



Pâtisserie

Exceptional Handmade Quality
GÂTEAUX | DESSERTS | PASTRIES



Pâtisserie

ALMOND DANISH
\$26.00

CINNAMON & NUT PRETZEL
\$19.00

APPLE & CINNAMON BANANA
\$17.00

PIZZA AU CHOCOLAT
\$19.00

MILK & BERRY
SANGRIA
\$22.00



Our Promise

Since 1997, our exquisite and superior range of quality gâteaux and desserts have been hand-crafted by our skilled team of Pastry Chefs using the finest and freshest ingredients available, without the use of added preservatives or artificial pre-mixes.

Under the guidance of our Maître Pâtissier, we continue to create a range of traditional and customised European and local gâteaux and desserts to suit every palate. We constantly seek to push the boundaries of our art and this collection is testimony to that.

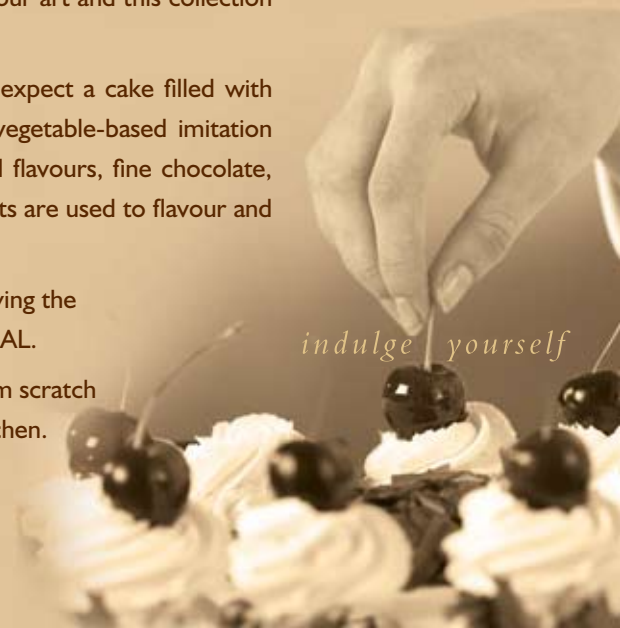
When you purchase our products, expect a cake filled with fresh farm cream and no artificial vegetable-based imitation cream fillings. Only the best natural flavours, fine chocolate, real fruit and other quality ingredients are used to flavour and create our fine range of desserts.

All our factory-sealed products carrying the SANHA emblem are certified HALAAL.

All our products are hand-made from scratch in our ISO22000 certified pastry kitchen.

Bon Appétit !

indulge yourself



Gourmet Gâteaux

1



1

B-1 Cake

8 Slice

12 Slice

A rich, dark and moist chocolate cake with a caramel centre, covered with a Parisienne chocolate cream and finally coated with our B-1 chocolate sauce.

2

Swiss Carrot Cake



12 Slice

Moist, rich and fruity torte made with grated carrots, sultanas, seasonal tree nuts and cinnamon, layered with a decadent cream cheese and lemon frosting.

2



3

Walnut Truffle



12 Slice

Walnut torte layered with chocolate sponge, marzipan, mocha cream and chocolate ganache, covered with rich Crème Parisienne, and coated with a rich dark chocolate ganache.

4

Southern Red Velvet



12 Slice

Moist and velvety chocolate cake, layered with a smooth and decadent cream cheese frosting and garnished with crushed nut and coconut macarons.

3



4



Disclaimer: We reserve the right to change, discontinue and improve recipes and decorations from time to time in line with customer demand and seasonal ingredient availability.

KEY



Gelatine (SANHA certified)



Nuts

Please note: All images are serving suggestions.

Crème Gâteaux

5 Rococo Chocolate Gâteau 12 Slice

Chocolate fresh cream layered with chunks of chocolate chip cookies and whirls of chocolate ganache between three layers of a moist chocolate torte, covered with fine chocolate shavings.

6 Black Forest Gâteau 8 Slice 12 Slice

Traditional German gâteau layered with cherries, chocolate, fresh cream and topped with fine chocolate shavings.

