

DOLCERIVA®

CAKE

CATALOGUE



SACHER



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

**DARK CHOCOLATE
GANACHE**



SPONGE CAKE



APRICOT PURÉE



**DARK CHOCOLATE
GARNISHES**



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]

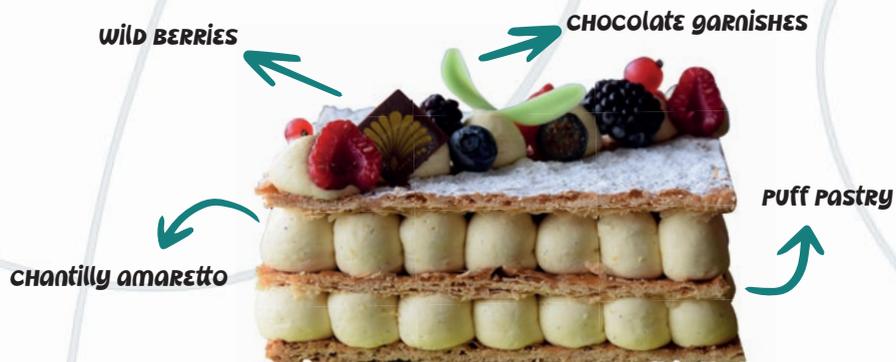
VARIATIONS AVAILABLE ON REQUEST:
WILD BERRIES FILLING

**WARNING: THE CREAM USED IS OF PLANT ORIGIN (VÉGÉTOP),
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

MERINGUE



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:

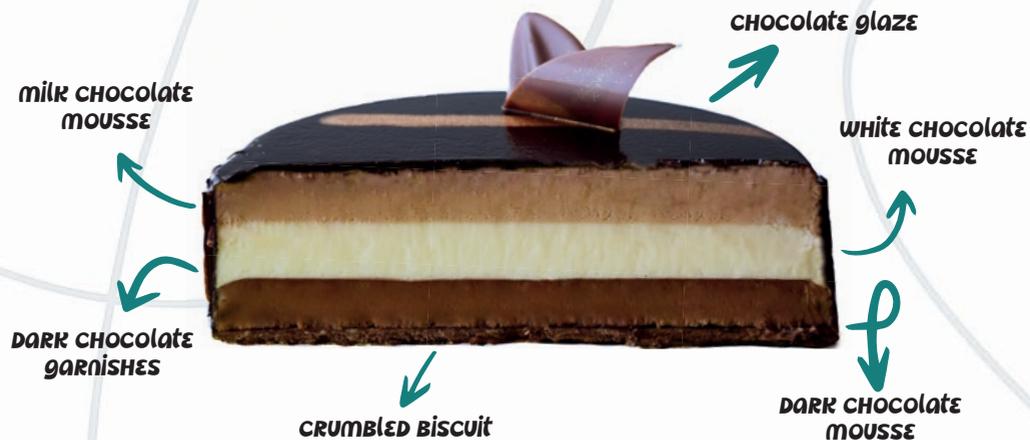
CHOCOLATE SHAVINGS

LACTOSE-FREE

THREE CHOCOLATES



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

ITALIAN SPONGE CAKE



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

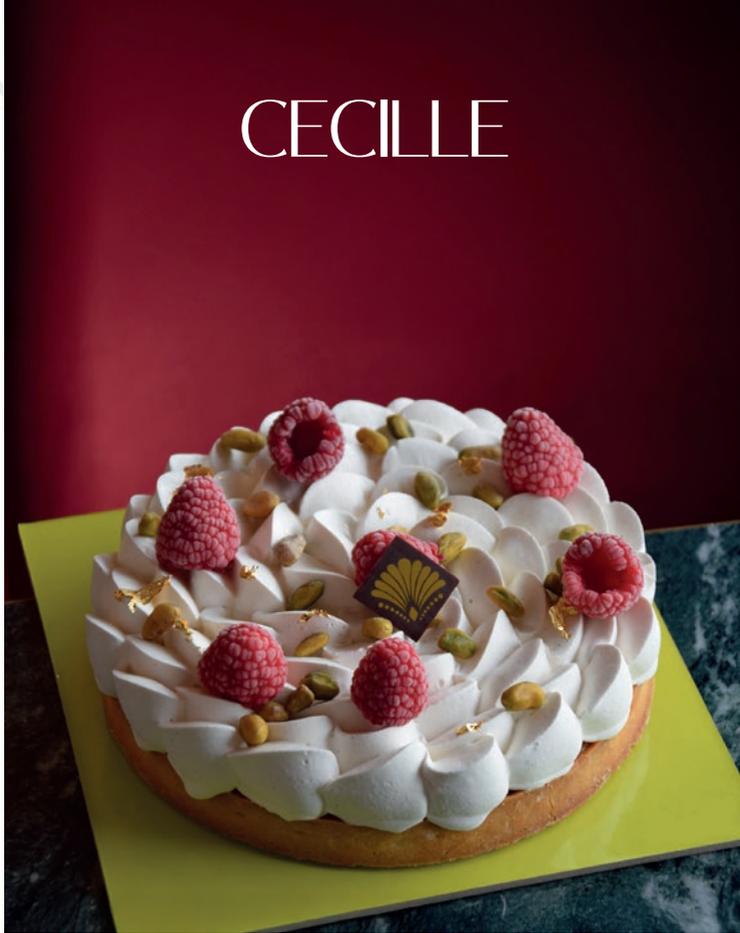
DECORATIONS: wild berries and chocolate shavings, vegetable cream [**MILK**]

