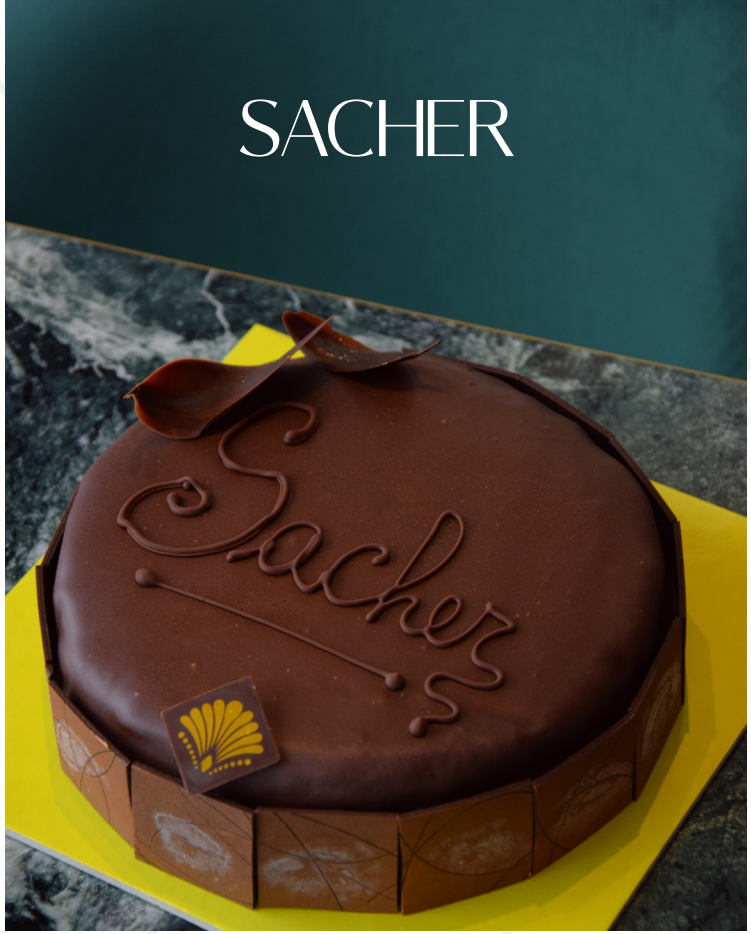
DOLCERIVA®

CAKE CATALOGUE

SACHER



The classic Austrian Sachertorte:
an explosion of chocolate and apricot.

SACHER

INGREDIENTS

COCOA SPONGE CAKE [fine sifted sugar, **EGGS**, peeled **ALMOND** flour, **EGG**, high-oleic sunflower oil] dark couverture chocolate (min. 70% cocoa) [cocoa beans, sugar, cocoa butter, emulsifier [sunflower lecithin], natural vanilla extract], potato starch, rice flour, low-fat cocoa powder [low-fat cocoa powder]

APRICOT GEL: apricot jam [apricot pulp (40%), cane sugar, glucose-fructose syrup, gelling agent [fruit pectin], acidifier [citric acid]], fine sifted sugar, glucose syrup, fruit pectin, lemon juice [preservative (contains **SULFITES**)]

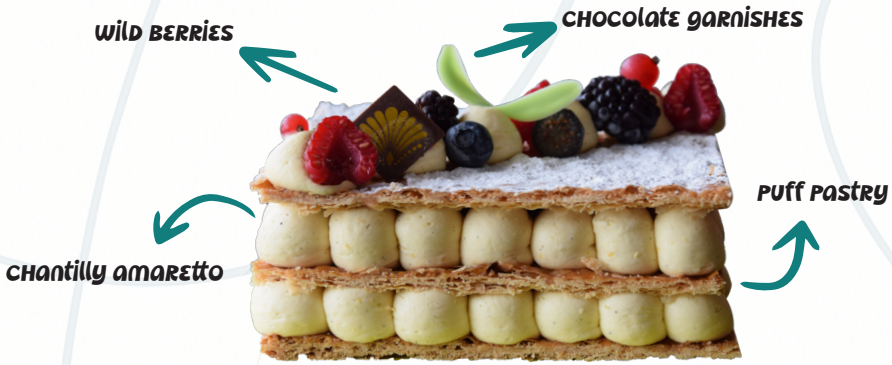
70% DARK CHOCOLATE GANACHE [dark couverture chocolate (min. 55% cocoa) [sugar, brazilian cocoa beans fermented with fruit, cocoa butter, emulsifier [**SOY** lecithin], natural vanilla extract], soy milk, lactose-free uht cream, anhydrous **BUTTER**, inverted sugar syrup]

VARIATIONS AVAILABLE ON REQUEST:
WILD BERRIES FILLING

WARNING: THE CREAM USED IS OF PLANT ORIGIN (VEGÉTOP),
BUT IT CONTAINS BUTTERMILK, A MILK DERIVATIVE.
THIS PRODUCT IS NOT SUITABLE FOR PEOPLE WITH LACTOSE ALLERGIES.

MILLE-FEUILLE

Layers of crispy puff pastry
alternating with chantilly cream and your choice of filling:
mixed berries or chocolate shards.



MILLE-FEUILLE

INGREDIENTS

PUFF PASTRY [Soft **WHEAT** flour type 00, **BUTTER**, water, salt, sugar, cocoa butter]

CHANTILLY AMARETTO [whole **MILK**, **EGG** yolk, fine sifted sugar, Saronno liqueur, fresh **CREAM**, corn starch, instant gelatin, vanilla pod], fresh **CREAM**, icing sugar

or

CHANTILLY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, vanilla (vanilla pods, vanilla concentrate, exhausted vanilla seeds], mixed citrus zest (lemon, orange), fresh **CREAM**, icing sugar

DECORATIONS: strawberries, raspberries, blueberries, blackberries and chocolate garnishes

VARIATIONS AVAILABLE ON REQUEST:
WILD BERRIES FILLING
ALCOHOL-FREE (CHANTILLY CREAM)

CHEESECAKE

A delicate mousse resting
on a crunchy almond base,
with a raspberry surprise inside.

