



PRIESTLEY'S
Gourmet Delights®

PRODUCT CATALOGUE

Creating Sweet Memories

ABOUT US

Priestley's Gourmet Delights is proud to be synonymous with the finest tasting range of indulgent desserts for the Australian and International food service markets.

100% Australian family owned and operated, Priestley's Gourmet Delights combine a passion for quality products with world class manufacturing practices. HACCP and FSSC 22000 accreditation is testimony to the quality of our operation with our sustainable approach to manufacturing earning Priestley's Gourmet Delights an ecoBiz partnership with the Queensland Government.

With key accounts in the café, restaurant, catering and food service markets, Priestley's Gourmet Delights ensures our customers of exceptional value and reliability. Based in Brisbane, we deliver our products to the domestic market via our preferred distributor network and internationally through our logistics partners who currently service most parts of the globe. Our experienced sales and customer service team are dedicated to supporting the markets and customers we serve.

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Join us on facebook, visit us on the web!



See the latest products, promotions and business support.



Download nutritional information and product images.



Pick up ideas to make Priestley's your own with serving suggestion videos to create delightful desserts.



facebook.com/Priestleys-Gourmet-Delights



priestleys-gourmet.com.au

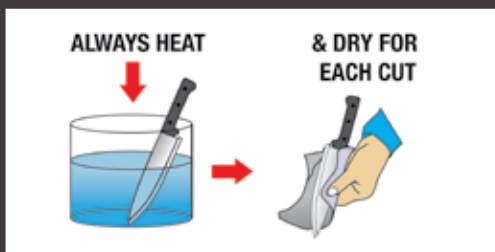
PRODUCT HANDLING

Priestley's products are supplied frozen so you can enjoy desserts that are tasty, reliable, convenient & cost conscious.

- flavour is optimised with the product frozen immediately after production
- quality is consistent with microbial testing prior to release for consumption
- shelf life is maximised with up to 12 months frozen shelf life
- wastage and costs are reduced by thawing products as required

FOR PERFECT CUTTING

Remember the Golden Rule:
Heat your knife and dry for each cut.



CUTTING PIES & TARTS

The knife should begin the cut from the outside edge of the pie or tart, cutting toward the centre. This will prevent any damage to the pastry shell.



FROZEN SHELF LIFE

- All products 12 months frozen
- Exceptions:
 - 6 months frozen: Lemon Meringue Tarts

REFRIGERATED SHELF LIFE

- 5 days refrigerated once thawed
- Exceptions:
 - 3 days refrigerated: Lemon Meringue Individual Tart, Custard Tart, Tiramisu Slice, Vanilla Slice and No Sugar Added Raspberry and Blueberry Cheesecakes
 - 2 days refrigerated: Portion As You Please® cheesecake & mousse varieties
- Heat puddings & individual desserts directly from frozen

FRUITY EXTRAS

- 2 years frozen
- 30 days refrigerated: Dessert Sauces & Coulis
- 14 days refrigerated: Mango Cocktail
- 4 days refrigerated: Purees & Pulps

Temperature of refrigeration must be <5°C.

PAVLOVA

- Do not refrigerate
- Defrost ambient within 24 hours of use

PRODUCTS FOR AMBIENT DISPLAY

3 DAYS

- P.14 No Sugar Added Banana Loaf (**Dairy Free**)
- P.14 No Sugar Added Raspberry & Coconut Loaf (**Dairy Free**)
- P.19 All Lattice Top Tarts

5 DAYS

- P.10 Orange & Almond Ind. Cake (**Gluten & Dairy Free**)
- P.10 Raspberry Friand (**Gluten Free**)
- P.11 American Brownie
- P.12 Brownie (**Gluten Free**)
- P.12 Lemon Slice
- P.13 Rocky Road Slice
- P.20 Orange & Almond Loaf (**Gluten & Dairy Free**)
- P.20 Banana Bread (**Dairy Free**)
- P.20 Banana Bread (**Gluten Free**)
- P.21 Double Chocolate Muffin
- P.21 CADBURY® Milk Chocolate Muffin
- P.21 Raspberry & White Choc Muffin
- P.21 Banana & Walnut Muffin
- P.21 Low Fat Raspberry Muffin

7 DAYS

- P.10 Ind. Wrapped Lamingtons (**Gluten Free**)
- P.10 Lamington Mixed Packs 4cm & 5cm

14 DAYS

- P.22 All Grab & Go Bars, Slices & Muffins

21 DAYS

- P.22 All Grab & Go Cookies

HEATING GUIDE

SELF SAUCING PUDDINGS

Microwave heating:

Pierce film and microwave from frozen for 1 minute per pot. When warming multiple serves, check at 2 minutes then at 30 second intervals. Remove when pots are hot to the touch.