VARIATIONS AVAILABLE ON REQUEST:

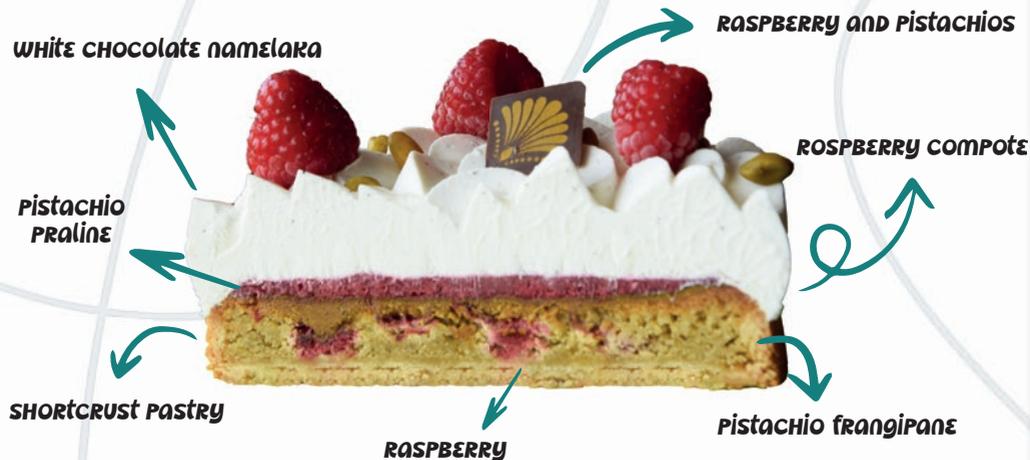
LACTOSE-FREE
CHOCOLATE SPONGE CAKE

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**

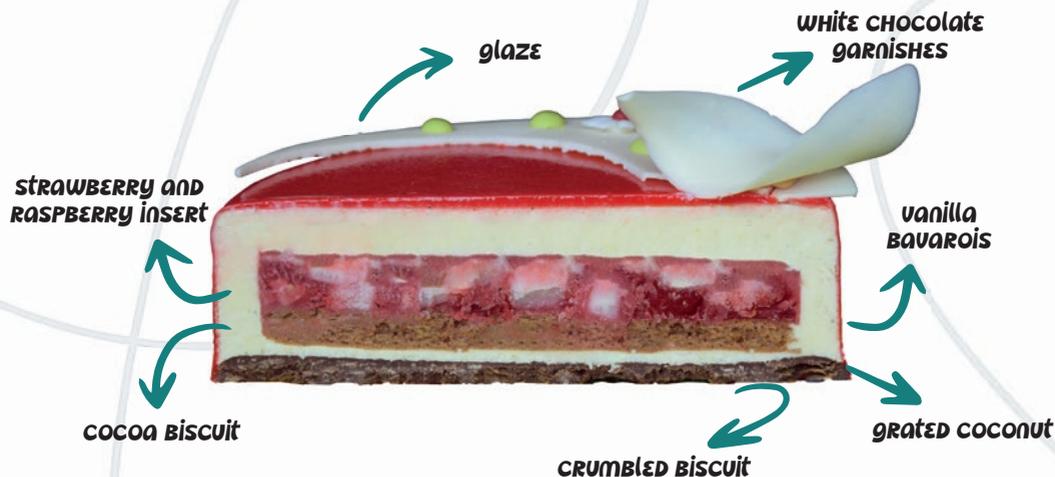
WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla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

DECORATIONS: raspberries, pistachios, gold flakes

STRAWBERRY AND VANILLA



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

CHARLOTTE



A fresh and show-stopping dessert, with bavarois, mixed fruit, and ladyfingers: perfect for those seeking lightness, color, and plenty of sweetness in every slice.