CHEESECAKE

INGREDIENTS

CRUMBLE [type 00 soft **WHEAT** flour, traditional **BUTTER**, caster sugar, peeled **ALMOND** flour, iodized salt]

RASPBERRY INSERT [raspberry purée, caster sugar] gelatine, lemon juice, whole raspberries

CHEESECAKE CREAM [pasteurized **CREAM**, fresh **CHEESE** (philadelphia) [pasteurized **MILK**, **CREAM**, salt, thickeners (E410, sodium alginate, carrageenan)], caster sugar, **EGG** yolk, gelatine, **MASCARPONE** cheese

BISCUIT BASE [type 00 soft wheat **FLOUR**, traditional **BUTTER**, anhydrous **BUTTER**, **EGG** yolk, caster sugar, peeled **ALMOND** flour]

FRESH FRUIT TART

All the freshness of fruit
on a crunchy shortcrust base.

FRESH FRUIT TART

INGREDIENTS

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon and orange), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)], salt

PASTRY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange)]

FRESH FRUIT: strawberries, kiwi, raspberries, blackberries and blueberries

VARIATIONS AVAILABLE ON REQUEST:
PLEASE SPECIFY THE DESIRED FRUITS
GLUTEN-FREE AND/OR LACTOSE-FREE

The meringue cake, elegant and refined
in its pristine cream color, ready to be filled as you like:
wild berries, chocolate shavings, or praline.

MERINGUE

INGREDIENTS

MERINGUE [caster sugar, **EGG** white, icing sugar (sugar, corn starch), rice starch]

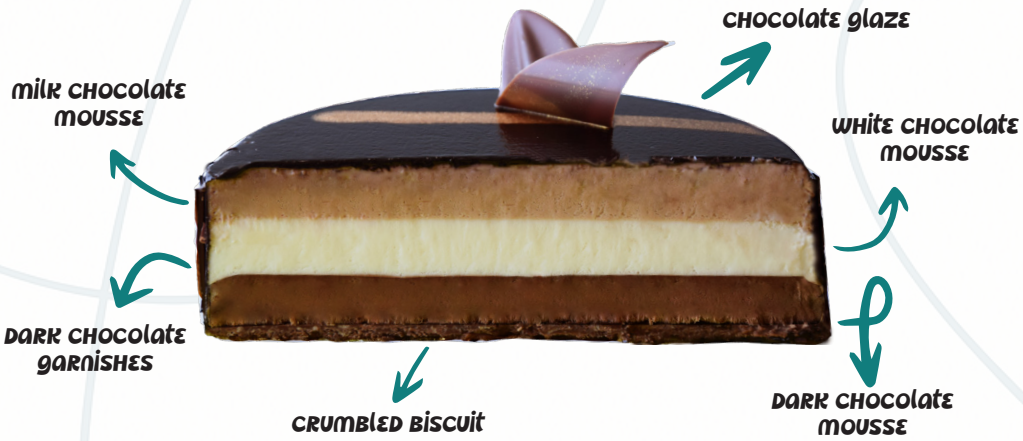
Fresh **CREAM**

CHANTILLY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh **CREAM**]

FRESH FRUIT DECORATIONS: strawberries, raspberries, blueberries, blackberries, caster sugar, ribes

VARIATIONS AVAILABLE ON REQUEST:
CHOCOLATE SHAVINGS
LACTOSE-FREE

A cake dedicated to chocolate lovers!
3 layers of mousse: dark, milk, and white.



THREE CHOCOLATES

INGREDIENTS

CACAO GLAZE: fresh **CREAM**, chocolate glaze [dextrose monohydrate, water, glaze (sugar, glucose syrup, gelling agent [pectin], thickener [carrageenan], acidifier [citric acid], cocoa powder [acidity regulators (sodium hydroxide E524), potassium carbonate]], instant gelatine, skimmed **MILK**]

CRUMBLED BISCUIT [**WHEAT** flour, sugar, **BUTTER**, skimmed **MILK**, **BARLEY** flour, salt], vegetable oils [sunflower, palm kernel, palm], **ALMONDS**, **BUTTER**, **HAZELNUTS**, whole **MILK**, emulsifier [**SOY** lecithins E322], flavorings]

MILK CHOCOLATE MOUSSE (minimum 40% cocoa) [cocoa butter, whole **MILK**, sugar, cocoa beans, brown sugar, vanilla, emulsifier (sunflower lecithin), **BARLEY** extract], fresh **CREAM**, gelatine

WHITE CHOCOLATE MOUSSE [sugar, cocoa butter, **MILK**, emulsifier (**SOY** lecithin), vanilla], fresh **CREAM**, gelatine

DARK CHOCOLATE MOUSSE [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin), vanilla], fresh **CREAM**, gelatine

DARK CHOCOLATE GARNISHES [cocoa mass, sugar, cocoa butter, **BUTTER**, emulsifier (**SOY** lecithin), vanilla, colorants (may affect children's activity and attention, E172)], instant gelatine

VARIATIONS AVAILABLE ON REQUEST:
GLUTEN-FREE

SAINT HONORE

A classic French dessert, the Saint Honoré will impress your guests with its crown of delicious cream puffs paired with a white chocolate and vanilla namelaka.