Combi Oven heating for multiple puddings:

Fill Combi Oven with 1 layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes at 120°C.

INDIVIDUAL CAKES

We recommend heating from frozen.
Microwave for 35 seconds per portion.

When warming multiple serves, check at 1 minute then at 30 second intervals.

PLUM PUDDING

To heat microwave on high for 30 seconds per portion. When warming multiple serves, check at 1 minute then at 30 second intervals.
2 year ambient shelf life.

Plum Puddings are dry goods and must not be frozen.

Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving.

Heating times are for an 1100 watt microwave on high power.

RECOMMENDATIONS

AMBIENT STORAGE

Defrost for 2-4 hours at ambient, then wrap individual portions in cling film or store under a dome.

Store in a cool place away from direct sunlight.

Do not re-freeze.

Recommended storage temperature <25°C.

THAWING

We recommend thawing guidelines throughout this catalogue. Variations may occur depending on ambient temperature and climatic conditions. We recommend thawed products are not returned to the freezer.



SERVING SUGGESTIONS

VIEW THE VIDEOS AT PRIESTLEYS-GOURMET.COM.AU
TO CREATE YOUR OWN MASTERPIECE.

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WHITE CHOC & RASPBERRY CHEESECAKE

See page 4



SERVING SUGGESTIONS

VIEW THE VIDEOS AT PRIESTLEYS-GOURMET.COM.AU
TO CREATE YOUR OWN MASTERPIECE.

CELEBRATION CAKES

See page 4



Rich Mud Cake

New York Cheesecake

*White Choc
& Raspberry
Cheesecake*

Gateaux



Serves

Pre - Portioned
into 16 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 3 hours
Whole: 11 hours

Mud Cakes

Portion: 1.5 hours
Whole: 5 hours

Our bakery
runs on
passion &
care

GATEAUX

Pre - Portioned into 16 Serves



CODE 1-298

CARAMEL SIN

Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, caramel drizzle and butterscotch sprinkle.



CODE 1-265

TUXEDO

A moist chocolate cake with cream cheese and white chocolate filling, covered with ganache and finished with white chocolate.



CODE 1-294

MISSISSIPPI MUD

A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.



CODE 1-862

RED VELVET CAKE

A simply stunning layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with red velvet crumbs.



CODE 1-208

NERO MUD CAKE

A majestic rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.



GF

CODE 1-248

JAFFA CAKE

Deliciously fruity and fresh orange flavours in a mouth-watering gluten free mud cake with creamy orange flavoured filling, coated in orange flavoured ganache.



GF

CODE 1-861

CELESTIAL MUD CAKE

A heavenly gluten free mud cake with a layer of dark chocolate ganache.



GF

DF

CODE 1-258

ORANGE & ALMOND CAKE

A moist, gluten free cake made from orange puree and almond meal, covered in almond pieces, dusted with icing sugar.



CODE 1-213

CAFÉ SUPREME CARROT CAKE

A succulent cake with walnuts, carrots, golden syrup and spice, finished with cream cheese icing topped with walnuts.



CODE 1-238

HUMMINGBIRD CAKE

Exotic flavours of fresh bananas and pineapple, spiced with a touch of cinnamon and piped with cream cheese icing sprinkled with pistachios, banana chips and coconut.



CODE 1-297

BANANA & CARAMEL GATEAU

A moist banana and caramel cake with caramel cream cheese blitzed with banana and butterscotch pieces.



