



**PÂTISSERIE
& CONFECTIONARY**

Danish
Cheesecakes
Gateaux
Roulades
Traditional
Continental
Tray Bakes
Individuals
Dessert Base

35-44

PÂTISSERIE & CONFECTIONARY



Patisserie & Confectionary

CODE

PRODUCT DESCRIPTION

SIZE

DANISH MINI UNCOOKED

250100	Viennoiserie Selection	1x120
Croissants, mini chocolate roll, mini apple strudel, Mini swirl with custard & raisin		

DANISH BAKED

DA45	Mixed Danish Baked	45x110g
Apple, raspberry, mince, chocolate whirls		
DAAP	Jumbo Apple Danish Baked	48x110g

DANISH UNCOOKED

23078	Maple Pecan Danish	1x48
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CROSSIANTS BAKE OFF

5950	All Butter Croissant- Pre Proved	50x68g
15067	Almond Croissant Pre Proved	48x85g
15068	Chocolate Croissants Pre Proved	48x85g

DOUGHNUTS

23010	Ring Doughnuts	1x60
0088	Sugar Jam Ball Doughnuts	1x80
20015	Mixed Ice Doughnuts	1x36
Mixed pack chocolate, white & pink topped iced ring doughnuts		

MUFFINS THAW & SERVE

05235	Blueberry Muffins (103g)	1x48
05401	Choc Chip Muffins (103g)	1x48

WRIGHTS PATISSERIE- DELICIOUS DAIRY CREAM DELIGHTS

15217	Wrights Dairy Cream Chocolate Éclair	1x16
Light éclair pastry, filled with piped dairy cream. The top covered with a lined layer of chocolate fondant with laced chocolate over the top		
15218	Wrights Dairy Cream Finger Doughnuts	1x12
A soft finger doughnut, rolled in sugar, sliced, piped with dairy cream and topped with a piped line of raspberry jam		

COOKIES

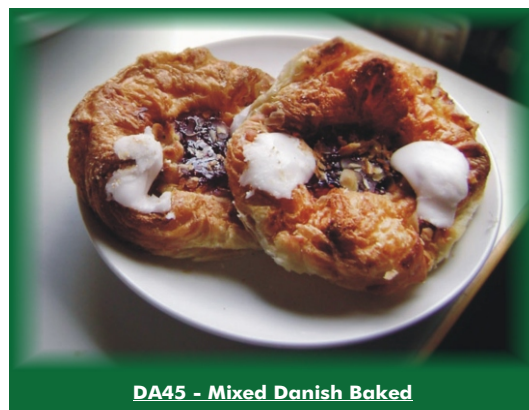
20020	Simply Solo Chocolate Chip Cookies	90x50g
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PUFF PASTRY SHEETS

20001	Puff Pastry Sheets	1x16
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SIDOLI-FABULOUS TRAY CAKE RANGE

81006	Carrot Tray Cake	1x15
A rich moist carrot cake with crushed walnuts & flavoured with mixed spices. Coated in a rich creamy fudge icing to finish this eating experience		
81007	Spiced Apple & Fruit Tray Cake	1x15
A moist fruit cake with apple pieces & walnuts, topped with crunchy almonds, finished with a rich apricot glaze		
81010	Toffee Tray Cake	1x15
A moist toffee flavour sponge cake laced with fudge cubes, caramel fudge & a sprinkling of caramel flavoured chocolate pieces, finished with a feathering of vanilla fudge		



DA45 - Mixed Danish Baked



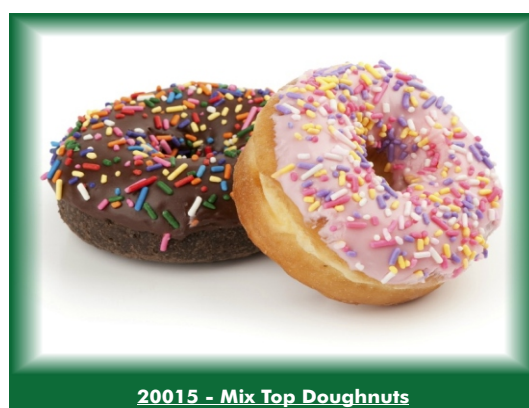
5950 - All Butter Croissants



05235 - Blueberry Muffins



20020 - Chocolate Chip Cookies



20015 - Mix Top Doughnuts

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SIZE

SIDOLI CONT'D

81008 Chocolate Chip Tray 1x15

A rich dark chocolate sponge with chocolate chips, topped with chocolate flavoured ganache and sprinkled with white & dark chocolate curls

