

www.petespatisserie.co.uk



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for Patisserie*

2022 EDITION

ABOUT US



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LOCATED IN THE HEART OF ENGLAND

Pete's Patisserie range of premium desserts offer a complete selection of attractive and delicious traditional and original products in a variety of formats. Quality ingredients and ingenious recipes combine to give you an appealing, satisfying product at a sensible cost whilst commanding a first-class price on your menu.

Our directors of patisserie are michelin-trained and have practiced their skills widely over continental Europe.

They have many years experience in the kitchen, front of house, and using their natural flair in creating innovative and traditional recipe ideas. Passionate about desserts, the Directors oversee the whole process of taking their visions from inspiration to fruition and onward to your tables.

THE FINEST QUALITY INGREDIENTS

The recipes are refined by our team of experienced development chefs to produce an appealing dessert which requires the minimum of preparation. Only the finest ingredients are sourced from leading suppliers to deliver a premier quality product. Fresh dairy cream, butter, and dark Belgian chocolate are some of the first-rate constituents demanded by our chefs.

We believe that the quality of a hand-made and garnished product is far superior in both looks and taste and as you would expect, great care is taken to produce a superbly finished dessert to delight and satisfy your diners.

Our purpose-built production facilities located in the heart of England are furnished with state-of-the-art equipment having the ability to satisfy demand and respond quickly to your requirements.

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WELCOME



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INDIVIDUAL FRUIT CHEESECAKES



STRAWBERRY & CHAMPAGNE

DSCP16 16 x 1ptn

Champagne scented cream cheese set on an all butter biscuit base and a layer of strawberry compote topped with strawberry glaze.



TANGY LEMON CURD

DLCP16 16 x 1ptn

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.



WOODLAND FOREST FRUIT

DIWC20 16 x 1ptn

Woodland fruit flavoured cheesecake on a digestive biscuit base topped with assorted woodland fruits.



LEMON & LIME

DLLP16 16 x 1ptn

Duo of citrus, lemon and lime flavoured cheesecake, set on an all butter biscuit base.



INDIVIDUAL CHEESECAKES



SALTED CARAMEL

DSCP15 16 x 1ptn

A double layer of vanilla and caramel cheesecake set on an all butter biscuit base and topped with chunks of salted caramel.



VERY VANILLA

DIPC20 16 x 1ptn

Vanilla flavoured cream cheese set on an all butter biscuit base finished with an icing sugar dusting.



STRAWBERRY & PROSECCO

DSPPI5 16 x 1ptn

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.



BAKED CHOCOLATE CHEESECAKE

DICP18 18 x 1ptn (V)

Individual baked chocolate cheesecake sat on a biscuit crumb base.



SPECULOOS CHEESECAKE

DBCP17 16 x 1ptn (V)

Biscoffi flavoured cheesecake, sat on a biscoffi biscuit base topped with chocolate ganache and biscoffi crumb.



BAILEYS & TOFFEE

DBTP16 16 x 1ptn

Irish cream cheesecake with caramel sauce and biscuit crumb base finished with a chocolate and caramel glaze.



GIN & LIME

DGLP16 16 x 1ptn

Gin, lemon and lime cheesecake set on an all butter biscuit base and finished with candied lime and chocolate decoration.



BAKED VANILLA CHEESECAKE

DIVP18 18 x 1ptn (V)

Individual baked vanilla cheesecake sat on a biscuit crumb base.





SALTED CARAMEL & CHOCOLATE TORTE

DSCP11 16 x 1ptn

Smooth chocolate mousse filled with a salted caramel centre, glazed with chocolate and finished with a chewy fudge brownie.



FOREST FRUIT RIPPLE CHEESECAKE

DFRP15 16 x 1ptn

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.



GINGER & ORANGE CHEESECAKE

DGOP16 16 x 1ptn

Orange soaked gingerbread sat on a spiced digestive crumb and encased in orange cheese cream. Finished with a marbled glaze.