Serves

Pre - Portioned
into 14 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 3 hours
Whole: 11 hours



CODE 12047185

PUMPKIN & GINGER CAKE

This delightful moist cake is topped with cream cheese icing, candied ginger, sunflower and pumpkin seeds, creating a truly wonderful flavour.



CODE 12047187

RASPBERRY & WHITE CHOC GATEAU

Moist, white sponge with white chocolate mousse, raspberry and strawberry fruit blend. Finished with slabs of white chocolate.



CODE 12074696

PLANTATION BANANA CAKE

Layers of banana and walnut cake with luscious butter cream cheese, garnished with banana chips and toasted coconut.



CODE 12104698

TIRAMISU GATEAU

A taste of Italy with layers of coffee-flavoured sponge and Neufchâtel cheese on a chocolate base, finished with a light layer of chocolate.



CODE 1-860

BLACK FOREST GATEAU

A classic black forest with layers of chocolate sponge, rum syrup, cream and cherries topped with flakes of chocolate.

Serving Suggestion
View the videos at
priestleys-gourmet.com.au
to create your own
masterpiece.

CELEBRATION CAKES

Supplied Whole



Single Serve

CODE 3-233

MOUSSE N MUD CAKE

A chocoholic's delight of mud cake and rich chocolate mousse covered in dark chocolate.

Celebration Cakes



Serves
Whole Cakes



Shelf Life
365 days frozen
5 days refrigerated
once thawed



Thawing
Whole: 11 hours



CODE 1-014

BIRTHDAY CAKE

Celebrate with style. A delicious chocolate cake covered in rich dark chocolate ganache, decorated with white and dark chocolate flakes.



CODE 3-236

WHITE CHOC & RASPBERRY CHEESECAKE

Plump raspberries folded into rich white chocolate cheesecake finished with a raspberry coulis swirl.



CODE 1-684

NEW YORK CHEESECAKE

A traditionally prepared creamy baked New York cheesecake on a biscuit crumb base.



CODE 1-680

RICH MUD CAKE

A rich moist mud cake covered with chocolate ganache. The perfect base to create an indulgent masterpiece.

*A party
without cake
is just a
meeting*

COLD SET CHEESECAKES

Pre - Portioned into 16 Serves



Serves

Pre - Portioned
into 16 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 2 hours
Whole: 11 hours

Quality
lives in our
attention to
detail and
breathes
through all
we do.



CODE 1-239
COOKIES & CREAM

Cookie loaded cheesecake on a chocolate biscuit base, topped with white chocolate ganache and crumbled cookies.



CODE 1-272
CARAMEL SWIRL

A delicious caramel cheesecake on a chocolate biscuit base topped with white ganache and a rich caramel swirl.



CODE 1-281
LIME SWIRL

Taste tempting creamy cheesecake with a fresh burst of tangy lime.



CODE 1-293
CHUNKY CHOC

A brownie base, with rich chocolate cheesecake laced with white and dark choc chips, topped with dark and white ganache, finished with dark chocolate flakes.



CODE 1-270
CAPPUCCINO

Coffee infused cheesecake on a chocolate biscuit base finished with a light dusting of cocoa, white chocolate rosettes and striped chocolate decorations.



CODE 12180425

FRENCH VANILLA

A smooth vanilla cheesecake decorated with fresh cream squiggles, chocolate straws and a light dusting of nutmeg.



CODE 1-330

CADBURY® CHERRY RIPE®

Savour the rich CHERRY RIPE® flavours of cherries and coconut in a creamy cold-set cheesecake covered in CADBURY® dark chocolate ganache on a dark chocolate biscuit crumb base.



CODE 1-300

MANGO & MACADAMIA

Twin layers of vanilla bean cheesecake and macadamia laced mango cheesecake sitting on a gluten free chocolate crumb base topped with macadamia nuts and dark chocolate ganache.



CODE 1-290

PASSIONFRUIT

A classic combination of smooth and creamy cheesecake glazed with tropical passionfruit.



CODE 12152561

RASPBERRY

A smooth blend of raspberries combined with creamy cheesecake, this divine creation is finished with a glaze of crushed raspberries.