81009 Squidgy Lemon Tray Cake 1x15

A lemon flavoured sponge cake soaked with lemon juice topped with lemon curd and a sprinkling of white chocolate pieces

Cakes Of Distinction - Quality Made For Pleasure

CONNELLS TRADITIONAL DESSERTS & PIES

310126 Butter Apple Pie 1x12ptn

A delicious traditional glazed butter short crust apple pie fillet with 100% Bramley apples

31003 Deep Apple Pie 1x12ptn

A delicious butter short crust shell filled with 1.5 kilos of chunky bramley apple

31014 Lemon Meringue Pie 1x12ptn

Rich tangy baked lemon pie topped with soft creamy light meringue in a butter short crust shell

31019 Toffee Apple Cake 1x12ptn

Scrumptious rich moist sticky toffee cake with a subtle mix of spices, fruit, walnuts and carrots, topped with a light lemon & lime cheese icing

31024 Lemon Citrus Tart 1x12ptn

A baked tangy lemon filling in a butter & lemon short crust shell dusted with sugar

31016 Pecan Pie 1x12ptn

A mouth watering combination of maple syrup, crunchy pecan nuts, and butter baked in a butter short crust shell, grazed with warm maple syrup

31040 Pear & Almond Tart 1x12ptn

A delicious duo of smooth almond filling and juicy pears in a butter short crust shell topped with toasted flaked almonds and boiled apricot glaze

CONNELLS TRADITIONAL CRUMBLES

31002 Deep Apple Crumble 1x12ptn

A delicious butter short crust shell filled with 1.5 kilos of Bramley apples and topped with a rich spicy crumble

31022 Rhubarb & Strawberry Crumble 1x12ptn

A delicious combination of rhubarb and strawberries baked in a butter short crust case and topped with a rich butter crumble

CAKES OF DISTINCTION

31007 Black forest Gateaux 1x12ptn

A mouth watering combination of a rich moist dark chocolate cake soaked in kirsch liqueur filled with 2 layers of fresh cream and black cherries decorated with rich dark chocolate curls

31009 Carrot & Walnut Gateaux 1x12ptn

Three layers of delicious moist carrot cake filled with layers of light cream cheese icing, decorated with roasted almonds

31011 Coffee Walnut Gateaux 1x16ptn

Coffee lovers delight. A rich 3 layered coffee cake packed with walnuts and filled with Very rich coffee cream. Decorated with chopped almonds

31017 Strawberry Gateaux 1x16ptn

A light sponge cake filled with 2 layers of strawberry cream decorated with fresh cream, chocolate & strawberries

31023 Fruit Gateaux 1x16pt

Three layers of mango and passion fruit syrup soaked sponge filled with fresh cream and fruit, topped with fruit and finished with roasted coconut

31010 Death by Chocolate 1x12ptn

For chocolate lovers a rich dark moist chocolate cake filled with a rich chocolate cream, smothered with a rich dark chocolate ganache



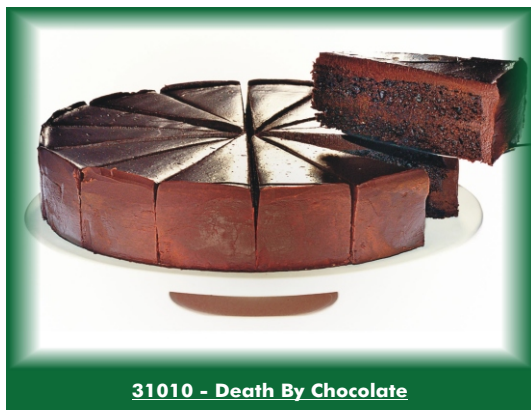
310126 - Butter Apple Pie



31040 - Pear & Almond Tart



31011 - Coffee Walnut Gateaux



31010 - Death By Chocolate



31022 - Rhubarb & Strawberry Crumble

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PRODUCT DESCRIPTION

SIZE

CONNELLS CHEESECAKES (Quality Made For Pleasure)

31032 **Mango & Passion Fruit Cheesecake** **1x14ptn**

A rich blend of creamy cheesecake and passion fruits with a tropical taste and flavour topped with passion fruit glaze on a rich sweet butter biscuit base

10 **Raspberry & White Chocolate Cheesecake** **1x14ptn**

A delicious blend of raspberries and white chocolate in a light cheesecake filling on a butter biscuit base topped with white chocolate