CHARLOTTE

INGREDIENTS

ALMOND BISCUIT [EGG yolk, **EGG**, **ALMOND** flour, icing sugar, **EGG** white, caster sugar, rice flour, rice starch]

PISTACHIO BAVAROIS [fresh **CREAM**, whole **MILK**, **EGG** yolk, caster sugar, **PISTACHIO** paste, instant gelatine, rice starch, lemon zest (lemon zest, sugar, water, natural lemon flavor, citric acid, coloring [beta-carotene E160a], preservatives [E202, E223 **SODIUM SULFITES**]), vanilla pod]

VANILLA BAVAROIS [fresh **CREAM**, whole **MILK**, **EGG** yolk, caster sugar, instant gelatine, lemon juice (lemon juice, preservative [E224, contains **SULFITES**]), rice starch, lemon zest (lemon zest, sugar, water, natural lemon flavor, citric acid, coloring [beta-carotene E160a], preservatives [E202, E223 **SODIUM SULFITES**]), vanilla pod]

LADYFINGERS (SAVOIARDI) [**EGG** whites, caster sugar, **EGG** yolk, type 00 soft **WHEAT** flour, potato starch, vanilla pod], albumin (**EGGS**), cream of tartar

FRESH FRUIT DECORATIONS: strawberries, kiwi, blackberries, raspberries, blueberries, mixed fruit or mixed berries

EXOTIC



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** yolk, **EGG**, **ALMOND** flour, icing sugar, **EGG** white, caster sugar, rice flour, rice 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

GIANDUIA SALE



Velvety gianduja namelaka with salted caramel heart on vanilla shortcrust and hazelnut frangipane, with an irresistible crunchy touch of praline.

gianduja
namelaka

salted caramel

HAZELNUT
PRALINATO

SHORTCRUST PASTRY

HAZELNUT FRANGIPANE

GIANDUIA SALE

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)]

HAZELNUT FRANGIPANE [traditional butter, powdered sugar (sugar, cornstarch 3.00%), peeled almond flour, egg mixture, Piedmont I.G.P. HAZELNUT paste]

HAZELNUT PRALINE [toasted whole hazelnuts, fine sifted sugar, glucose syrup]

SALTED CARAMEL [fresh **CREAM**, fine sifted sugar, traditional **BUTTER**, fine salt, glucose syrup]

MONT BLANC



MONT BLANC

INGREDIENTS

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

LACTOSE-FREE CHANTILLY CREAM [UHT lactose-free cream, **EGG** yolk, fine sifted sugar, rice starch, bitter orange paste, vanilla pod, fine salt, UHT lactose-free cream, fine sifted sugar]

CHESTNUTS CREAM [chestnut, brown sugar, glucose syrup, natural Bourbon vanilla extract]

GLAZED CHESTNUTS [chestnut, sugar, glucose-fructose syrup, natural Bourbon vanilla extract]

DARK COUVERTURE CHOCOLATE (MIN.70% COCOA) [cocoa beans, sugar, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract]

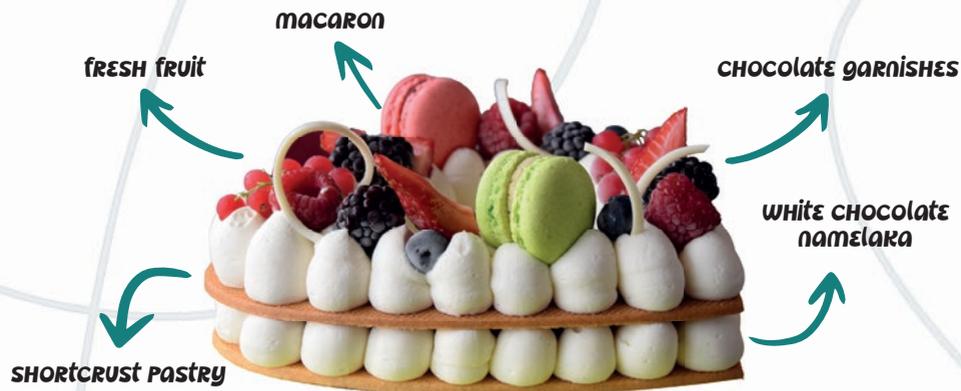
Chantilly cream and soft chestnut cream on a base of crisp meringue and glazed chestnuts, with a touch of dark chocolate and meringue drops. An irresistible embrace of sweetness and lightness.