Cheesecakes



Serves

Pre - Portioned
into 16 Serves
Individuals:
Pack of 8 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 2 hours
Whole: 11 hours
Individuals:
Portion: 1 hour

Made
with care
to create
sweet
memories

BAKED CHEESECAKES

Pre - Portioned into 16 Serves



CODE 1-805
LEMON LIME

Baked lemon cheesecake bursting with a lime fruit filling topped with shredded coconut, sitting on a gluten free biscuit base.



CODE 1-286
RASPBERRY NEW YORK

A traditionally prepared creamy New York cheesecake, topped with delicious raspberry compote, white chocolate curls and ganache peaks.



CODE 1-295
BLUEBERRY BRULEE

Our famous New York cheesecake with a generous swirl of blueberries and a brulee finish.



CODE 1-291
PLATINUM

A traditionally prepared creamy New York cheesecake on a delicious biscuit crumb base.

INDIVIDUAL CHEESECAKES

Pack of 8 Serves



CODE 1-280
BLUEBERRY

A generous swirl of blueberry through our smooth and creamy baked cheesecake on a biscuit crumb base.



CODE 1-276
PEACH & PASSIONFRUIT

Tropical blend of peach and passionfruit swirled through our smooth and creamy baked cheesecake.



CODE 1-271
RASPBERRY

A generous swirl of raspberry through our smooth and creamy baked cheesecake on a biscuit crumb base.



CODE 1-334
OREO®

A tempting treat of cold set cheesecake loaded with real OREO® cookie pieces on a dark chocolate biscuit base and topped with a real OREO® cookie sitting on a creamy vanilla swirl.

PORTION AS YOU PLEASE®

Pack of 90 Serves Supplied in Bars

.....
PORTION
as you please®
.....



CODE 12314013
CHEESECAKE MIX

A selection of three delicious cheesecake flavours to tantalise all the taste buds. Contains tangy Passionfruit, sweet Mixed Berry and classic Vanilla Bean with Chocolate.



Supplied
in Bars



CODE 12254678
VARIETY MIX

A selection of three flavours in this delicious mousse dessert on a sweet pastry base. Contains White Chocolate & Raspberry, Lemon & Lime and Tiramisu.



CODE 12313960
LAMINGTON MIX

Exquisite sponge cake coated in either chocolate or raspberry flavoured ganache covered in lightly toasted coconut packed together in a mixed box.

Portion As You Please®



Serves
6 bars
Pre-Portioned
into 15 pieces
per bar or
90 Serves per box



Shelf Life
365 days frozen
2 days refrigerated
Except:
Lamington Mix
5 days refrigerated



Thawing
Portion: 1 hour
Bar: 4 hours

.....
PORTION
as you please®
.....

CODE 12227936
MANGO & COCONUT

A sweet pastry base topped with coconut mousse and mango macadamia cheesecake with a mango filling. Adorned with a white chocolate drizzle.



Individual Cakes & Desserts



Serves

8 Serves per pack
Except:
Choc Ooze®
6 Serves



Heating

Heat from frozen.
Microwave for
35 sec per portion.
When heating
multiple serves,
check at 1 min
then 30 sec
intervals.



Shelf Life

365 days frozen
5 days refrigerated
once thawed.
Do not thaw
Choc Ooze®, heat
from frozen.



Thawing

Portion: 1 hour

INDIVIDUAL CAKES & DESSERTS

Pack of 6 Serves



CODE 1-328

CHOC OOZE®

Decadent chocolate cake filled with chocolate sauce, served warm to release the ooze.

Pack of 8 Serves



CODE 1-152

CARAMEL STICKY DATE

A golden sticky date cake topped with a generous dollop of salted caramel. Delicious served warm.



CODE 1-122

MUD CAKE

A single serve of delicious rich mud cake topped with a dollop of dark ganache. Serve warm to melt the ganache into a delicious chocolate sauce.



CODE 1-231

PEAR & WALNUT CAKE

A centre of juicy pears, topped with walnuts, sitting on a moist orange and almond base.



CODE 1-257

APPLE & RHUBARB CAKE

Seasonal apples and rhubarb, sitting on a moist orange and almond base, topped with a fine crumble.



CODE 1-232

ORANGE & ALMOND CAKE

A blend of orange and almond meal, topped with almond flakes and a light dusting of icing sugar.