7 Irish Café Cake 8 Slice 12 Slice

Layers of vanilla sponge and whirls of soft caramel blended in light espresso cream and garnished with nutty coconut macaroons.

8 Mozart 8 Slice 12 Slice

Layers of Japonaise (soft meringue with seasonal tree nuts) and hazelnut praline cream, topped with fine chocolate shavings.



Chocolate Mozart 12 Slice

Layers of soft chocolate japonaise with a decadent chocolate cream and whirls of ganache, Topped with white chocolate flakes.

Gourmet Gâteaux

Mousses



10 Cookies & Cream G 12 Slice

Chocolate cookies made with a dark roast cocoa, chopped into a creamy, fluffy white chocolate mousse, then poured over a moist layer of Sacher torte and garnished with chocolate cookie crumble.



11 Fudge Picasso G 12 Slice

A white chocolate mousse, loaded with chunks of homemade fudge, coated with a white chocolate ganache and painted with strokes of dark chocolate by Picasso himself!



12 Double Decker G 8 Slice

Layers of white and dark chocolate mousse on a base of moist Sacher torte, finished with a dark chocolate glaze and shards of dark and white chocolate.

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KEY

G Gelatine (SANHA certified) N Nuts

Cheesecakes

13 Granadilla Cheesecake 12 Slice

Tangy and smooth granadilla cheesecake made with granadilla pulp on a shortbread crumb base, topped with passion fruit coulis.

14 Vanilla Crumble Cheesecake 12 Slice

Thick and creamy cheesecake made with cream cheese and vanilla extract over a biscuit base, covered with a butter biscuit crumble.

15 Lemon Cheesecake 12 Slice

Lemon cheesecake made with fresh lemon juice and whirls of lemon curd over a shortbread crumb base, glazed with lemon coulis and candied lemon zest.

16 Strawberry Cheesecake 12 Slice

Strawberry cheesecake filled with strawberry pieces on a shortbread crumb base, glazed with strawberry coulis.



Decadent Individuals



18

19



17

Southern Red Velvet



A sweetheart mini version of our classic Southern Red Velvet. A velvety chocolate cake with a cream cheese frosting and nut and coconut macaroon garnish.

17



20

18

Austrian Choc Mousse



A light, fluffy chocolate mousse, topped with a brilliant bittersweet chocolate glaze and garnished with a chocolate coffee bean.

19

Black Forest Gâteau



Traditional German torte transformed into a mouth-watering individual dessert, layered with cherries, chocolate and fresh cream and topped with fine chocolate shavings.

20

Fudge Picasso



A white chocolate mousse, loaded with chunks of homemade fudge, coated with a white chocolate ganache and painted with strokes of dark chocolate by Picasso himself!



21



22

21

Mississippi Mud Pie



Rich chocolate brownie base blended with seasonal tree nuts buried under a thick layer of decadent hazelnut and chocolate mousse, covered with ganache and sprinkled with roasted seasonal tree nuts.

22

Double Decker



Layers of white and dark chocolate mousse on a base of moist Sacher torte, finished with a bittersweet, chocolate glaze and topped with fine chocolate shavings.

23

Cookies & Cream



Chocolate cookies made with a dark roast cocoa, chopped into a creamy, fluffy white chocolate mousse, poured over a moist layer of Sacher torte and garnished with chocolate cookie crumble.



23

KEY



Gelatin (SANHA certified)



Nuts

Cheesecakes



- 24 **Italian Tiramisu** G
Italian cheesecake layered with home-made Boudoir biscuits soaked in espresso and dusted with cocoa powder.



- 28 **Granadilla Cheesecake** G
Tangy and smooth granadilla cheesecake made with granadilla pulp on a shortbread crumb base, topped with passion fruit coulis.

- 25 **New York Baked Cheesecake**
Thick cream cheese blended with smooth crème fraîche, baked to perfection on a thin shortbread crumb base.

- 26 **Strawberry Cheesecake** G
Strawberry cheesecake filled with strawberry pieces on a shortbread crumb base, glazed with strawberry coulis.