CREAM TART



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)]]

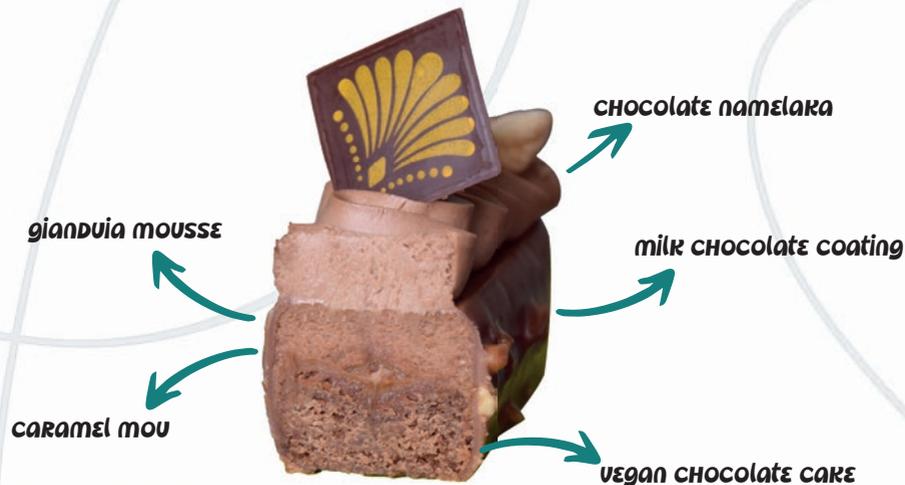
CREAMY COFFEE PRALINE AND HAZELNUT [coffee praliné (whole toasted **HAZELNUTS**, fine sifted sugar, instant coffee), lactose-free UHT cream]

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

GIANDUIA LOG



Rich and creamy, with intense notes of chocolate and gianduaia, a creamy caramel core, and a crunchy coating.



GIANDUIA LOG

INGREDIENTS

VEGAN CHOCOLATE CAKE **SOY** milk, dark couverture chocolate (minimum 55% cocoa) [sugar, brazilian cocoa beans fermented with fruit, cocoa butter, emulsifier (**SOY** lecithin), natural vanilla extract], soft **WHEAT** flour type 00, peeled **ALMOND** flour, olive oil, fine sifted sugar, inverted sugar syrup, leavening agents [sodium acid pyrophosphate, baking soda (E500ii), corn starch, monocalcium phosphate]

GIANDUIA MOUSSE fresh **CREAM**, gianduaia chocolate coating (min. 22% cocoa) [sugar, **HAZELNUTS**, cocoa mass, cocoa butter, emulsifier (sunflower lecithin)], Piemonte I.G.P. **HAZELNUT** paste, instant gelatin

CARAMEL MOU fresh **CREAM**, fine sifted sugar, traditional **BUTTER**, glucose syrup, fine salt, fruit pectin [thickener (amidated pectin E440(ii)), stabilizer (E450(i)), dextrose, acidifier (E341(iii))]

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

MILK CHOCOLATE COATING milk couverture chocolate (min. 40% cocoa)[cocoa butter, whole **MILK** powder, sugar, cocoa beans, brown sugar, natural vanilla extract, emulsifier (sunflower lecithin), malt extract from **BARLEY**], high oleic sunflower seed oil, **HAZELNUT** pieces

VEGAN SACHER



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



VEGAN SACHER

INGREDIENTS

VEGAN CHOCOLATE CAKE dark couverture chocolate [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin), natural vanilla flavor], **SOY** milk, peeled **ALMOND** flour, olive oil, fine sifted sugar, inverted sugar syrup, leavening agents [sodium acid pyrophosphate, baking soda (E500ii), corn starch, monocalcium phosphate]

RASPBERRY COMPOTE raspberries, fine sifted sugar, fruit pectin [thickener (amidated pectin E440(ii)), stabilizer (E450(i)), dextrose, acidifier (E341(iii))]

VEGAN GANACHE unsweetened plant-based 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), flavorings, stabilizer (carrageenan), coloring (beta-carotene E160a)], inverted sugar syrup, 55% dark chocolate

DARK CHOCOLATE COATING high oleic sunflower seed oil, **HAZELNUT** pieces

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 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**]