Pack of 12 Serves



CODE 1-207
BLUEBERRY FRIAND
Traditional recipe of almond meal baked with blueberries.



CODE 1-206
RASPBERRY FRIAND
Traditional recipe of almond meal baked with raspberries.

LAMINGTONS



MIXED PACK CHOC & RASPBERRY
A light fluffy sponge cake covered in a bespoke lamington dip of chocolate or raspberry and rolled in desiccated coconut.

CODE 6-001 | 48 SERVES **4CM SQUARE 24 EACH**
CODE 6-000 | 40 SERVES **5CM SQUARE 20 EACH**



CODE 1-806 **6 SERVES**
GLUTEN FREE LAMINGTON
The great Aussie favourite with a raspberry fruit filling and gluten free twist.



CODE 1-807 **6 SERVES**
LAMINGTON
The same great gluten free lamington individually wrapped.

Individual
Cakes &
Desserts &
Lamingtons



Serves
Friands 12 Serves
Lamingtons
6 Serves
Except:
Mixed Packs
as shown



Shelf Life
365 days frozen
5 days refrigerated
once thawed

Lamingtons:
Shelf Life

Frozen:
Mixed Pack 2 years
Gluten Free 1 year

Ambient:
Mixed Pack &
Ind. Wrapped
Gluten Free 7 days

Refrigerated:
Gluten Free 5 days



Thawing
Portion: 1 hour

Also see
Portion
As You
Please®
Lamingtons
page 8

Slices



Serves

Pre - Portioned
as shown.



Shelf Life

365 days frozen
5 days refrigerated
once thawed
Except:
Vanilla and
Tiramisu slices
3 days refrigerated
once thawed



Thawing

Portion: 1 hour
Tray: 4 hours

*Stack
& load to
transform
a simple
slice into
an inspiring
dessert
creation.*

SLICES

Pre - Portioned as shown

Serving Suggestion
Peanut Butter &
Berry Brownie



5
Days
Ambient

CODE 1-118 15 SERVES
AMERICAN BROWNIE

A traditional recipe of chocolate fudge
mixed with loads of walnuts and
pecans. Lightly dusted to finish.



Serving Suggestion

View the videos at priestleys-gourmet.com.au to create your own masterpiece.



CODE 1-287
VANILLA SLICE

Creamy smooth vanilla bean custard between layers of delicate
pastry topped with white ganache and feathered chocolate.

14 SERVES



CODE 1-321
TIRAMISU SLICE

Coffee lovers will delight in layers of light sponge and tiramisu
cream filling infused with coffee and dusted with cocoa.

15 SERVES



CODE 1-136 **15 SERVES**
CARAMEL SLICE

Smooth creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate ganache and caramel drizzle.



CODE 1-804 **15 SERVES**
BROWNIE

Delicious fudgy brownie laced with pecans and walnuts in the traditional American style made even better - it's gluten free.



CODE 1-044 **15 SERVES**
CARROT CAKE SLICE

Loaded with walnuts, carrots, golden syrup and extra spices topped with a layer of rich cream cheese icing.



CODE 1-245 **18 SERVES**
CHERRY SLICE

A blend of coconut and cherries on a chocolate coconut base topped with dark ganache and coconut.



CODE 1-262 **18 SERVES**
HUMMINGBIRD SLICE

A rich slice of blended banana and pineapple, topped with a layer of cream cheese icing dressed with pistachio and banana pieces.



CODE 1-362 **18 SERVES**
RED VELVET SLICE

Luxurious red velvet base layered with creamy cold set cheesecake and a red velvet crumble.



CODE 1-821 **18 SERVES**
LEMON SLICE

Sweet coconut biscuit base covered with tangy lemon icing topped with shredded coconut.



CODE 1-331 **18 SERVES**
CADBURY® FLAKE® CHEESECAKE SLICE

Enjoy all the delicacies of FLAKE® chocolate in our light cold set cheesecake loaded with chocolate flakes on a crumbly milk chocolate biscuit base.



