

Entremets



Originally, in old French 'Entremets' means "between servings". Today, it is a small dish served between courses or simply, a dessert, like ours. An Entremets is a multi-layered mousse based cake with various complementary flavours and varying textural contrasts. Our Entremets are delicately handmade, creating a variety of delicious desserts with superior quality. Our recipes have been passed down by fine French pâtissiers through the generations.



Marly Vanille Framboise

A layered dessert with biscuit outer layers, filled with a vanilla mousse and raspberries. Lightly decorated with coconut shavings.

Tip: Slice with a hot wet knife for precision when serving

- Serves 10 - 12 slices per band
- 750g
- 18 month shelf life



Croustillant Chocolat

A dark chocolate mousse with a thin layer of crunchy chocolate atop a soft sponge cake base. Finished with a velvet chocolate decoration.

Tip: Slice with a hot wet knife for precision when serving

- Serves 10 - 12 slices per band
- 800g
- 18 month shelf life



Opéra

A chocolate layered sponge with chocolate ganache and coffee butter cream. Finished with a smooth chocolate icing.

Tip: Slice with a hot wet knife for precision when serving

- Serves 10 - 12 slices per band
- 735g
- 18 month shelf life



Crunchy Coulant Caramel

This layered dessert consists of a base of soft chocolate biscuit topped with layers of chocolate, hazelnuts, creamy salted caramel and caramel mousse. Finished with a smooth mirror-glazed dark chocolate top.

Tip: Slice with a hot wet knife for precision when serving

- Serves 10 - 12 slices per band
- 855g
- 18 month shelf life

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Le Trois Chocolats

A layered dessert, starting with a cocoa sponge cake base then smothered with a dark chocolate layer and a milk chocolate mousse. Topped with a thin crisp dark chocolate layer. Hand finished with a perfectly piped white chocolate mousse.

Tip: Slice with a hot wet knife for precision when serving

- 760g
- 18 month shelf life



Le Tout Chocolat

A layered dessert with a cocoa sponge cake base with dark chocolate and milk chocolate mousse. Topped with a thin crisp dark chocolate layer. Hand finished with a perfectly piped milk chocolate mousse and a velvety coating.

Tip: Slice with a hot wet knife for precision when serving

- 760g
- 18 month shelf life