DLWP16 Lemon & White Chocolate Sponge cake with a lemon curd and white chocolate buttercream filling finished with white chocolate curls and pencils.	1	16ptn
DCFP17 Chocolate Flake Chocolate sponge filled with chocolate buttercream and finished with dark chocolate shavings and milk chocolate flakes.	1	16ptn

Large Cheesecakes (Pre-cut)

	Case Size	Unit Size
DAEP16 After Eight Chocolate A mint flavoured cheesecake with chocolate shavings topped with dark Belgian chocolate.	1	16ptn
DSCP17 Salted Caramel A double layer of vanilla and caramel cheesecake set on an all butter biscuit base and topped with salted caramel pieces.	1	16ptn
DMCP16 Millionaires Classic blend of rich toffee, shortcake biscuit and chocolate.	1	16ptn
DLDS14 Very Vanilla Vanilla flavoured cream cheese set on an all butter biscuit base finished with an icing sugar dusting.	1	16ptn

Large Brownie & Beyond Cheesecakes (Pre-cut)

	Case Size	Unit Size
DGOP18 Gingerbread & Orange Orange soaked gingerbread sat on a spice digestive crumb and encased in orange cheese cream, finished with a gingerbread garnish.	1	16ptn
DBBP19 Peanut Butter Rich and creamy peanut butter and brownie cheesecake.	1	16ptn
DGBP01 Gingerbread Creamy vanilla cheesecake laced with white chocolate on a bed of dark gingerbread, topped with white chocolate curls and gingerbread chunks.	1	16ptn
DBWP16 White Chocolate Super rich white chocolate cheesecake topped with indulgent truffle, white chocolate and fudge brownie.	1	16ptn



DCFP17



DGOP18



DBBP19



DTCP16



DSPP17

Pete's Patisserie

Large Cheesecakes

Large Fruit Cheesecakes (Pre-cut)

Code	Name	Case Size	Unit Size
DBCP12	Banoffee A vanilla cheesecake with fresh banana, toffee and caramel glaze.	1	16ptn
DWRP16	White Chocolate & Raspberry Smooth white chocolate cream cheese set on an all butter biscuit base topped with raspberry compote & finished with raspberries.	1	16ptn
DCOP17	Chocolate Orange Chocolate and orange flavoured cheesecake filled with a citrus compote set on a shortbread and chocolate chip biscuit, topped with soft ganache and orange curls.	1	16ptn
DWFP16	Woodland Fruit Woodland fruit set on a vanilla cheesecake on an all butter biscuit base.	1	16ptn
DTLP14	Tangy Lemon Curd A light lemon laced cream cheese rippled with a tangy lemon curd set on an all butter biscuit base topped with a lemon glaze and candied fruit.	1	16ptn
DSPP17	Strawberry & Prosecco A rich cream cheese infused with prosecco essence and a strawberry compote centre, set on a butter biscuit base with a strawberry glaze and white chocolate garnish.	1	16ptn
DSL16	Lust in Lemon Lemon sponge and digestive crumb base soaked in lemon syrup and curd topped with vanilla cheesecake and lemon glaze.	1	16ptn
DSWS14	Strawberry & White Chocolate A white chocolate flavoured cream cheese set on an all butter biscuit base and strawberry compote topped with a strawberry glaze.	1	16ptn

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Large Baked Cheesecakes (Pre-cut)

Code	Name	Case Size	Unit Size
DBBP16	Baileys American style baked cheesecake scented with Bailey's Irish cream dulce de leche topped with chocolate drizzle.	1	16ptn
DBRP16	Raspberry American style baked velvet vanilla cheesecake studded with fresh raspberries and raspberry ripple topping.	1	16ptn
DBSP16	Strawberry & Rodda's Clotted Cream Baked vanilla and clotted cream cheesecake infused with strawberry compote and soured cream.	1	16ptn
DJOP16	Jaffa Orange Baked vanilla cheesecake infused with orange. Topped with chocolate ganache.	1	16ptn
DNYS01	Vanilla Baked creamy cheesecake infused with lemon on an all butter biscuit base.	1	16ptn
DBIP16	Chocolate Mars American style baked cocoa flavoured cheesecake with a chocolate biscuit crumb, topped with chocolate ganache and Mars bar garnish.	1	16ptn

Large Cakes (Pre-cut)

DCCP17	Cherry & Chocolate Torte Bitter sweet mousse encasing a dark cherry filling, garnished with a rich chewy fudge brownies.	1	16ptn
DSCP19	Salted Caramel Torte Smooth chocolate mousse filled with a salted caramel centre, glazed with chocolate and finished with a chewy fudge brownie.	1	16ptn
DCOP16	Chocolate Orange Truffle Dark chocolate and orange truffle, set on a chocolate sponge.	1	16ptn



DBBP16



DSWS14



DBRP16



DCOP17



DNYS01



DSL16