SAINT HONORE

INGREDIENTS

PASTRY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange)]

CREAM PUFFS [**EGG** mixture, type 00 soft **WHEAT** flour, whole **MILK**, water, cocoa butter, icing sugar traditional, **BUTTER**, caster sugar, fine salt]

CARAMEL: caster sugar, fresh **CREAM**, traditional **BUTTER**, iodized salt

WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)], glucose

CHANTILLY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh **CREAM**]

AMARETTO CREAM [whole **MILK**, **EGG** yolk, fine sifted sugar, Saronno liqueur, fresh **CREAM**, corn starch, instant gelatin, vanilla pod]

PUFF PASTRY [type 00 soft **WHEAT** flour, **BUTTER**, water, salt]

HAZELNUT PRALINE HAZELNUTS, sugar, water, vegetable cream [**MILK**]

VARIATIONS AVAILABLE ON REQUEST:
BERRIES

The classic Italian cake with layers of sponge cake, alternated with your choice of filling: wild berries, chocolate shavings, or praline.

ITALIAN SPONGE CAKE

INGREDIENTS

SPONGE CAKE: **EGG** white, **BUTTER**, dark chocolate (minimum 70% cocoa) [cocoa beans, sugar, cocoa butter, emulsifier [sunflower lecithin], natural vanilla extract], type 00 soft **WHEAT** flour, **EGG** yolk, icing sugar [sugar, corn starch], caster sugar, inverted sugar syrup, potato starch

CHANTILLY CREAM [whole **MILK**, caster sugar, **EGG** yolk, rice starch, fine salt, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds), mixed citrus zest (lemon, orange), fresh **CREAM**]

fresh **CREAM**

DARK CHOCOLATE GARNISHES [cocoa mass, sugar, cocoa butter, **BUTTER**, emulsifier (**SOY** lecithin), vanilla, colorants (may affect children's activity and attention, E172)], instant gelatine

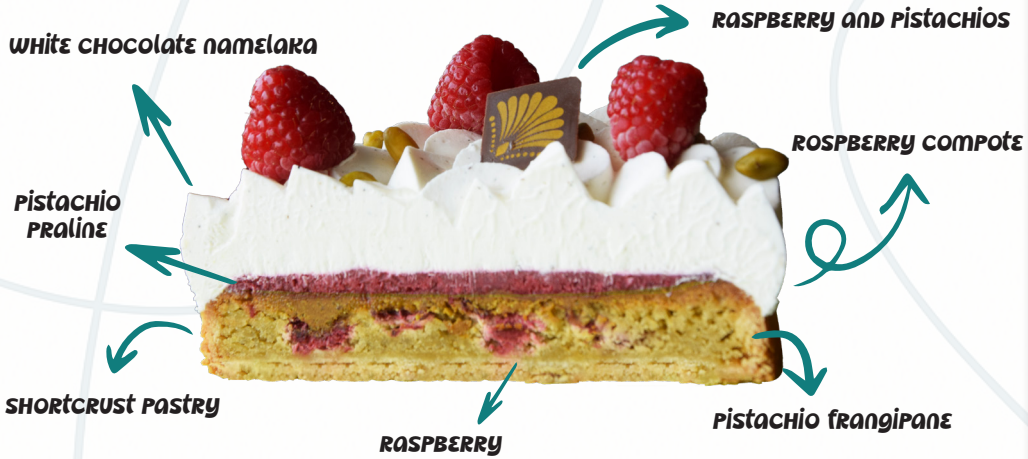
DECORATIONS: wild berries and chocolate shavings, vegetable cream [**MILK**]

VARIATIONS AVAILABLE ON REQUEST:
LACTOSE-FREE
CHOCOLATE SPONGE CAKE

FILLINGS:
CHOCOLATE
BERRIES
FRUIT MIX

CECILLE

For pistachio and raspberry lovers,
a fresh cake paired with the sweetness of white chocolate and vanilla.



CECILLE

INGREDIENTS

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

PISTACHIO FRANGIPANE [traditional **BUTTER**, icing sugar (sugar, corn starch), peeled **ALMOND** flour, **EGG** mixture, **PISTACHIO** paste]

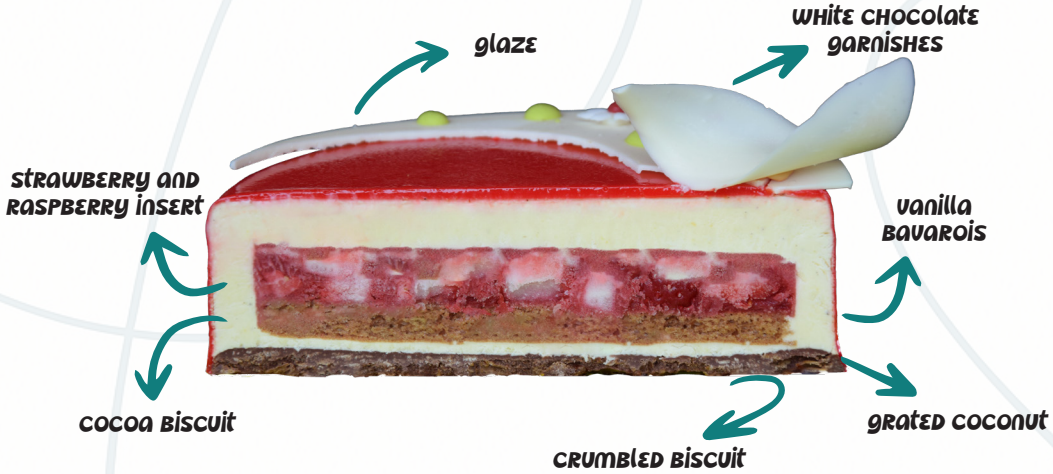
RASPBERRY COMPOTE [raspberries, caster sugar, fruit pectin (thickener [amidated pectin E440(II)], stabilizer [E450(I)], dextrose, acidifier [E341(III)])]

PISTACHIO PRALINE [caster sugar, **PISTACHIO** paste], water, **PISTACHIOS**

WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)], glucose

DECORATIONS: raspberries, pistachios, gold flakes

A classic pairing: strawberries and vanilla,
for the sweetest of cakes.