CODE 1-718 **18 SERVES**
JAFFA SLICE

Deliciously fruity and fresh orange flavours in a mouth watering mud that hides crunchy chocolate drops and blends beautifully in the mouth with the creamy sunrise icing.



No refined sugar



CODE 1-369 **30 SERVES**
RAW COCOBERRY SLICE

Tangy raspberries loaded with coconut sitting on a cacao almond meal bed, topped with raw cacao.



CODE 1-370 **30 SERVES**
RAW NUTTY LEMON SLICE

Delicate lemon laced with dates, macadamia and coconut sitting on an almond meal bed, topped with raw cacao.

Slices



Serves

Pre - Portioned
as shown



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 1 hour
Tray: 4 hours

We start
with a
recipe, take
the finest
ingredients
and add
expertise,
dedication
& devotion.

SLICES

Pre - Portioned as shown



Serving Suggestion

View the videos at priestleys-gourmet.com.au
to create your own masterpiece.



Serving Suggestion

CODE 1-329

MINT HEDGEHOG SLICE

18 SERVES

Magnificent mint with an irresistible biscuit crunch. Mint flavoured hedgehog base topped with minty ganache swirled through chocolate.



CODE 1-123

15 SERVES

CARAMEL SLICE

A smooth creamy caramel on a rich coconut biscuit base, finished with a feathered ganache.



CODE 1-216

15 SERVES

ROCKY ROAD SLICE

A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base.



CODE 1-215

15 SERVES

APPLE SLICE

Apples, sultanas and spices on a shortcrust base topped with a sweet crumble.



CODE 1-119

15 SERVES

MACADAMIA SLICE

A rich mix of caramel and macadamia nuts on a shortcrust base.



CODE 1-029

15 SERVES

CHOC & VANILLA CHEESECAKE SLICE

Layers of baked chocolate and vanilla cheesecake, topped with an accent of caramel on a gluten free biscuit base.

GF



CODE 1-285

15 SERVES

LEMON & PASSIONFRUIT CHEESECAKE SLICE

A lemon baked cheesecake covered with passionfruit on a gluten free biscuit base.

GF

NO SUGAR ADDED

Pack of 8 Serves



NO SUGAR

ADDED



Serves

8 Serves per pack



Shelf Life

365 days frozen

Mini Loaves:

5 days refrigerated
or 3 days ambient

once thawed

Cheesecakes:

3 days refrigerated
once thawed



Thawing

Portion: 3 hours

MINI LOAVES



CODE 1-652

BANANA LOAF

Irresistible dairy free banana mini loaves topped with walnuts.
No artificial sweeteners, flavours or colours.



CODE 1-653

RASPBERRY & COCONUT LOAF

Irresistible dairy free raspberry & coconut mini loaves.
No artificial sweeteners, flavours or colours.

INDIVIDUAL CHEESECAKES



CODE 1-651

BLUEBERRY CHEESECAKE

Creamy baked gluten free cheesecake with a delicious crushed real fruit blueberry top. No artificial sweeteners, flavours or colours. Serving Suggestion: Dress up with fresh berries.



CODE 1-655

RASPBERRY CHEESECAKE

Creamy baked gluten free cheesecake with a delicious crushed real fruit raspberry top. No artificial sweeteners, flavours or colours. Serving Suggestion: Dress up with fresh berries.

*No artificial
sweeteners,
flavours or
colours.*

Large Tarts
& Pies



Serves

Pre - Portioned
into 16 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 1.5 hours
Whole: 4 hours

LARGE TARTS & PIES

Pre - Portioned into 16 Serves



Serving Suggestion
View the videos at
priestleys-gourmet.com.au
to create your own masterpiece.

CODE 1-105
BLUEBERRY & ALMOND TART

A sweet pastry tart shell filled with plump blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar.



CODE 1-169
BAKED LEMON & LIME TART

Delight in the fresh citrus harmony of lemon and lime juice in a sweet baked tart with a sprinkling of dusting sugar.



CODE 1-003
GRANNY'S APPLE PIE

A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top. Just as Granny would make it.



CODE 1-062
PECAN PIE

An all time favourite. A sweet pastry tart shell filled with rich caramel and loaded with pecans.