CONNELLS PAVLOVAS & LOG CAKES

31035 **Pavlova Base** **1x14ptn**

An original deep base of a soft creamy meringue with a crunchy crust, 100% fat free

0052 **Mirange Nests** **1x72**

31029 **Sticky Toffee Hazelnut Pavlova** **1x16ptn**

A delicious combination of crunchy meringue, layers of toffee and chocolate cream, finished with roasted hazelnuts and topped with white and dark chocolate

PAGANINI

PAGANINI TRAY BAKES 18'S

PAG01 **White Choc & Raspberry cheesecake** **1x18**

Rich white chocolate cheesecake on a layer of raspberry infused biscuit crumb

PAG02 **Irish Cream Liqueur & Toblerone Cheesecake** **1x18**

Chocolate praline & Irish Cream Liqueur flavoured cheesecake topped with a single Toblerone Alp

PAG03 **Apple Pie** **1x18**

Armagh Bramley apples baked in an Irish butter pastry case

PAG04 **Apple Crumble** **1x18**

Armagh Bramley apples baked in an Irish butter pastry and topped with a crunchy cinnamon and nutmeg crumble topping

PAG05 **Chocolate Brownie** **1x18**

Rich Belgian chocolate brownie squares, covered in a layer of chocolate ganache

PAG06 **Lemon Cream** **1x18**

Moist lemon sponge cake with a generous layer of lemon cream, finished with white chocolate curls

PAG07 **Classic Italian Tiramisu** **1x18**

Marsala wine & coffee soaked sponge cake covered in mascarpone cheese and sprinkled with cocoa powder

PAG08 **Death by Chocolate** **1x18**

Rich moist sponge cake infused with Belgian chocolate and finished with dark chocolate ganache and chocolate shavings

PAGANINI TRAY BAKES 44'S

TB01 **Bailey Cheesecake Tray bakes** **1x44**

Irish Cream Liqueur Cheesecake infused with chocolate on a digestive biscuit base

TB02 **Strawberry Cheesecake Tray Bake** **1x44**

Fresh Irish cream and cream- cheese with real strawberry filling and finished with a strawberry coulis glaze

TB03 **Carrot Cake Tray Bake** **1x44**

Moist Carrot cake with sultanas, covered in a generous layer of cream cheese icing sprinkled with chopped walnuts

TB04 **Apple Pie Tray Bake** **1x44**

Irish Bramley apple encased in traditional Irish pastry



PAG04 - Apple Crumble Tray Bake 18's



PAG05 - Chocolate Brownie



PAG01 - White Choc & Raspberry Cheesecake



PAG08 - Death By Chocolate



10712 - Carrot Cake

Patisserie & Confectionary

CODE

PRODUCT DESCRIPTION

SIZE

PAGANNI TRAY BAKES CONT'D



TB07 - Tiramisu Tray Bake 18's



10656 - Chocolate Fudge Cake



PAG02 - Irish Cream Liqueur & Toblerone Cheesecake



10655 - Blackforest Gateaux



31065 - Banoffee Pie

CODE	PRODUCT DESCRIPTION	SIZE
TB05	Apple Crumble Tray Bake Irish Bramley apples encased in traditional Irish pastry with a cinnamon and nutmeg crumble topping	1x44
TB06	Chocolate Brownie Tray Bake Chocolate fudge sponge with a generous layer of chocolate fudge icing	1x44
TB07	Tiramisu Tray Bake A rich moist coffee sponge cake, covered in a mascarpone cream cheese and dusted with coco powder	1x44
TB08	Chocolate Fudge Tray Bake Chocolate fudge sponge with a generous layer of chocolate fudge icing	1x44
TB09	Lemon Cheesecake Tray Bake Creamy lemon cheesecake, glazed with lemon coulis	1x44

PAGANINI PASTRIES

PP01	Old Irish Apple Pie Traditional Irish Bramley apple pie with whole-chunk natural apple in an Irish butter pastry case	1x12ptn
PP02	Apple Crumble The best Irish Bramley apples encased in traditional Irish pastry with a crunchy cinnamon and nutmeg crumble topping	1x12ptn
PP03	Deep Dish Apple Pie New deep dish 2.2kg version of our Old Irish Apple Pie, made with the best Bramley apples and a butter pastry	1x12ptn
PP04	Lemon Meringue Lemon filling in a butter pastry case topped	1x12ptn
PP05	Rhubarb Crumble Rhubarb filling in an Irish butter pastry case topped with a delicious coarse crumble with a hint of cinnamon	1x12ptn
PP06	Pear & Almond Flan A glazed frangipane filling in a butter pastry case with a circle of juicy pear halves	1x12ptn
PP07	Rhubarb & Strawberry Crumble Rhubarb & Strawberry in a butter pastry case with a lightly spiced crumble top	1x12ptn
10731	Blackberry & Apple Crumble Whole-chunk Brambly apple and blackberries in a pastry case, covered with coarse crumble with a hint of cinnamon and nutmeg.	1x12ptn

