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Sweet Desires Patisserie

Wholesale Patisserie

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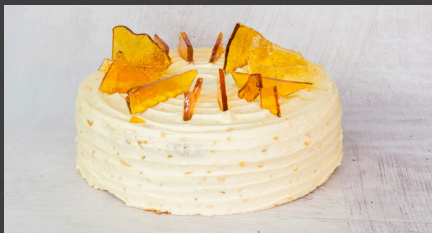
E orders@sweetdesires.com.au





Carrot Cake

A moist spiced cake, with a touch of pineapple for sweetness. Best served at room temp.



Orange Crunch

Flourless orange cake with a difference. Layered with cream cheese & toffee pieces.



Ginger Bread Caramel Apple

Gingerbread apple cake layered with caramel cream and a crunchy crumble for added texture.



Red Velvet

A beautifully soft chocolate vanilla flavoured cake layered with cream cheese frosting.



Strawberries & Cream

A vanilla gateau filled with a soft and fluffy strawberry cream mousse, adorned with our strawberry coulis.



GF Choc Mud

Super moist flourless chocolate mud cake.



Toblerone Gateaux

Delicious honey & almond mousse, resting upon a decadent chocolate brownie base, drizzled with milk chocolate.



Tiramisu

An elegant and rich layered Italian dessert made with delicate ladyfinger cookies and a cream cheese mousse, swirled with espresso.



Raffaello

A delicate combination of different layers. A crunchy white chocolate outer shell, filled with velvety smooth coconut fudge, covered with shredded coconut.



Choc Concord

A French speciality chocolate cake with layers of chocolate mousse and meringue, covered in chocolate meringue pieces.



Golden Gay Time

Toffee and vanilla flavours drizzled in milk chocolate sprinkled with honeycomb biscuits.



White Chocolate Apricot

A light and fluffy gateau filled with white chocolate mousse, house made apricot compote with added dried meringue for a hit of crunch and sweetness.



Tim Tam

Tim Tam filling sandwiched between two shortcrust pastry layers and chocolate cake.



Traditional Choc Cake

A real chocolate cake layered with silky chocolate buttercream. A deliciously moist cake.



Pistachio & Rosewater Mousse

A light and fluffy vanilla cake layered with pistachio and rosewater mousse separated by our home made Turkish delight.



Coffee Pecan Brittle

Delicious coffee cake layered with coffee crème patisserie filled with roasted pecans and topped with pecan butterscotch toffee.



GF Almond Orange

Beautiful orange citrus flavoured cake covered in marmalade and roasted almonds.



Bacci

Chocolate cake layered with hazelnut crème patisserie and roasted hazelnuts. A chocolate lovers must.



Choc Brittle

Decadent chocolate cake consisting of a brownie base, a creamed ganache filling with toffee chips through it. Then topped with chocolate mousse and shards of chocolate.



Lime Tart

Shortcrust pastry case filled with a tangy lemon and lime curd, topped with toasted marshmallow. Has a real zing.



Lemon Meringue

Shortcrust pastry case filled with a tangy lemon & lime curd. Topped with authentic Italian meringue.



Mixed Berry Baked CC

This creamy baked cheesecake filling is lined with short pastry topped with whole blueberries and raspberries.



Cointreau White Choc Baked CC

Cointreau flavoured mousse on top of our creamy baked cheese cake filling, topped with tulips of white chocolate.



Pecan Pie

Traditional pecan pie filled to the brim with pecans and a tiny hint of orange rind for a bit of a twist.



Apple Pie

Fresh and stewed apple makes for an amazing texture. Topped with fresh red apples and shortcrust pastry.



Raspberry Macadamia & Apple

Shortcrust tart shell filled with raspberries, apple and roasted macadamias finished with a flaky pastry top.



Rhubarb Custard Crumble

A crumble base and topping filled with crème patisserie, apple, raspberries & rhubarb.



Pear & Custard Crumble

Pear, apple and custard filling topped with a crunchy golden crumble.



Salted Caramel CC

Creamy salted caramel cold set cheesecake with a chocolate biscuit base. Topped with swirls of chocolate and salted caramel fudge.



Cookie Dough CC

Soft and creamy cold set cheesecake filled with our choc chip cookie dough. A real crowd pleaser.



Mango White Choc CC

Creamy cheesecake filling with swirls of mango and white chocolate.



New York Baked CC

Classic New York baked cheesecake with a rich and creamy texture with hints of lime & orange on a simple biscuit base.



Toffee Apple Baked CC

Creamy baked cheesecake adorned with roasted apple smothered in caramel toffee.



Baked Blueberry CC

Classic New York cheesecake with a rich and creamy filling with our irresistible swirled blueberry coulis.



Rocky Road CC

Decadent rocky road turned into a cheesecake. Filled with marshmallows, cookie crumb, cashew nuts and house made raspberry lollies, finished with lashings of chocolate.



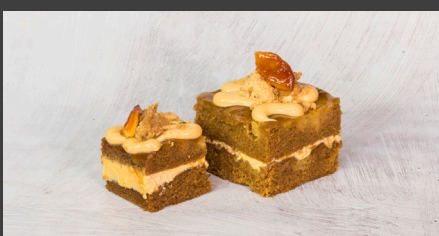
Lemon Panna Cotta PCC

Soft and fluffy textures of lemon panna cotta filled with melting moments for the perfect texture combination.



Carrot Cake

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Jaffa

Your favourite movie treat turned into dessert. Perfect combination of soft and crunch with hit a choc orange.



Crème Brûlée

Traditional crème brûlée with a light and fluffy centre covered in a thin coat of caramel with just enough bitterness.



Lime Tart

Shortcrust pastry case filled with a tangy lemon and lime curd, topped with a piece toasted marshmallow. Has a real zing.



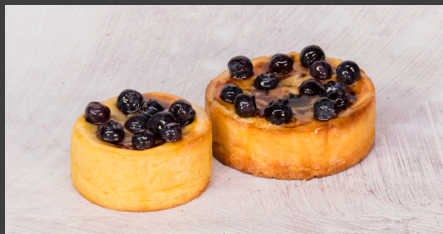
Lemon Meringue

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Raspberry Cheesecake Tart

Creamy baked cheesecake filling lined with shortcrust pastry topped with whole raspberries.



Blueberry Cheesecake Tart

Creamy baked cheesecake filling lined with shortcrust pastry topped with whole blueberries.



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Slices

A selection of slices which come in packs of 12. Caramel, Brownie, Toffee Nut, Macadamia & Apricot, Passion, Raspberry Fudge, Choc Top Caramel, Cranberry & Orange and Mandurah.



Vanilla Slice

Traditional vanilla slice made from scratch puff pastry and house made crème patisserie.



Cookies

Six different flavours to fill your counter top. Kingston, Melting Moments, M&M's, Chocolate Chip, Macadamia White Chocolate and Ginger Kiss.



Danish Pastries

Real Butter Croissants made with a traditional German recipe. Plain and Almond.



Cannoli

Sicilian Cannoli made by hand on site. Choose from eight different fillings Vanilla, Chocolate, Pistachio, Hazelnut, Lemon Meringue, Salted Caramel, Cookies & Cream and Tiramisu.



Eclairs

Choux pastry shell filled with your choice of four flavours – Vanilla, Coffee, Salted Caramel and Hazelnut.



Muffins

Six delicious flavours to choose from some with a bit of a twist from the traditional - Lemon Cranberry, Strawberry Ricotta, Pistachio Apple & Chai, Rhubarb Custard Crumble, Blueberry Maple, Raspberry White Choc.



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