STRAWBERRY AND VANILLA

INGREDIENTS

STRAWBERRY AND RASPBERRY INSERT strawberry purée, lime, raspberry purée, strawberries, sugar, glucose syrup, fruit pectin, inverted sugar

GLAZE: sugar, glucose syrup, **MILK**, water, gelatin, bright red coloring, **CREAM**, absolu cristal (**MILK**), seed oil (**SOY**)

COCOA BISCUIT: EGG white, sugar, cocoa, **EGG**, **EGG** yolk, **ALMOND** powder, potato starch, rice flour, seed oil, dark chocolate

VANILLA BAVAROIS [fresh **CREAM**, whole **MILK**, **EGG** yolk, fine sifted sugar, instant gelatin, vanilla, white chocolate (**MILK**), glucose]

CRUMBLED BISCUIT [**WHEAT** flour, sugar, **BUTTER**, skimmed **MILK**, **BARLEY** flour, salt], vegetable oils [sunflower, palm kernel, palm], **ALMONDS**, **BUTTER**, **HAZELNUTS**, whole **MILK**, emulsifier [**SOY** lecithins E322], flavorings]

DECORATIONS: white chocolate and grated coconut

A creamy white chocolate and lime mousse
with a tropical heart of mango and passion fruit,
resting on a crunchy pecan praline base.
A surprising blend of sweetness and exotic freshness.

EXOTIC

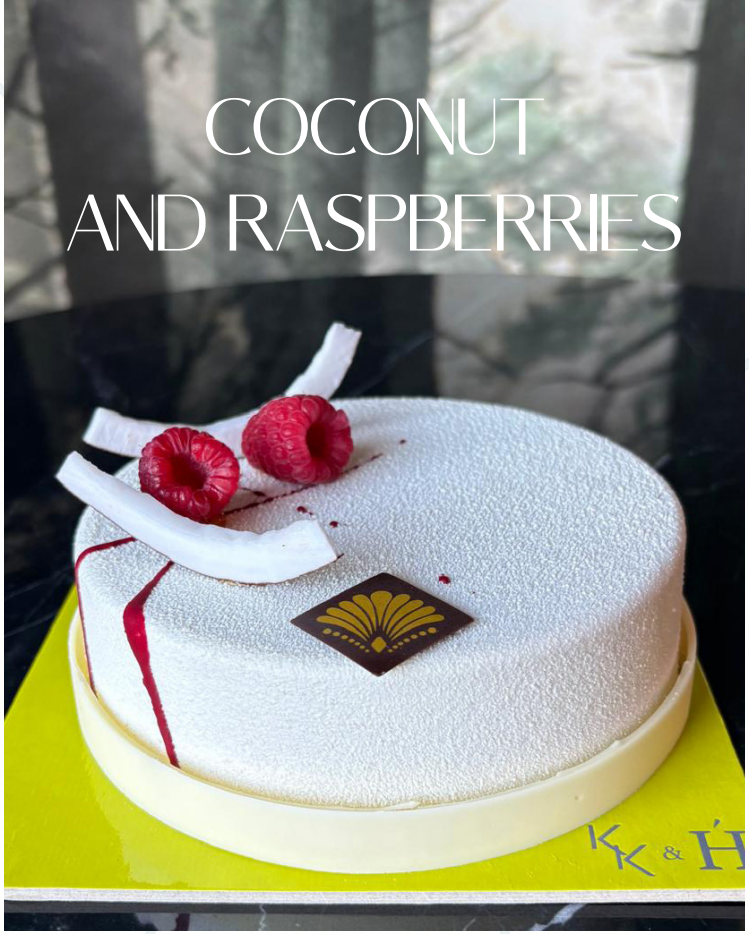
INGREDIENTS

WHITE CHOCOLATE AND LIME MOUSSE [fresh **CREAM**, white chocolate (sugar, cocoa butter, whole **MILK** powder, emulsifier [**SOY** lecithin], natural vanilla flavor), whole UHT **MILK**, instant gelatine, lime, vanilla pod]

MANGO AND PASSION FRUIT INSERT [passion fruit purée, mango purée, caster sugar, glucose syrup, inverted sugar syrup, fruit pectin (thickener [amidated pectin E440(II)], stabilizer [E450(I)], vanilla pods]

ALMOND BISCUIT [**EGG** white, peeled **ALMOND** flour, icing sugar [sugar, corn starch], **EGG** mix, fine caster sugar, **EGG** yolk, type 00 soft **WHEAT** flour, **WHEAT** starch]

BASE LAYER: **PECAN** praline [**PECAN NUTS**, caster sugar, water], crumbled biscuit [**WHEAT** flour, sugar, vegetable fat in varying proportions (sunflower, rapeseed), **MILK** fat, **MILK** sugar, **MILK** proteins, salt, **BARLEY** malt extracts, emulsifier (sunflower lecithin), raising agent (E500II)], milk chocolate [**MILK**, **SOY**], maldon salt



A soft coconut and white chocolate mousse
with a fresh, tangy raspberry heart,
on a base of sponge cake and caramel biscuit.
A sweet balance between exotic coconut and red berries.