- 27 **Lemon Cheesecake** G
Lemon cheesecake made with fresh lemon juice and whirls of lemon curd over a shortbread crumb base, glazed with lemon coulis and candied lemon zest.



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Hot Puddings

29



29 Toffee Apple Pudding

A rich, gooey toffee pudding filled with stewed apples, topped with a rich toffee sauce and an extra dollop of caramel.

30 Hot Mud Pudding

A rich, moist chocolate pudding steam baked to perfection, soaked in a rich syrup and covered with a gooey chocolate sauce and white chocolate shavings.

31 Cape Malva Pudding

Cape Malay pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce.



33 Chocolate Brownie

Rich, moist brownie made with real dark chocolate and chopped pecans or walnuts, baked and covered with a smooth, decadent chocolate sauce.

32 Sticky Toffee Pudding

Moist dessert baked with soft dates, soaked in a sticky, buttery toffee sauce. Best served warm.

34 Chocolate Volcano

A rich chocolate soufflé made with fine chocolate and baked to perfection. This self-saucing dessert is not for the faint-hearted! Each little eruption contains half a slab of chocolate ... mmm.



30



31



34

KEY



Gelatine (SANHA certified)



Nuts

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35



Tarts

36



38



39



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35

Apple Crumble Tart

Granny Smith apples stewed and tossed with lemon rind and mixed spices, layered over a crumbed biscuit base, with a dollop of French custard, topped with a crumbly short crust and baked to perfection.

36

Lemon Meringue Tart

Zesty condensed milk and lemon filling baked in a golden brown thin tart shell covered with a soft Italian meringue and flambéed to perfection.

38

Tarte au Chocolat

Rich chocolate filling baked in a thin and delicate chocolate pastry shell, glazed with a chocolate ganache.

39

Pecan & Cashew Tart

Selected pecan and cashew nuts tossed into a thin buttery tart shell, covered with a caramel sauce and baked to perfection.

37



37

Belgica Caramel Tart

Golden sweet pastry, lined with chocolate and filled with crème pâtisserie, fresh whipped cream and soft caramel then topped with crushed coconut macaroons.

40



40

Pear & Almond Tart

Poached pears baked in a golden brown, thin tart shell over a buttery almond filling and a clear glaze to finish it off.

Boulangerie

Pastries

- Almond Danish 🥜
- Apple Custard Danish
- Chocolate Croissant
- Cinnamon & Nut Pretzel 🥜
- French Croissant
- Giant Choc Chip Cookie
- Multi Grain Croissant



Baguettes and Breads

- Bourekas
- Health Panini
- New York Bagel 🥜
- Olive Panini
- Sandwiches
- Sourdough Baguette

KEY

🥚 Gelatine (SANHA certified) 🥜 Nuts

Please note: All images are serving suggestions.

Beverages

Americano*

Café Latte*

Cappuccino*

Espresso*

Macchiato*

**All available in Arabica,
Decaffeinated & Red*

Chococcino

Hot Chocolate

Kiddyccino

Steamed Chai Tea Latte

Teas & Infusions

Café Frappé

Lemonade & Mint Frappé

Seasonal Fruit & Berry Frappé

Ice Teas

Fruit Juices

Sodas

Still / Sparkling Water



Disclaimer:

Certain Boulangerie and Beverage items are only available in selected Pâtisseries. We reserve the right to change, discontinue and improve recipes and decorations from time to time in line with customer demand and seasonal ingredient availability.



Handling Instructions

To many, the very idea of an exceptional quality frozen gâteau with a 12 month shelf life is astonishing! We have spent 17 years perfecting the art of sealed-in freshness through our unique fresh-to-frozen process. This means you can store your gâteau frozen for long periods and defrost at your convenience to its original and exceptional hand-made state. The retained flavour and quality never ceases to amaze. Follow our guidelines and you will be guaranteed an indulgent experience with every mouthful!

Storage and Shelf Life

If you purchased your gâteau in a frozen state and are able to place it in your freezer before it defrosts, you can store it frozen for up to 12 months. (If you can resist it for this long!) Once defrosted, the product cannot be refrozen but can be kept in the refrigerator for up to 3 days.

