

*Pâtisserie*  

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DUJARDIN  

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PRODUCT RANGE

# *Patisserie* DUJARDIN

**TIME IS AT A PREMIUM; YOU NEED THE BEST PRODUCTS, AS YOUR CUSTOMERS DEMAND THE BEST.**

**YOU WANT SOMETHING INDIVIDUAL BUT MAY NOT HAVE THE EXPERIENCE OR THE TIME TO DO IT.**

**YOU WANT FRESH PRODUCTS THAT TASTE GREAT, LOOK FANTASTIC AND WORK FOR YOU AS A BUSY CATERER.**

**WHY NOT CONCENTRATE ON WHAT YOU DO BEST AND OUTSOURCE YOUR PATISSERIE PRODUCTION TO THE PROFESSIONALS?**

**THAT'S WHERE PATISSERIE DUJARDIN COMES IN. WE CAN HELP YOU DELIVER THE BEST QUALITY PRODUCTS THAT WILL GIVE YOU THE TIME TO CONCENTRATE ON GROWING YOUR BUSINESS AND RELIEVE THE PRESSURE OF PRODUCING HIGH QUALITY BESPOKE PATISSERIE AND DESSERTS.**

## **WHY PATISSERIE DUJARDIN?**

We decided to create the company after realising that there is a niche in the market for a Patisserie that sells very high quality desserts and cakes to the catering industry and also creating a flexible system where customers can create their own custom made desserts.

Our passion for pure, clean tasting, high quality desserts without all the artificial flavours, preservatives and other shelf life extenders prompted us to set up the company to bring these delicious desserts options to you.

### **YOU CAN RELY ON US**

Our products are made to order and supply a variety of establishments including coffee shops, delicatessens, hotels, restaurants, conference and banqueting facilities.

Our operation meets all environmental standards and full HACCP procedures are in place. We are also approved to SALSA (Safe And Local Supplier Approval) standard.

With regular deliveries in Edinburgh City Centre, West Lothian and Fife, we are there for you when you need us, its part of our commitment to you.

## **OUR ETHOS – AS GOOD AS WE CAN MAKE IT.**

All our products are hand made from the best ingredients, with love, by our experienced and passionate pastry chefs. Patisserie Dujardin uses traditional methods and the best possible quality ingredients available to create continental style desserts with a contemporary twist. The Core List of Products consists of old favourites, classics as well as exotic recipes from around the world and offers excellent value for money without compromising on quality and taste. The Core List changes seasonally, bringing you the best that Mother Nature can offer us each season.

You can email or call us and we will be more than happy to explain how we can help your company with all its patisserie needs.

**CARLIEN DUJARDIN**

**INFO@PATISSERIEDUJARDIN.COM**

# *Patisserie* DUJARDIN

## **SO WHAT IS PATISSERIE DUJARDIN?**

Patisserie Dujardin is a small production Unit in West Lothian. The company was established in January 2010 by Michael Bennett and Carlien Dujardin.

## **THE TEAM**

### **CARLIEN DUJARDIN – PRODUCTION DIRECTOR AND HEAD CHEF**

Carlien has studied Hotel Management and has worked all her life in top Hotels and Restaurants in South Africa and the UK. She received her pastry training from the trainer of the Dutch National Chef's team as well as some of the very best German bakers and confectioners. Carlien has experience in running large-scale patisserie operations and ensures our levels of quality control and customer service are met consistently.

### **MICHAEL BENNETT – OPERATIONS DIRECTOR**

Michael a successful businessman and restaurateur, who owns Epulum restaurant in Linlithgow, organizes the business behind the scenes to create the best experience for our customers from receiving bespoke orders to arranging orders to be there when you need them. Having run a number of businesses Michael's broad range of experience will keep the company innovating in the years ahead while keeping our main reason to produce great quality bespoke patisserie as the main priority.

## **BESPOKE DESSERTS – A UNIQUE VISION ON PATISSERIE**

### **IT'S ALL ABOUT CREATING SOMETHING UNIQUE THAT SETS YOU APART FROM THE COMPETITION.**

If your menu changes regularly, bespoke desserts will work for you; they are handcrafted to your specifications and, as a result, take more time than our standard items. These products will be uniquely produced for you and will give you the freedom to have bespoke dessert items on your menu for a small premium over our standard prices. The range of bespoke items and variations is part of our vision for the company. If it's possible we can do it for you.

### **GOING ONE STEP FURTHER – ORGANIC, FAIRTRADE & LOCAL PRODUCE**

We also offer you the ability to have your cakes baked from organic unbleached and untreated flour, nuts, fruit and other products where available. The Patisserie supports local suppliers where possible. If you want to use Fairtrade coffee beans or coffee in our cakes we can do that too.

