

New For Christmas

Introducing a new range of individual desserts and cheesecakes from Vittles.

These products have been designed for the busy chef, simply to decorate but with a high visual appeal if just taken out the box and served

*Serving Suggestion:
Serve with Vanilla
Ice-cream and warm
chocolate sauce.*

*Chocolate Sauce Recipe:
300g Dark Chocolate
300ml Whipping Cream*

Boil the cream and pour over the chocolate and stir, use either warm or if required to serve cold from the fridge add another 200g cream.



Vittles Foods Ltd
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Chocolate Fondant

Made using high quality Belgium Chocolate, this product is simple to serve, ideal for A la Carte menus or large functions.

Simply microwave for 1 minute (800w) and serve or defrost and heat in a convector oven. Sold in boxes of 12 (160g each)



Serving suggestion

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Light & Fruity

Serving Suggestion:
Clotted cream with sugar and vanilla, decorated with a crisp tulip biscuit.

Crisp Tulip Biscuit Recipe:
175g Caster Sugar
87g Flour
50g Ground Almonds
3 Egg Whites
1 Whole Egg
50g Melted Butter

Mix all the dry ingredients together then add the egg whites and whole egg, slowly beat in the cooled melted butter.

Spread the mixture on either baking silicone paper or a non-stick baking tray, baked in a warm oven over 200oc for approx 10-15 mins or until golden brown. Form over a rolling pin or round a wooden spoon. Leave to cool and store in an air-tight container.



Strawberry Champagne Basket.

Fresh cream marc de Champagne mousse surrounded by decorative sponge and decorated with strawberries and glazed. Packed in 12s



Serving suggestion

Mixed Berry Compote set in White Wine.

Selection of fruit, Raspberries, Blueberries, Redcurrants, Blackberries and Blackcurrants set in a light white wine jelly. Boxed in 18.



Strawberries and Cream Cheesecake.

Cold set fresh cream cheesecake mousse set on a biscuit crumb base and decorated with strawberry half and a chocolate decoration. Boxed in 12s

Rich & Chocolaty

White Chocolate Tulip Cup

Chocolate cup filled with a fresh cream white chocolate mousse. Boxed in 36 individual servings. Decorate with fresh fruit, ready to serve in minutes.



Passion Fruit Baskets

Fresh cream passion fruit mousse surrounded by a delicate white and dark lattice chocolate decorated with a passion fruit glaze. Boxed in 36



Chocolate Tiramisu Espresso

Traditional Italian dessert served in a chocolate espresso cup, amoretto biscuit soaked with Marsala wine and topped with a light creamy Tiramisu mousse.



Baked Cheesecakes

Serving Suggestion:

Cherry Compote

Served with a compote of cherries.

Recipe

200g Fresh or Frozen Cherries
150ml Water
150g Sugar

Place the water and sugar in a saucepan and bring to the boil, pour over the frozen or fresh cherries and leave to cool before serving.



Serving suggestion

New-York Style Cheesecake

Traditional New York recipe which gives this baked cheesecake a more %Cake+ taste, rich but still light to eat.

Sold pre-sliced into 14s the product comes plain ready for you to decorate.



Lemon Brulee Cheesecake

Rich baked cheesecake with a marbled topping of tangy lemon set on a rich baked cheesecake base set on traditional biscuit crumb. Pre-sliced into 14 portions.



Rich Chocolate and Mascarpone Cheesecake.

Made using Belgium chocolate this rich chocolate cheesecake is decorated with roasted almonds and set on a biscuit base, pre-sliced into 14 portions.

