

CHANTILLY LIST



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 Waterdene Foodservice Limited

 @waterdene

GATEAUX



8179

8179 Black Cherry Profiterole Gateau 14ptn
Layer of fine chocolate sponge with black cherry compote & cherry cream topped with cream filled profiteroles.



8177

8178 Tiramisu Profiterole Gateau 14ptn
Vanilla sponge with a coffee Marsala syrup, tiramisu cream & profiteroles.

8177 Chocolate, Pear & Salted Caramel Gateau 14ptn
Layer of moist chocolate sponge with salted caramel, white chocolate mousse & chocolate chip, topped with sweet pear & glazed.

8190 Orange & Ginger Gateau 14ptn
Seville orange with ginger cream & sweet toffee sauce decorated with profiteroles.



8189

8189 Chocolate Fudge Truffle 14ptn
Belgian chocolate truffle, sweet fudge & chocolate sponge.

8117 Caramel & Amaretti Charlotte 14ptn
Toffee & caramel layers with caramel glaze, garnished with Amaretti biscuits.

8186 Dark Chocolate Truffle Torte 14ptn
Classical chocolate truffle mousse with a chocolate roulade & fine mirror finish.



8186

8191 White Chocolate Banana & Toffee Torte 14ptn
Toffee sponge, layers of banana & caramel cream, glazed & garnished.

8187 Peach & Clotted Cream Gateau 14ptn
Sugar sponge, sweet peaches & clotted cream mousse.



8187

8188 Strawberry & Clotted Cream Gateau 14ptn
Vanilla sponge, clotted cream mousse, strawberries & white chocolate.

8192 Triple Chocolate Gateau 14ptn
Rich robust triple chocolate, silky white smooth milk & rich dark chocolate.

8193 Raspberry, Strawberry & Lemon Torte 14ptn
Baked lemon sponge with raspberries, citrus lemon & strawberry white chocolate mousse.



8192

8194 Toffee, Pear & Chocolate Torte 14ptn
Toffee sponge baked with sweet pears, topped with fudge & a duo of chocolate mousse finished with nuts and toffee.



8194



8178



8190



8117



8191



8188



8193

Chantilly
 patisserie

TARTS & FLANS

- 8197 Baked White Chocolate Tart 16ptn
White chocolate, fresh cream & eggs slow baked in sweet pastry.
- 8199 Tarte au Chocolat 16ptn
Belgian chocolate, fresh cream, eggs & sugar, simply baked in this chocolate tart.
- 8115 Classic Tarte au Citron 16ptn
Classical lemon tart: lemon juice, zest, egg, cream & sugar simply baked & glazed.
- 8146 Rhubarb & Raspberry Frangipan 16ptn
Rhubarb & raspberries topped with moist frangipan, slow baked & glazed.
- 8196 Coffee Shop Baked Custard Tart 14ptn
Baked shortcrust pastry case filled with egg custard filling, sprinkled with nutmeg & slow baked.
- 8195 Coffee Shop Bakewell Tart 14ptn
Sweet pastry with raspberry filling, topped with a moist almond flavour sponge, baked & apricot glazed.
- 8198 Pear, Chocolate & Almond Tart 16ptn
Sweet pastry with dark Belgian chocolate & sweet pears topped with moist almond sponge, glazed.



8197



8199



8115



8146



8196



8195



8198



INDIVIDUAL DESSERTS



8208

8208 **Luxury Summer Pudding** x 12
Traditional summer berry pudding with marinated fruits & berries.



8201

8201 **Rich Chocolate & Raspberry Tear** x 12
Smooth & silky Belgian chocolate truffle set on chocolate sponge base, studded with raspberries & garnished.



8204

8204 **White & Dark Chocolate Tear** x 12
Duo of rich white & dark Belgian chocolate truffle.



8180

8180 **Lemon, Lime & Blackcurrant Tear** x 20
Zesty lemon & lime citrus mousse set on cookie crumb with blackcurrant compote, glazed and garnished with physalis and snow dusted.



8220

8220 **Chocolate & Irish Cream Bombe** x 20
Smooth chocolate bombe with a soft centre of Irish Cream Liqueur.



8172

8172 **Caramel Cream Pannacotta** x 20
Traditional pannacotta with a soft caramel centre.