INDIVIDUAL CHOCOLATE TORTES & TRUFFLES



INDULGE IN CHOCOLATE

DCIP16 16 x 1ptn (nuts)

Rich chocolate mousse set on chocolate sponge base finished with chocolate ganache, Mars, Snickers & Daim Bar garnish with toffee drizzle.



TRIO OF CHOCOLATE

DTCC20 16 x 1ptn

A three layer mousse of white, dark and milk chocolate set on a chocolate sponge base finished with a dark chocolate glaze.



TIRAMISU TORTE

DITC20 16 x 1ptn

Italian liqueur soaked sponge with mascarpone cheese dusted with dark cocoa.



INDIVIDUAL TORTES



CHERRY & CHOCOLATE TORTE

DCCP16 16 x 1ptn

Bitter sweet mousse encasing a dark cherry filling, garnished with a rich chewy fudge brownie.

INDIVIDUAL PUDDINGS & BROWNIE

CHOCOLATE BROWNIE

DCBP09 9 x 1ptn (v) (h)

Intense fudgy American style chocolate cake which can be served hot or cold.



SUMMER FRUIT PUDDING

DSFP09 9 x 1ptn (v)

An old English style pudding of fruit soaked bread encasing fruity woodland berries in their own juices.



CHOCOLATE FONDANT*

DCF16 9 x 1ptn (v) (h)

Fresh made ready to bake chocolate sponge pudding oven bake for 12 - 14 minutes at 200c for that perfect soft centered dessert.



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INDIVIDUAL TARTS



MINI LEMON TART

DLTP25 32 x 1ptn

A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (6.4cm)



CITRUS LEMON TART

DCLP27 27 x 1ptn

A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (8.5cm)



TARTE AU CITRON

DICC16 15 x 1ptn

A classic French-style tart. Golden sweet pastry case with a tangy lemon filling. (10cm)

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WHOLE TARTS - 28CM

BAKEWELL TART

DBTP28 1 x 16ptn (v) (h) (nuts)

Traditional Derbyshire tart filled with jam, moist almond sponge and flaked almonds in a sweet pastry case.



FRENCH APPLE TART

DFAP16 1 x 16ptn (v)

Sweet pastry shell filled with spiced caramelised apple seal with apricot glaze.



BELGIAN CHOCOLATE TART

DCTP01 1 x 16ptn

Rich chocolate custard tart dusted with cocoa.



MAPLE & PECAN TART

DMPP14 1 x 16ptn (v) (h) (nuts)

Sweet pastry shell filled with treacle and pecan fudge and maple syrup flavouring. (28cm)



TARTE AU CITRON

DTCS16 1 x 16ptn

A classic French-style tart. Golden sweet pastry case with a tangy lemon filling.



BLACK TREACLE TART

DBLP16 1 x 16ptn (v)

A sweet pastry base filled with a sticky black treacle filling.



RHUBARB & RASPBERRY FRANGIPANE

DRRP01 1 x 16ptn (v) (h) (nuts)

Moist almond flavoured sponge tart layered with fruit conserve on a sweet pastry case, studded with rhubarb and raspberry fruits.



Create A LITTLE MAGIC

This range is delivered uncut to enable multi use and cut into different portion sizes and shapes, making it a cost effective solution to your dessert menu's. They can be used in a variety of applications for dessert menu's, sharing platter, afternoon tea, buffet and conference meeting.



HAZELNUT PRALINE

DHPP84 1 x 18-84ptn (v) (nuts)

Layered chocolate sponge filled with hazelnut praline and topped with a chocolate fudge ice.



WHOLE BAR CREATIONS

SALTED CARAMEL CHOCOLATE

DSCP84 1 x 18/84ptn
(v) (nuts)

Rich chocolate and walnut brownie base, topped with chocolate ganache, salted caramel layer and chocolate finish.



CARAMEL BAR

DCCP84 1 x 18/84ptn
(v) (h)

Sticky toffee sponge topped with a sticky caramel sauce.



BROWNIE BAR CAKE

DBBP84 1 x 18/84ptn
(v) (h)

Rich Chocolate brownie topped with fudge icing & chocolate curls.