### **NO NASTIES, PRESERVATIVES OR ARTIFICIAL COLOURINGS**

We only use 100% pure fruit purees in mousses and cheesecakes and where possible we try not to add any artificial flavourings or colourings. We don't add any chemicals or preservatives and we believe it makes a huge difference to the quality of the products. We don't believe cakes should have a use by date months in the future and we're sure you don't too.

### **WHEAT FREE OPTIONS**

You can have your cake and eat it with Patisserie Dujardin!

Patisserie Dujardin is also proud to launch a range of products that is free of wheat and gluten. These include desserts as well as cakes making your life much easier to cater for this increasing market. We have a diverse range of products that are completely wheat free but still taste fantastic, including items such as apple cakes and friands.

**SO PLEASE TURN THE PAGE TO SEE WHAT WE CAN OFFER YOUR BUSINESS...**

# CONTINENTAL CAKES

## MILK TART (PICTURED)

Also known as a Custard Pie. This delicious recipe has been enjoyed in South Africa for at least 300 years and is still a favourite. It is served at Parties, afternoon teas, as a dessert anytime anywhere. The story goes that originally the Dutch borrowed the recipe from the French and then introduced it to South Africa around the 17th century. The filling is similar to a cooked pastry cream or custard (if you like), very milky rather than eggy. The filling is flavoured with almond and vanilla & cinnamon. Usually the top is coated in a thick layer of ground cinnamon and or nutmeg. As the tart is so lovely and light it is the perfect finish to a meal especially accompanied by a good cup of coffee. During the day served with a cuppa works really well too, especially some Rooibos!



## DUTCH APPLE PIE (PICTURED)

Everybody loves apple pie! What makes this one so special? Well it needs to be made with apples that are slightly tart and the secret is not to overcook them. Then you need some sultanas or raisins, lemon juice and also: cinnamon. The pastry is crisp and crunch with sugar crystals and is often in a lattice shape. The pastry sometimes contains cinnamon as well. This pie can be served warm or cold as an afternoon tea or as a dessert. Try serving it with a drop of cream, crème anglaise or some good quality vanilla ice cream. Yummy!

# CAKES & PIES



## SPICED PECAN PIE

A Pecan Pie with a difference! This Pie has got a certain festive feel about it and is especially popular around Easter and Christmas, however it can be enjoyed all year round. This Pie is slightly fruity and has hints of cloves, cinnamon and nutmeg. Finished with a thin layer of white frosting giving it that beautiful clean finish. This pie is popular with tea / coffee but also as a plated dessert. It is easy to portion making it ideal for large parties.

**BESPOKE OPTION: TRADITIONAL PECAN PIE WITHOUT THE SPICES AND FROSTING IS ALSO AVAILABLE.**

# CAKES & TARTS

## PLUM AND HONEY CAKE (WHEAT FREE AND GLUTEN FREE, CONTAINS NUTS)

This delightful recipe is something we have modified from a very popular recipe. It is an amazing tasting cake. Although it is called a cake, it is almost pudding like consistency; very moist with strong hints of honey. We use fresh plums for this recipe making this only available when plums are in season. This dessert is very versatile and can be served after a meal or as a teatime treat. Try serving it with home made custard or ice cream.

**BESPOKE OPTION: IF PLUMS ARE NOT AVAILABLE ASK ABOUT OUR SEASONAL FRUITS - THIS RECIPE TASTES GREAT WITH PEACHES, PEARS OR EVEN APRICOTS.**



## PASSIONFRUIT TART (PICTURED)

This truly different dessert is made from exotic passion fruits or grenadillas and is sure to take you by surprise. Whilst baking this light egg custard separates into beautiful layers. The base is a crispy short crust pastry and the finish a glaze made from whole passion fruit pips giving it that five star presentation you are looking for. This dessert is lovely and light. Easy to portion and doesn't need a lot to make it look absolutely spectacular. A very good choice for a plated / buffet dinner.

**BESPOKE OPTION: INSTEAD OF PASSION FRUIT TRY THE TRADITIONAL BAKED CLASSIC LEMON TART.**



# CHEESECAKES

These are available in smooth full fat or low fat cheese. A huge range of flavours are available depending on the season. Bases can also be modified by adding some citrus zest, chunky bits of chocolate or some spices. We can also do a baked New York Style cheesecake which tastes like the real thing!



## CHOCOLATE & MANDARIN CHEESECAKE (PICTURED)

Chocolate and orange a match made in heaven? This beautiful truffle cheesecake is silky and smooth with a hint of pure orange. Decorated with ganache and mandarin segments to create a striking finish. An ideal restaurant dessert that also looks stunning on a buffet.