COCONUT AND RASPBERRIES

INGREDIENTS

COCONUT MOUSSE WITH WHITE CHOCOLATE [coconut milk [coconut extract, water, emulsifier]], lactose-free UHT cream, white chocolate [cocoa butter, whole **MILK**, sugar, emulsifier [sunflower lecithin], natural vanilla extract]

COCONUT BASE [glucose syrup, sucrose syrup, coconut, flavorings], instant gelatin, batida de coco [**MILK**, sugar, alcohol, water, flavorings], cocoa butter and vanilla specialty]

RASPBERRY INSERT [raspberry purée, frozen fruits: raspberry, sugar, glucose syrup, invert sugar syrup, fruit pectin, stabilizer, lime zest]

RASPBERRY COCONUT CAKE BASE [white chocolate and caramel paste [white chocolate [whole **MILK**, sugar, cocoa butter, emulsifier [**SOY** lecithin], natural vanilla flavor], finely crumbled biscuit [**WHEAT** flour, **BUTTER**, **MILK**, **BARLEY** flour, salt], vegetable oil [palm, sunflower, palm kernel, coconut], sugar, whey, **ALMONDS**, **BUTTER**, caramel, fleur de sel, emulsifier [**SOY** lecithin], salt, flavorings], crumbled biscuit with **BUTTER** [**WHEAT** flour, sugar, **BUTTER**, **MILK**, salt, **BARLEY** malt, raising agents]

ALMOND BISCUIT [**EGG** white, peeled **ALMOND** flour, icing sugar [sugar, corn starch], **EGG** mix, fine caster sugar, **EGG** yolk, type 00 soft **WHEAT** flour, **WHEAT** starch]

A delicate, almond mousse with a creamy peach and apricot heart,
on a crunchy base of wafer and Sicilian almond paste.
A refined encounter between almond and summery sweetness.

SOLEA

INGREDIENTS

LACTOSE-FREE ALMOND MOUSSE [lactose-free UHT **CREAM**, lactose-free mascarpone [pasteurized cream, citric acid, lactase enzyme], **EGG** [sugar, maltodextrin, vanilla flavoring], orgeat syrup [sugar, water, flavorings: deacidified benzoin, **ALMOND**, vanilla extract, orange blossom extract], instant gelatin]

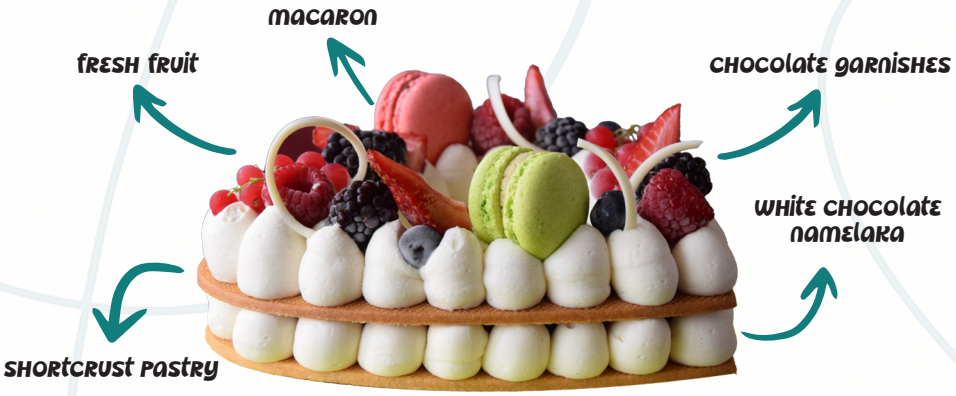
PEACH CREAMY [white peach purée [peaches, invert sugar syrup], sweetened apricot purée [apricot, sucrose, antioxidant], **EGG**, coating chocolate [sugar, cocoa butter, Madagascar cocoa beans, peeled **ALMOND** flour, emulsifier [sunflower lecithin], vanilla extract], lemon juice, pastry powder mix [powdered gelatin, dehydrated glucose syrup, dextrose, vegetable fibers [chicory, lemon, flax]]]

LACTOSE-FREE NAMELAKA [lactose-free UHT **CREAM**, vegetable **ALMOND** and cocoa butter coating [sugar, cocoa butter, **ALMOND** flour, emulsifier [sunflower lecithin], natural vanilla extract], **SOY** milk, powder mix [food gelatin powder, dehydrated glucose syrup, dextrose, vegetable fibers [chicory, lemon, flax]], glucose syrup, cocoa butter and vanilla specialty]

PEACH AND ALMOND CAKE BASE [wafer crumble [rice flour, corn flour, caramelized sugar, coconut oil, emulsifier: **SOY** lecithin, raising agent: sodium bicarbonate, salt], Sicilian **ALMOND** paste, chocolate [sugar, cocoa butter, Madagascar cocoa beans, peeled **ALMOND** flour, emulsifier [sunflower lecithin], natural vanilla extract], sea salt]

GLUTEN-FREE ALMOND BISCUIT [**EGG** white, peeled **ALMOND** flour, icing sugar [sugar, corn starch], **EGG** mix, fine caster sugar, **EGG** yolk, heat-treated rice flour, rice starch]

A cake made just for you!
Choose the shape, filling, and decorations you prefer.



CREAM TART

INGREDIENTS

WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)], glucose

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

DECORATIONS TO CHOOSE FROM: macarons, chocolate garnishes, edible flowers, fresh fruit

AVAILABLE FOR A MINIMUM OF 10 PEOPLE

SINGLE SERVINGS

COFFEE BEAN

An indulgent dessert with an intense flavor,
where notes of coffee blend into a soft, velvety texture,
finished with a refined and rich dark chocolate touch.