WHOLE TRAYBAKES



WHOLE TRAYBAKES



MILLIONAIRE CARAMEL SHORTCAKE

DTMP24 1 x 24ptn (v)

Classic shortcake and toffee slice.

MILLIONAIRE ORANGE SHORTCAKE

DMOP24 1 x 24ptn (v)

A classic orange flavoured toffee shortcake and toffee slice.



TIFFIN

DTTP24 1 x 24ptn (v)

A classic tiffin of digestive, raisin, cherry and chocolate slice.



PLAIN FLAPJACK

DPPF24 1 x 24ptn (v)

Traditional flapjack with puffed rice and coconut.



ROCKY ROAD

DRRP24 1 x 24ptn

Chocolate shortbread, sultana and marshmallow traycake.



MILK CHOCOLATE COATED FLAPJACK

DCFP24 1 x 24ptn (v)

Traditional flapjack with puffed rice and coconut, finished with a milk chocolate ganache.



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CHOCOLATE BROWNIE

DTBP18 1 x 18ptn (v)

Chocolate brownie topped with a chocolate fudge icing.



STICKY TOFFEE

DTSP18 1 x 18ptn (v)

Sticky golden syrup sponge coated in a rich toffee sauce and topped with orange chocolate and fudge pieces.



STICKY GINGER & LEMON

DTGP18 1 x 18ptn (v)

Lemon and ginger drizzle sponge cake topped with lemon curd and lemon water icing.



GINGERBREAD & TOFFEE APPLE PUDDING

DGAP24 1 x 24ptn (v)

Indulging toffee apple and gingerbread pudding topped with a caramel glaze.



CARROT

DTCP18 1 x 18ptn (v) (nuts)

Moist carrot and spice sponge topped with a cream cheese frosting and nibbed walnuts.



PETE'S PLANT BASED DESSERTS VEGAN FRIENDLY



PLANT BASED STICKY TOFFEE TRAYCAKE

DVSP11 1 x 24ptn (h)

A vegan friendly moist sticky date pudding.



PLANT BASED COOKIE DOUGH BROWNIE

DVCP09 9 x 1ptn (h)

A vegan friendly brownie with a chocolate chip cookie dough centre.



PLANT BASED BROWNIE BAR CREATION

DVBP01 1 x 24ptn (h)

A vegan friendly rich fudgy brownie traycake.



PLANT BASED BELGIAN CHOCOLATE ULTIMATE

DVBP16 16 x 1ptn

A vegan friendly rich chocolate torte on a sponge crumb base.



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PLATINUM GATEAUX

TRIPLE CHOCOLATE FLAKE

DTCP16 1 x 16ptn (Pre-Cut)

Triple layer chocolate cake with Belgian dark chocolate and vanilla cream. Decorated with milk chocolate flake fingers.



CHOCOLATE ORANGE DESIRE

DCOP01 1 x 16ptn (Pre-Cut)

Dark chocolate and orange gateau. Triple layered with orange compote, mirror glaze and handmade milk chocolate segments.



GRANDE BLACK FOREST

DGBP16 1 x 16ptn (Pre-Cut)

Classic Kirsch soaked sponge and cherry gateau.



LEMON MIST MELODY

DLMP16 1 x 16ptn (Pre-Cut)

Attractive three tiered sponge cake with sharp lemon curd and lemon mousse filling, encased in crisp white chocolate curls.



EXCREME BUTTERCREAM CAKES

CHOCOLATE FLAKE

DCFP17 1 x 16ptn (Pre-Cut) (v)

Chocolate sponge filled with chocolate buttercream and finished with dark chocolate shavings and milk chocolate flakes.



CHOCOLATE ORANGE

DECP16 1 x 16ptn (v) (Pre-Cut)

Chocolate sponge cake filled with chocolate orange fudge icing and finished with dark chocolate and orange curls and mirror glaze finish.



LARGE CHEESECAKES



AFTER EIGHT CHOCOLATE

DAEP16 1 x 16ptn (Pre-Cut)

A mint flavoured cheesecake with chocolate shavings topped with dark Belgian chocolate.