Whole Frozen Gourmet Gâteaux 🍷 8 Slice 🍰 12 Slice

- Defrost in refrigerator overnight in original packaging
OR
- Defrost at room temperature out of packaging for approximately 90 minutes
OR
- Cut slices as and when required from a whole frozen gâteau and defrost uncovered at room temperature for approximately 20 minutes. Return remainder of the gâteau to the freezer in original packaging immediately
- Whether frozen or not, always cut gâteau with a long, sharp knife, dipping in very hot water before each stroke
- After defrosting, cover and return left-over defrosted gâteau to refrigerator
- Consume defrosted gâteau within 3 days

ONCE DEFROSTED, DO NOT REFREEZE

Individual Frozen Desserts & Tarts

- Remove from packaging and place on serving plate or platter whilst frozen, retaining clear plastic collar around dessert to protect while handling
- Defrost in refrigerator overnight or at room temperature for approximately 20 minutes
- Remove plastic collar just prior to serving
- Return left-over defrosted desserts to refrigerator and cover
- Consume within 3 days

Hot Puddings

- If product is still in foil cup, remove whilst frozen by nicking edge of cup and tearing down and around pudding
- Heat in microwave for approximately 30 seconds (depending on power of microwave) until soft and sauce has melted onto plate
- Do not over-heat
- **NB** Heat Chocolate Volcano until soft centre just oozes through surface

SHOULD YOU PURCHASE AND TAKE HOME INDIVIDUAL DESSERTS OR SLICES FROM OUR DISPLAY CHILLERS
DO NOT FREEZE BUT STORE COVERED IN THE REFRIGERATOR AND CONSUME WITHIN 3 DAYS

Glossary of Terms

| | |
|----------------------------------|--|
| Americano | Shot of espresso coffee infused with hot water. The ratio of water to espresso is 1 : 1 |
| Boulangerie | A place that specialises in baking and selling bread |
| Bourekas | Savoury-filled puff pastry turnover |
| Baked Cheesecake | Baked until set in the oven. Contains no gelatin and is dense and velvety in texture |
| Cream (Fridge) Cheesecake | Chilled until set using gelatin, slightly sweeter with a lighter texture when compared to a baked cheesecake |
| Château | French castle |
| Coulis | Blended fruit pulp usually cooked with sugar and starch |
| Crème fraîche | Fancy name for sour cream |
| Crème Parisienne | Ganache that has been whipped into a lighter chocolate cream |
| Frappé | A drink that is designed to be served cold, mixed with water, milk or cream, prepared with ice and blended |
| Gâteaux | Plural for the French word 'cake' |

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|-------------------------|---|
| Ganache | A chocolate sauce made from fresh cream and chocolate. Traditionally used to enrobe gâteaux, desserts and as a filling between layered desserts and truffles |
| Japonaise | Thin delicate meringue folded with nuts and baked lightly in sheets |
| Kiddyccino | A drink of frothed milk but no coffee |
| Macaroon | Popular biscuit sandwiched with colourful fillings made famous by Ladure in Paris, made with egg whites, sugar and ground almonds or coconuts. Previous recipes were plain and had no fillings |
| Macchiato | Shot of espresso coffee with a dash of frothy steamed milk |
| Maitre Pâtissier | Master Pastry Chef |
| Pâtisserie | The word used in France and Belgium describing the shop where pastries and cakes are sold |
| Praline | Smooth, sweet paste made by roasting nuts in sugar and grinding together |
| Sacher torte | Made famous by the Sacher Hotel in Vienna, consisting of dark chocolate cake traditionally soaked in an apricot glaze and coated with ganache. The cake is used as a base for many other desserts |
| Soufflé | Any of various light sweet or savoury dishes made with beaten egg whites |
| Truffle | Soft sweet made from a chocolate mixture covered with cocoa |
| Tiramasu | Popular coffee-flavoured Italian cheesecake |
| Torte | Rich, multi-layered cake |



For a Pâtisserie near you, please visit our website:

www.chateaugateaux.co.za

Customer Care: 031 569 6964