COFFEE BEAN

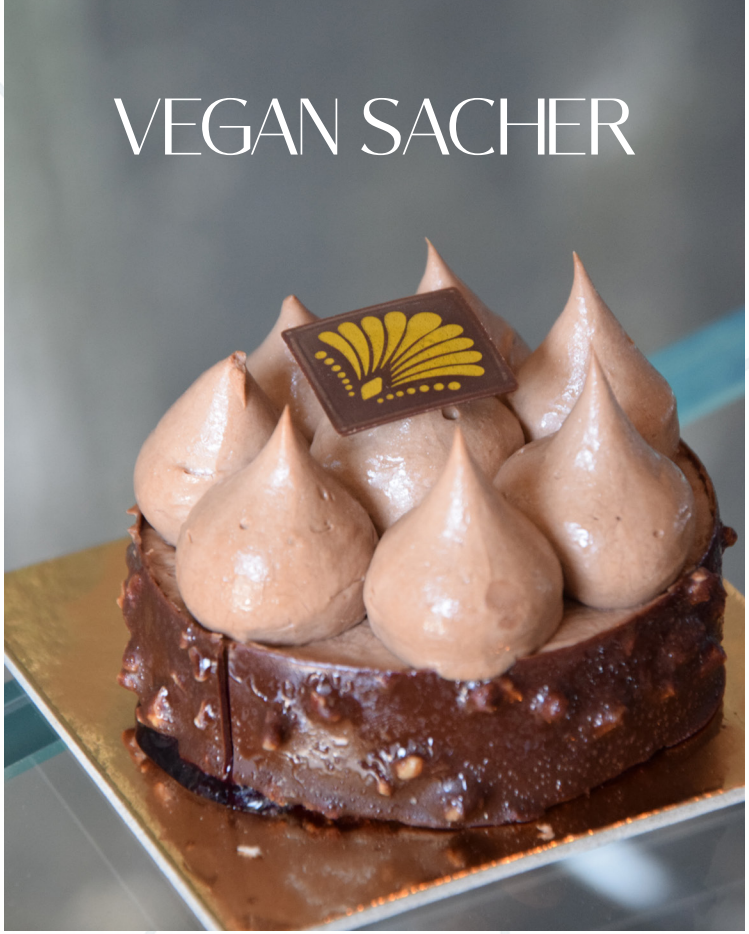
INGREDIENTS

COFFEE MOUSSE [lactose-free UHT cream, plant-based coating made from **ALMONDS** and cocoa butter [sugar, cocoa butter (35.80%), defatted **ALMOND** flour (21.80%), emulsifier (sunflower lecithin), natural vanilla extract], **EGG** yolk, instant gelatin, glucose syrup, inverted sugar syrup, coffee extract, vanilla pod]

COCOA SPONGE CAKE [**EGGS**, **EGG** whites, fine sifted sugar, **EGG** yolk, peeled **ALMOND** flour, high oleic sunflower seed oil, potato starch, low-fat cocoa powder [low-fat cocoa powder, acidity regulator (sodium hydroxide E524), acidity regulator (potassium carbonate)]]

CREAMY COFFEE PRALINE AND HAZELNUT [coffee praliné (whole toasted **HAZELNUTS**, fine sifted sugar, instant coffee), lactose-free UHT cream]

COATING: dark couverture chocolate [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin), natural vanilla flavor], high oleic sunflower seed oil



Soft, indulgent, and plant-based, with a jam-filled center and a dark chocolate coating.

VEGAN SACHER

INGREDIENTS

VEGAN CHOCOLATE CAKE: dark chocolate couverture [cocoa mass, sugar, cocoa butter, emulsifier [**SOY** lecithin], natural vanilla flavouring], **SOY** milk, type 00 soft **WHEAT** flour, blanched **ALMOND** flour, olive oil, fine granulated sugar, invert sugar syrup, raising agents [sodium acid pyrophosphate, E500(ii), corn starch, monocalcium phosphate].

RASPBERRY COMPOTE: raspberries, fine granulated sugar, fruit pectin [thickener [amidated pectin E440(ii)], stabiliser [E450(i)], dextrose, acidity regulator [E341(iii)]].

VEGAN GANACHE: unsweetened vegetable whipping cream [sweet buttermilk, vegetable oils (25.00%) [palm kernel, coconut, palm, rapeseed], fully hydrogenated palm kernel oil (8.00%), modified starch, emulsifiers [E472b, E435, E433], flavourings, stabiliser [carrageenan], colouring [beta-carotene E160a]], invert sugar syrup.

DARK CHOCOLATE COATING: high-oleic sunflower seed oil, chopped **HAZELNUTS**.

WARNING

the cream used is plant-based (Vegétop), but contains **BUTTERMILK**, a milk derivative. Therefore, this product is NOT suitable for people with lactose intolerance and/or milk allergies.

THREE CHOCOLATES

Three chocolate mousses: dark, milk, and white,
wrapped in a glossy glaze and finished with crunchy chocolate shards.
A delicious and harmonious experience.

THREE CHOCOLATES

INGREDIENTS

CACAO GLAZE: fresh **CREAM**, chocolate glaze [dextrose monohydrate, water, glaze (sugar, glucose syrup, gelling agent [pectin], thickener [carrageenan], acidifier [citric acid], cocoa powder [acidity regulators (sodium hydroxide E524), potassium carbonate]], instant gelatine, skimmed **MILK**]