PAGANINI CLASSIC DESSERTS

10656	Chocolate Fudge Cake Big Chocolate fudge two layers of moist fudge cake baked with fresh eggs covered in a rich fudge icing	1x14ptn
PP08	Tiramisu Cake A Two-layer Marsala wine and coffee soaked sponge cake filled and covered in a mascar one cheese filling, sprinkled with coco powder	1x14ptn
10655	Blackforest Gateau Two layers of rich chocolate sponge soaked in Kirsch, filled and covered with fresh Irish cream & a generous layer of black cherries. Decorated with rosettes of cream & dark chocolate shavings	1x14ptn
31065	Banoffee Pie A digestive biscuit base smothered with delicious caramel, covered with fresh bananas tipped with fresh cream and dark chocolate shavings	1x12ptn
10712	Carrot Cake Classic Two-layer carrot cake with cream cheese filling and icing The cake is finished with walnuts	1x12ptn

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PAGANINI CLASSIC DESERTS (Contd.)

PP09	Summer Fruit Pavlova	1x12ptn
Pavlova base with cream and summer berries finished with a red fruit coulis		
PP11	Strawberry Gateaux	1x12ptn
Moist sponge layers with a cream and strawberry filling, covered in fresh cream, finished with strawberry and desiccated coconut		
PP11	Sticky Toffee Hazelnut Pavlova	1x12ptn
Pavlova base with cream covered in toffee and chopped hazelnuts		



PP11 - Strawberry Gateaux

PAGANINI CHEESECAKES

31004	Irish Cream Cheesecake	1x14ptn
Irish cream liquor cheesecake enriched with a dark chocolate infusion, finished with a natural glaze on a base of digestive biscuit crumb		
31018	Strawberry Cheesecake	1x12ptn
Fresh Irish cream and cream-cheese with real strawberry filling and finished with a marbled coulis glaze		
31015	Lemon Cheesecake	1x12ptn
Creamy lemon cheesecake, finished with a lemon coulis glaze		
10720	Marble Melt	1x12ptn
White and dark chocolate marble cheesecake topped with white and dark chocolate shavings on a chocolate digestive biscuit base		
10705	White Chocolate Cheesecake	1x12ptn
Cheesecake with Belgian white chocolate, decorated with white chocolate shavings on a crunchy biscuit base		
10719	Caramel Swirl Cheesecake	1x12ptn
Cheese, cream and toffee on a biscuit base combine to create the perfect caramel treat		
21	Lemon and Lime Cheesecake	1x12ptn
A refreshing, light and tangy lemon and lime cheesecake		
22	Bourbon vanilla Cheesecake	1x12ptn
The World's best vanilla (all the way from Madagascar,) complete with visible vanilla pods compliments the fresh Irish cheese		



31018 - Strawberry Cheesecake



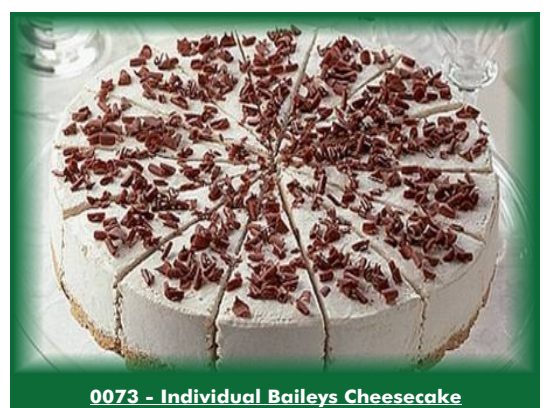
10720 - Marble Melt Cheesecake

PAGANINI INDIVIDUAL DESERTS

PP12	Individual Sticky Toffee Pudding	1x12ptn
A delicious moist toffee sponge pudding smothered in dulce de leche which cascades down the side of the pudding when heated		
PP13	Individual Double Chocolate Pudding	1x12ptn
Delicious fudge pudding topped with chocolate fudge icing. Serve warm with the melted fudge cascading down the sides of the pudding		
0074	Individual White Chocolate Cheesecake	1x12ptn
Cheesecake infused with white chocolate and decorated with white chocolate shavings on a biscuit base		
0075	Individual Strawberry Cheesecake	1x12ptn
Fresh Irish cream and cream-cheese with real strawberry filling and finished with dark chocolate curls		
0073	Individual Baileys Cheesecake	1x12ptn
Irish cream liquor cheesecake enriched with a dark chocolate infusion, finished with dark chocolate curls on a base of digestive biscuit crumb		