GINGERBREAD

DGBP01 1 x 16ptn (Pre-Cut)

Creamy vanilla cheesecake laced with white chocolate on a bed of dark gingerbread, topped with white chocolate curls and gingerbread chunks.



SALTED CARAMEL

DSCP17 1 x 16ptn (Pre-Cut)

A double layer of vanilla and caramel cheesecake set on an all butter biscuit base and topped with salted caramel pieces.



GINGER BREAD AND ORANGE

DGOP18 1 x 16ptn (Pre-Cut)

Orange soaked gingerbread sat on a spice digestive crumb and encased in orange cheese cream, finished with a gingerbread garnish.



MILLIONAIRES

DMCP16 1 x 16ptn (Pre-Cut)

Classic blend of rich toffee, shortcake biscuit and chocolate.



VERY VANILLA

DLDS14 1 x 16ptn (Pre-Cut)

Vanilla flavoured cream cheese set on an all butter biscuit base finished with an icing sugar dusting.



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BEYOND LARGE BROWNIE CHEESECAKES

PEANUT BUTTER BROWNIE & BEYOND

DBBP19 1 x 16ptn (nuts) (Pre-Cut)

Rich and creamy peanut butter and brownie cheesecake.



WHITE CHOCOLATE BROWNIE & BEYOND

DBWP16 1 x 16ptn (Pre-Cut)

Super rich white chocolate cheesecake topped with indulgent truffle, white chocolate and fudge brownie.



LARGE FRUIT CHEESECAKES



BANOFFEE

DBC12 1 x 16ptn (Pre-Cut)

A vanilla cheesecake with fresh banana, toffee and caramel glaze.



WHITE CHOCOLATE & RASPBERRY

DWRP16 1 x 16ptn (Pre-Cut)

Smooth white chocolate cream cheese set on an all butter biscuit base topped with raspberry compote & finished with raspberries.



TANGY LEMON CURD

DTLP14 1 x 16ptn (Pre-Cut)

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.



LUST IN LEMON

DSL16 1 x 16ptn (v) (Pre-Cut)

Lemon sponge and digestive crumb base soaked in lemon syrup and curd topped with vanilla cheesecake and lemon glaze.



STRAWBERRY & WHITE CHOCOLATE

DSWS14 1 x 16ptn (Pre-Cut)

A white chocolate flavoured cream cheese set on an all butter biscuit base and strawberry compote topped with a strawberry glaze.



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STRAWBERRY & PROSECCO CHEESECAKE

DSPP17 1 x 16ptn (Pre-Cut)

A rich cream cheese infused with prosecco essence and a strawberry compote centre, sat on a butter biscuit base with a strawberry glaze and white chocolate garnish.



BAKED AMERICAN STYLE CHEESECAKES



BAKED BAILEY'S

DBBP16 1 x 16ptn (v) (Pre-Cut)

American style baked cheesecake scented with Bailey's Irish cream dulce de leche topped with chocolate drizzle.



BAKED JAFFA ORANGE

DJOP16 1 x 16ptn (v) (Pre-Cut)

Baked vanilla cheesecake infused with orange. Topped with chocolate ganache.



BAKED VANILLA

DNYS01 1 x 16ptn (v) (Pre-Cut)

Baked creamy cheesecake infused with lemon on an all butter biscuit base.



BAKED CHOCOLATE MARS

DBIP16 1 x 16ptn (v) (Pre-Cut)

American style baked cocoa flavoured cheesecake with a chocolate biscuit crumb, topped with chocolate ganache and Mars bar garnish.



LARGE MULTI-PORZION

CHERRY AND CHOCOLATE TORTE

DCCP17 1 x 16tn (Pre-Cut)

Bitter sweet mousse encasing a dark cherry filling, garnished with a rich chewy fudge brownies.



CHOCOLATE ORANGE TRUFFLE

DCOP16 1 x 16ptn (v) (Pre-Cut)

Dark chocolate and orange truffle, set on a chocolate sponge.