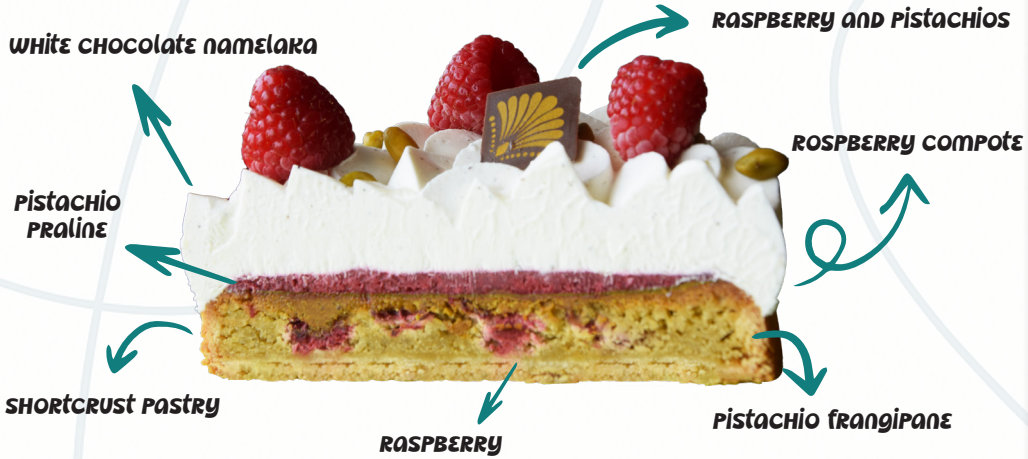
CRUMBLED BISCUIT [**WHEAT** flour, sugar, **BUTTER**, skimmed **MILK**, **BARLEY** flour, salt], vegetable oils [sunflower, palm kernel, palm], **ALMONDS**, **BUTTER**, **HAZELNUTS**, whole **MILK**, emulsifier [**SOY** lecithins E322], flavorings]

MILK CHOCOLATE MOUSSE (minimum 40% cocoa) [cocoa butter, whole **MILK**, sugar, cocoa beans, brown sugar, vanilla, emulsifier (sunflower lecithin), **BARLEY** extract], fresh **CREAM**, gelatine

WHITE CHOCOLATE MOUSSE [sugar, cocoa butter, **MILK**, emulsifier (**SOY** lecithin), vanilla], fresh **CREAM**, gelatine

DARK CHOCOLATE MOUSSE [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin), vanilla], fresh **CREAM**, gelatine

A crisp shortcrust pastry shell encloses pistachio frangipane, raspberry compote, and white chocolate namelaka. Freshness and creaminess in perfect balance.



CECILLE

INGREDIENTS

SHORTCRUST PASTRY [type 00 soft **WHEAT** flour, traditional **BUTTER**, icing sugar (sugar, corn starch), **EGG** yolk, fine salt, natural flavoring (lemon), cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)]

PISTACHIO FRANGIPANE [traditional **BUTTER**, icing sugar (sugar, corn starch), peeled **ALMOND** flour, **EGG** mixture, **PISTACHIO** paste]

RASPBERRY COMPOTE [raspberries, caster sugar, fruit pectin (thickener [amidated pectin E440(II)], stabilizer [E450(I)], dextrose, acidifier [E341(III)])]

PISTACHIO PRALINE [caster sugar, **PISTACHIO** paste], water, **PISTACHIOS**

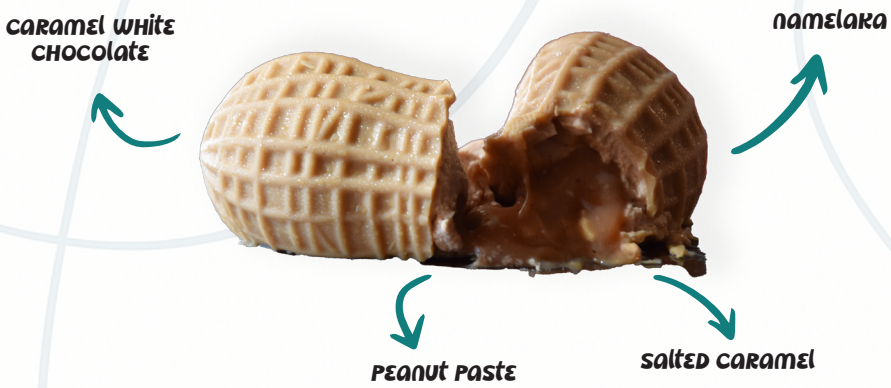
WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla concentrate, exhausted vanilla seeds)], glucose

DECORATIONS: raspberries, pistachios, gold flakes

FRUIT REALISTIC

PEANUT

The crispness of the outer layer
is complemented by a praline-flavoured namelaka
with a rich flavour and a smooth, intense filling.



PEANUT

INGREDIENTS

NAMELAKA [fresh **CREAM**, water, milk couverture chocolate (min. 40% cocoa) [cocoa butter, whole **MILK** powder, sugar, cocoa beans, brown sugar, natural vanilla extract, emulsifier [sunflower lecithin], **BARLEY** malt extract]

PEANUT PASTE [**PEANUTS**, sea salt (2.00%)], instant gelatin, fine salt]

CARAMEL WHITE CHOCOLATE (min. 35.6% cocoa) [cocoa butter, sugar, whole **MILK** powder, **MILK** sugar (lactose), whey powder, skimmed **MILK** powder, caramelized sugar (2.00%), emulsifier [**SOY** lecithin], natural vanilla flavoring, salt]

SALTED CARAMEL [fresh **CREAM**, glucose syrup, fine caster sugar, roasted **PEANUTS**, water, traditional **BUTTER**, 96% alcohol, sea salt, cocoa butter and vanilla specialty]

A crisp white chocolate shell with a velvety texture, a smooth mango namelaka with hints of vanilla and an exotic centre of mango and passion fruit jelly.