CRUMBLÉD 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

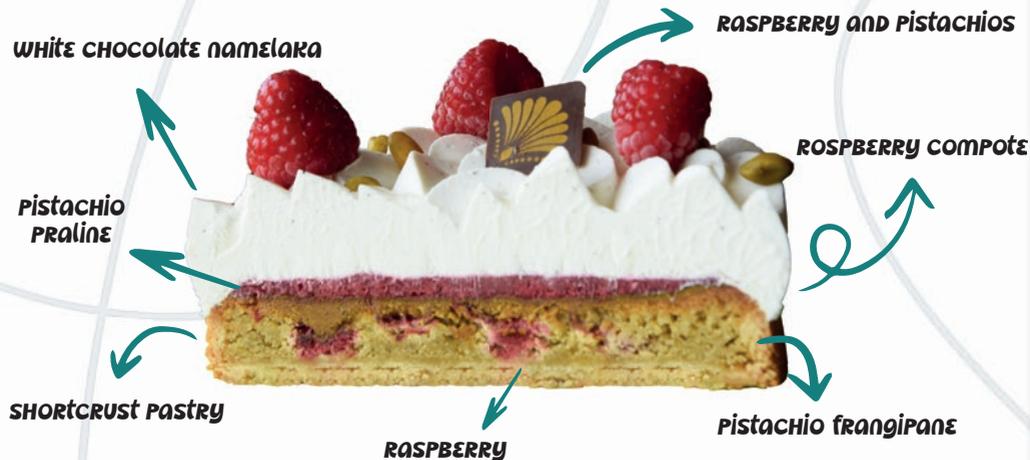
Three chocolate mousses: dark, milk, and white, wrapped in a glossy glaze and finished with crunchy chocolate shards. A delicious and harmonious experience.



CECILLE



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**

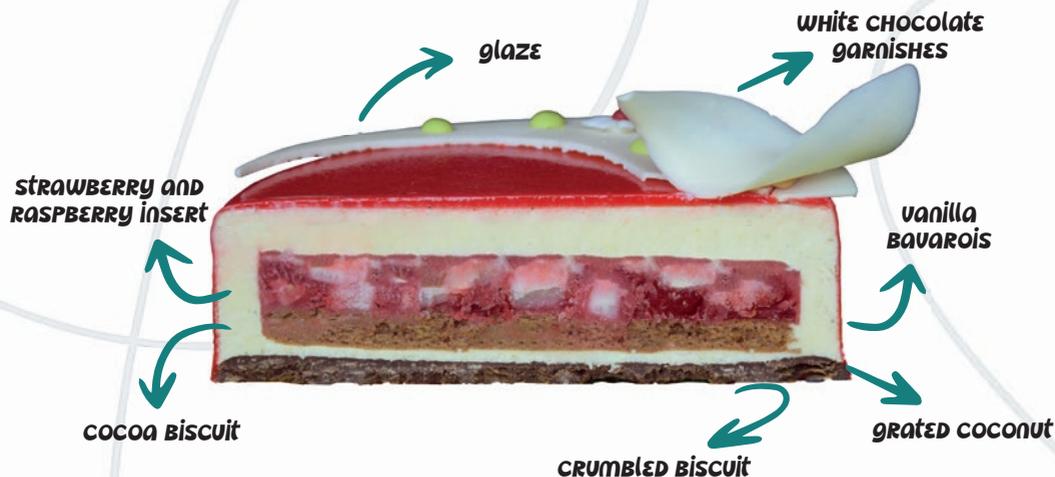
WHITE CHOCOLATE NAMELAKA [fresh **CREAM**, white chocolate (minimum 33% cocoa butter) [cocoa butter, whole **MILK** powder, sugar, emulsifier (sunflower lecithin), natural vanilla extract], whole **MILK**, glucose syrup, instant gelatine, cocoa butter and vanilla (cocoa butter, vanilla pods, vanilla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

DECORATIONS: raspberries, pistachios, gold flakes

STRAWBERRY AND VANILLA



A fruity core wrapped in vanilla bavarois and cocoa biscuit, with a glossy glaze and crunchy details. Fresh, elegant, and surprising.



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

EXOTIC



Velvety white chocolate and lime mousse with a tropical mango and passion fruit core, on a crunchy pecan praline base.



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** yolk, **EGG**, **ALMOND** flour, icing sugar, **EGG** white, caster sugar, rice flour, rice 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

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. CK04



cod. CK05



cod. CK02



cod. CK03



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. CK32



cod. CK33



cod. CK30



cod. CK31



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. CK39



cod. CK40



cod. CK37



cod. CK38



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. CK67



cod. CK68



cod. CK65



cod. CK66



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





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