PP12 - Individual Sticky Toffee Pudding



0073 - Individual Baileys Cheesecake

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PRODUCT DESCRIPTION

SIZE

PAGANINI INDIVIDUAL DESSERTS (Contd.)

PP13 Individual Banoffee Pie **1x12pt**
 Digestive biscuit base smothered with delicious caramel, covered with fresh bananas and topped with cream and dark chocolate shavings

PP14 Individual Lemon Cheese **1x12pt**
 Creamy lemon cheesecake with a lemon glaze on a digestive biscuit base

SIDOLI

9204 Sidoli Chocolate Lumpy Bumpy **1x12pt**
 Layers of moist chocolate sponge, rich chocolate flavoured mousse and "Lumpy Bumpy" cheesecake enrobed with chocolate flavoured ganache and sprinkled with nuts, chocolate chunks & drizzled with chocolate fudge

92005 Sidoli Toffee Lumpy Bumpy **1x12ptn**
 Toffee flavoured sponge base, toffee flavoured mousse and "Lumpy Bumpy" cheesecake layers, covered with caramel coloured chocolate ganache, Chocolate chunks, caramel pieces & chocolate fudge topping

ALMONDY

84513 Almond tart with snickers **1x12**
 Combines an irresistible almond biscuit base and butter nougat cream with caramel and roasted peanuts, all deliciously smothered with milk chocolate

PROFITEROLES

15073 Profiteroles **1x4kg**
 A menu essential, simple portion control, these deliciously light pastry buns are filled with fresh dairy cream

14073 Profiteroles Covered with Chocolate **1x2kg**
 Oversized profiteroles covered with Belgian chocolate these deliciously light choux pastry buns are filled with fresh dairy cream



PP14 - Individual Lemon Cheesecake



PAG06 - Lemon Cream



TB04 - Apple Pie Tray Bake



15073 - Profiteroles



14073 - Profiteroles Covered with Chocolate



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PAGANINI RETAIL SELECTION

742	New Banoffee Pie A digestive biscuit base smothered with delicious caramel, covered with fresh bananas tipped with fresh cream and dark chocolate shavings	1x5ptn
741	New Strawberry Cheesecake Made with real Strawberries and finished with a strawberry coulis glaze	1x5ptn
740	New Cookies & Cream Cheesecake Cheesecake blended with chocolate sandwich cookie chunks	1x5ptn
744	New Irish Cream Liqueur & Toblerone Cheesecake Chocolate nougat Cream Liqueur flavoured cheesecake with a Toblerone Alp	1x5ptn
743	New Chocolate Brownie Rich Belgian chocolate brownie covered in a layer of chocolate ganache	1x5ptn
745	New Low Fat Mixed Berry Cake Light sponge cake infused with a generous helping of wild berries Only 1.7g of fat per serving	1x5ptn
80100	New Yummy Irish Cream Liqueur Cheesecake	1x7ptn
80101	New Yummy Lemon Cheesecake With real lemon zest and finished with a lemon coulis glaze	1x7ptn
80102	New Yummy Strawberry Cheesecake Finished with a strawberry coulis glaze	1x7ptn
80103	New Yummy Marble Melt Cheesecake White & dark chocolate marbled cheesecake	1x7ptn
80104	New Yummy Chocolate Fudge Cake Moist chocolate sponge covered in delicious chocolate fudge icing	1x7ptn
80105	New Yummy Black Forest Gateaux Chocolate sponge with fresh cream, black cherries and chocolate shavings	1x7ptn
80106	New Yummy Individual Sticky Toffee Puddings Moist toffee sponge pudding	1x5ptn
80107	New Yummy Individual Banoffee Pies Caramel, bananas, cream and dark chocolate shavings	1x6ptn

Paganini
yummy
gourmet irish desserts

Made in
Co. Wexford.



742 - New Yummy Banoffee Pie



801001 - New Yummy Lemon Cheesecake



80105 - New Yummy Black Forest Gateaux



80103 - New Yummy Marble Melt Cheesecake



80102 - New Yummy Strawberry Cheesecake