LARGE TARTS & PIES

Supplied Whole



CODE 1-720

LEMON MERINGUE TART

A raging sea of mallowy meringue with hand torched peaks crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this classic tart.



CODE 12074915

DEEP DISH APPLE PIE

Flavoursome apples mixed with cinnamon, spice and topped with buttery shortbread lattice. A delicious, traditional favourite.



CODE 1-268

KEY LIME TART

A tangy baked lime filling in a sweet tart shell, finished with shredded coconut.



CODE 1-106

STRAWBERRY & RHUBARB CHEESECAKE TART

Enjoy the delicious tango of flavours and textures. Our famous tart base filled with a blend of sweet strawberry and tangy rhubarb, topped with baked cheesecake and strawberry swirls.



CODE 1-022

CITRUS TART

The essence of simplicity. A sweet pastry tart filled with lemon curd. Simply the best there is!

Whole Tarts



Serves
Whole Tarts



Shelf Life
Frozen:
365 days
Except:
Lemon Meringue
6 months
Refrigerated:
5 days refrigerated
once thawed



Thawing
Portion: 1.5 hours
Whole: 4 hours

Individual Tarts



Serves

6 Serves per pack



Shelf Life

Frozen:

365 days

Except:

Lemon Meringue
6 months

Refrigerated:

5 days refrigerated
once thawed

Except:

Lemon Meringue
and Custard Tart
3 days refrigerated
once thawed



Thawing

Portion: 1.5 hours

Nobody misses out with our delicious gluten free treats.

GLUTEN FREE INDIVIDUAL TARTS

Pack of 6 Serves



Serving Suggestion

View the videos at priestleys-gourmet.com.au to create your own masterpiece.



Serving Suggestion
Savoury Sweet Pear
& Ricotta Tart

CODE 1-839

PEAR & RICOTTA TART

Smooth baked ricotta cheesecake in a gluten free shell topped with brulee pear. Subtle flavours make this a great base for savoury sweet creations.



GF



GF

CODE 1-316

CITRUS TART

Swirled filling of tangy citrus curd in a delicious gluten free tart shell lightly dusted.



GF

CODE 1-840

STRAWBERRY CHEESECAKE TART

A creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.



GF

CODE 1-366

CHOC BERRY TART

A tantalising trio of tangy blueberry and creamy baked cheesecake in a gluten free chocolate tart shell.

INDIVIDUAL TARTS

Pack of 6 Serves



CODE 1-255

LEMON MERINGUE TART

A sweet pastry tart filled with tangy lemon curd, topped with a cluster of soft meringue kisses.



CODE 1-234

WHITE CHOC & PECAN TART

A sweet fluted tart shell filled with a blend of white chocolate and pecans in a bed of caramel finished with a lattice of icing sugar.



CODE 12193704

APPLE CRUMBLE TARTLET

A delicious apple filling in a sweet fluted pastry shell finished with a crunchy crumble topping.



CODE 1-224

CITRUS TART

A sweet pastry tart, filled with our renowned tangy citrus curd and lightly dusted with icing sugar.



CODE 1-275

CARAMEL TART

Rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.



CODE 1-074

BANANA TOFFEE TART

The classic English Banoffee! A smooth banana toffee topped with coffee flavoured cream delicately dusted with cocoa in a sweet pastry shell.



CODE 1-284

CUSTARD TART

Savour the creamy texture and full flavour of vanilla bean custard sitting in a sweet tart shell and dusted with cinnamon.



CODE 1-843

CHOC MACCA TART

Roasted macadamia nuts sitting in dark chocolate ganache topped with macadamia chunks and a drizzle of chocolate, in a sweet tart shell.



CODE 12193732

MACADAMIA TARTLET

A delightful temptation of macadamia nuts set in caramelised sweetened condensed milk in a sweet tart shell.

INDIVIDUAL LATTICE TOP TARTS

Pack of 6 Serves



CODE 1-641

APRICOT LATTICE TOP TART

A golden shortcrust pastry tart filled with succulent apricot and topped with a pastry lattice. Delicious served warm with custard and ice cream.



CODE 1-642

APPLE LATTICE TOP TART

A golden shortcrust pastry tart filled with lightly spiced apple and topped with a pastry lattice. Delicious served warm with custard and ice cream.