**BESPOKE OPTION: WHY NOT REPLACE THE ORANGE FLAVOUR WITH MINT OR EVEN HAZELNUT LIQUEUR ?**

## VANILLA & RHUBARB CHEESECAKE

A very light, slightly sweet cheesecake accompanied by a sharp and spicy compote of rhubarb, ginger and chilli. By keeping the topping separate, you can spoon it over and give it that home made look. Also works well as a buffet dessert.

**BESPOKE OPTION: IF YOU PREFER WE CAN DECORATE THE CHEESE CAKE WITH FRESH CREAM AND FRUIT OR CHOCOLATE CURLS.**

## MOUSSES

### TROPICAL MOUSSE

Light and airy white chocolate mousse flavoured with exotic fruit purees layered with light vanilla sponge and topped with a thin layer of fruit glaze creating a beautiful mirror to reflect the fresh fruit and white chocolate finish. These desserts are excellent value for money, ideal on buffets.

**BESPOKE OPTIONS AVAILABLE: WHY NOT CHANGE THE FLAVOUR TO RASPBERRY, CLEMENTINE, FIG, MELON, APRICOT, BLACK CURRANT, RHUBARB, CHERRY OR HAZELNUT? YOU CAN ALSO CHOOSE YOUR FINISH, MAYBE FRESH CREAM, WHOLE NUTS OR GLAZED FRESH FRUIT?**

### STRAWBERRY MOUSSE

A very light mousse flavoured with real strawberry puree between layers of light vanilla sponge. The fresh berries, glaze and chocolate giving it a contemporary finish.

Very popular as a plated dessert.



## **DARK CHOCOLATE AND ESPRESSO TART**

A rich baked chocolate tart with strong hints of espresso encased in a crispy short crust pastry. This tart is elegant and timeless. It can be dressed up or down whichever you prefer. From a single dusting of good quality red cocoa powder to a glossy ganache or cream rosettes with coffee flavoured coffee beans all guaranteed to wow your guests.

Bespoke option :

This can also be made with fairtrade coffee beans or your own house brand of coffee, Illy, Artisan Roast, Square Mile Coffee etc, as a bespoke order.

**BESPOKE OPTIONS: INSTEAD OF ESPRESSO FLAVOUR, WHY NOT TRY SOME ORANGE OR CHILLI !**

## **CHOCOLATE NEMESIS (WHEAT FREE AND GLUTEN FREE)**

The name comes from a flourless chocolate cake, especially popular in the States. This recipe is similar to some French recipes. It is a very moist, almost gooey consistency. No flour is used in this recipe; almond meal is used in stead. Traditionally the top is slightly cracked and simply finished off with a dusting of good quality cocoa powder. This cake is absolute indulgence - perfect at the end of a meal or served warm with a hot drink. Why not try it with some fresh cream and red berries?

**BESPOKE OPTION: ASK FOR MARASCHINO CHERRIES THROUGH THE MIX. CAN BE FINISHED OFF WITH A GANACHE COATING AND SOME WHOLE ALMONDS OR CHERRIES.**

## **STICKY DATE AND PECAN**

An amazing moist sponge cake with crunchy pieces of pecans. Can be served warm as a pudding - similar to a Sticky Toffee Pudding or cold as a tea loaf simply sliced and served with butter. Why not try it warm with a scoop of ice cream and some sticky toffee sauce?

**BESPOKE OPTION: ASK FOR MANDARIN AND CHOCOLATE CHUNKS IN STEAD OF PECANS.**



## **OTHER PRODUCTS**

These are some other products we can offer you on a standard or bespoke basis:

- **FRIENDS** - MOIST LITTLE ALMOND CAKES WITH A MYRIAD OF FLAVOURS AND COMBINATIONS A FAVOURITE THAT GO DOWN A TREAT WITH COFFEE
- **SCONES** - THE CLASSIC FRUIT OR PLAIN SCONES PERFECTED. THIS RECIPE IS A FIRM FAVOURITE SELLING BY THE BATCHLOAD!
- **BISCOTTI** - CLASSIC ITALIAN STYLE BISCOTTI, GREAT FOR COFFEE SHOPS AND BISCUITS AT CORPORATE EVENTS.
- **CARROT CAKES** - A FANTASTICALLY MOIST CARROT CAKE WITH OUR SECRET RECIPE FROSTING.
- **BANANA LOAF** - ANOTHER FAVOURITE WITH TEA OR COFFEE.

**OUR PRODUCT LIST IS CONTINUALLY GROWING AND CHANCES ARE WE CAN MAKE IT FOR YOU, CONTACT US TO DISCUSS YOUR BESPOKE REQUIREMENTS.**

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