MANGO

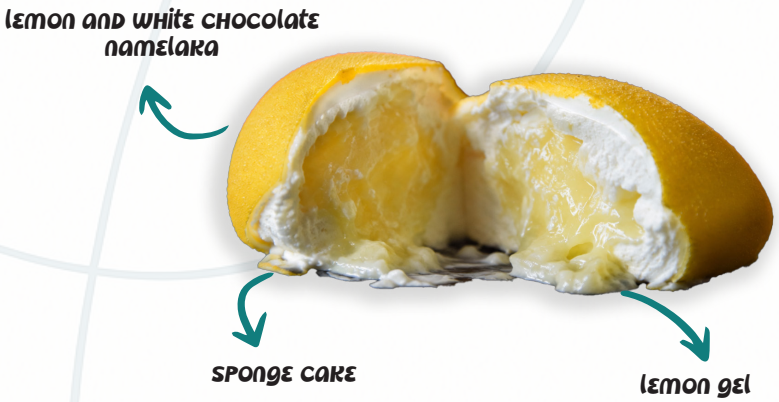
INGREDIENTS

NAMELAKA [fresh **CREAM**, white chocolate (min. 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier [sunflower lecithin], natural vanilla extract], whole UHT **MILK**, glucose syrup, pastry powder mix, cocoa butter and vanilla specialty]

MANGO AND PASSION FRUIT GEL [mango purée, passion fruit purée, instant gelatin, fine caster sugar] white chocolate (min. 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier [sunflower lecithin], natural vanilla extract] Red colouring [propellants [butane E943a, isobutane E943b, propane E944], cocoa butter, colouring [E172]] Yellow colouring [propellants [butane E943a, isobutane E943b, propane E944], cocoa butter, colouring [E102^]] Green colouring [propellants [butane E943a, isobutane E943b, propane E944], cocoa butter, colourings [E102^, E133]]

May have an adverse effect on activity and attention in children

A crisp white chocolate shell,
velvety lemon and yoghurt namelaka and a fresh citrus centre,
on a soft almond base.



LEMON

INGREDIENTS

LEMON AND WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (min. 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier [sunflower lecithin], natural vanilla extract], water, low-fat natural yogurt [skimmed **MILK**, live lactic cultures [streptococcus thermophilus, lactobacillus bulgaricus]], glucose syrup, lemon juice, instant gelatin]

LEMON GEL [lemon juice, fine caster sugar, water, lime juice, agar agar powder [gelling agent [E406], dextrose]], lime zest, lemon zest] White chocolate (min. 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier [sunflower lecithin], natural vanilla extract]

SPONGE CAKE [organic free-range eggs, fine caster sugar, type 00 soft **WHEAT** flour, olive oil, whole UHT **MILK**, blanched **ALMOND** flour, raising agent [sodium acid pyrophosphate, E500ii, corn starch, monocalcium phosphate]], yellow colouring [propellants [butane E943a, isobutane E943b, propane E944], cocoa butter, colouring [E102^]]

May have an adverse effect on activity and attention in children

CAKE DESIGN

DELIGHTS FOR CHILDREN

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK01

cod. CK02

cod. CK03

cod. CK04

cod. CK05

cod. CK06

cod. CK07

MY FIRST BIRTHDAY

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK08

cod. CK11

cod. CK12

cod. CK09

cod. CK10

cod. CK13

cod. CK14

BIRTHDAYS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK15

cod. CK18

cod. CK19

cod. CK16

cod. CK17

cod. CK20

cod. CK21

CHRISTENINGS, COMMUNIONS AND CONFIRMATIONS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK22

cod. CK25

cod. CK26

cod. CK23

cod. CK24

cod. CK27

cod. CK28

GRADUATIONS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK29

cod. CK30

cod. CK31

cod. CK32

cod. CK33

cod. CK34

cod. CK35

WEDDINGS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK36

cod. CK37

cod. CK38

cod. CK39

cod. CK40

cod. CK41

cod. CK42

FASHION CAKES

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK43

cod. CK46

cod. CK47

cod. CK44

cod. CK45

cod. CK48

cod. CK49

FLORAL CAKES

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK50

cod. CK53

cod. CK54

cod. CK51

cod. CK52

cod. CK55

cod. CK56

NUDE CAKES

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK57

cod. CK60

cod. CK61

cod. CK58

cod. CK59

cod. CK62

cod. CK63

SPORT CAKES

PRICE UPON REQUEST

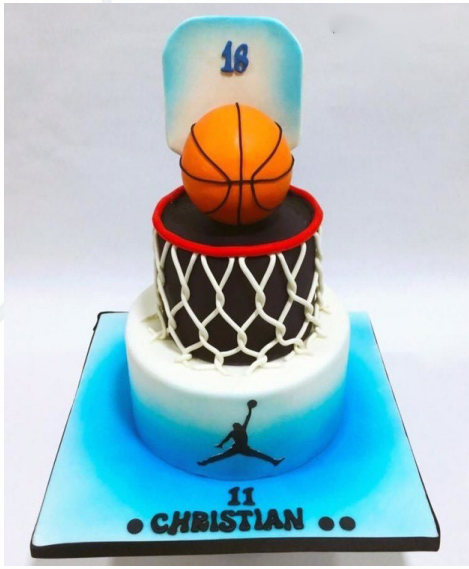
The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK64

cod. CK65

cod. CK66



cod. CK67

cod. CK68

cod. CK69

cod. CK70

THEMED TOPPERS

PRICE UPON REQUEST

The cakes do not contain alcohol

VARIATIONS ON REQUEST:
gluten-free and/or lactose-free

cod. CK71

cod. CK74

cod. CK75

cod. CK72

cod. CK73

cod. CK76

cod. CK77

FAVALLI GROUP

www.favalligroup.it

AQUARIVA
www.aquariva.it

BBAY RESTAURANT
www.splendidobay.com

IL RIVALE AL LAGO
www.ilrivale.it

IL RIVALE IN CITTÀ
www.ilrivale.it

HONORÉ MULTIFOOD
www.honore.it

SPLENDIDO BAY RESORT
www.splendidobay.com

DOLCERIVA LAB
www.dolcerivalab.it

WINEB HUB & CORNERS
www.wineb.it

eventi@favalligroup.it