CODE 1-643

APPLE & RHUBARB LATTICE TOP TART

A golden shortcrust pastry tart filled with tangy apple and rhubarb and topped with a pastry lattice. Delicious served warm with custard and ice cream.

Heating Guide

1. Preheat oven to 190°C (or fan forced oven to 170°C).
2. Place frozen tarts in their bake-in-cup into oven.
3. Bake for 10-12 minutes, or until heated through.
4. Remove from bake-in-cup and serve.



BREADS

Whole



CODE 1-046

WHOLE

BANANA BREAD

A mega sized banana bread, baked to perfection. Enjoy it as is, or served warm.



CODE 1-059

WHOLE

PEAR & RASPBERRY BREAD

A moist bread laced with chunks of pear and raspberry, a hint of cinnamon and dusted with icing sugar.

Breads & Loaves



Serves

Whole or
Pre - Portioned
into 12 Serves



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 1 hour
Whole: 4.5 hours

LOAVES

Pre - Portioned into 12 Serves



CODE 1-051

12 SERVES

BANANA & WALNUT LOAF

Walnuts scattered throughout a loaf baked with banana puree. Delicious served warm with butter.



CODE 1-055

12 SERVES

ORANGE & ALMOND LOAF

A moist loaf made from oranges and almond meal and finished with almond flakes and a dusting of icing sugar.



CODE 1-053

DATE & HONEY LOAF

A rich golden loaf loaded with dates and honey, sprinkled with coconut. Great served warm with butter.



CODE 1-171

BANANA BREAD

Gluten free and full of flavour. Simply delicious banana bread topped with banana chips.

*Baking is
happiness
made edible*

Muffins



Serves

6 Serves per pack
Except:
Mini Muffin Mix
60 Serves per pack



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 1 hour
Tray: 2 hours

MUFFINS

Pack of 6 or 60 Serves



CODE 12232229

MINI MUFFIN MIX

Sweet mini muffins in a mixed box of classical favourite flavours. Blueberry, Chocolate and Orange & Poppyseed.



CODE 1-082

BLUEBERRY

A classic muffin with loads of blueberries throughout.



CODE 1-088

LOW FAT RASPBERRY

Less than 3 grams of fat per 100 grams and loaded with sweet raspberries.



CODE 1-367

BLUEBERRY

Deliciously light gluten free muffin with plump juicy blueberries.

GF



CODE 1-090

APPLE

Apple and sultana muffin blended with sugar and cinnamon.



CODE 1-091

DOUBLE CHOCOLATE

Rich and moist chocolate muffin with chocolate pieces throughout.



CODE 1-083

BANANA & WALNUT

Bananas and walnut pieces make this a great favourite.



CODE 1-332

CADBURY® MILK CHOCOLATE

A simple, smooth and scrumptious milk chocolate muffin with a generous helping of CADBURY® milk chocolate drops in every bite.



CODE 1-081

RASPBERRY & WHITE CHOC

A classic combination of sweet white chocolate drops and tangy raspberries.

GRAB & GO

Individually Wrapped

GRAB
&GO[®]

Grab & Go



CODE 1-871 6 SERVES
CARROT CAKE BAR

Lightly spiced carrot cake sweetened with golden syrup and topped with a sprinkling of walnuts.



CODE 1-874 6 SERVES
BANANA CAKE BAR

An Aussie favourite for breakfast, morning or afternoon tea, with the added convenience of grab & go.



CODE 1-873 8 SERVES
ORANGE & POPPYSEED MUFFIN

A taste of sunshine, this muffin is loaded with fresh oranges and poppyseeds.



CODE 1-879 8 SERVES
APPLE & CINNAMON MUFFIN

Apple chunks throughout a sweet muffin flavoured with cinnamon.



CODE 1-205 8 SERVES
CHOCOLATE LOAF SLICE

Snack on a slice of gluten free, rich and moist chocolate mud cake.



CODE 1-170 8 SERVES
BANANA BREAD SLICE

Enjoy a slice of simply delicious banana bread topped with sweet banana chips.

COOKIES

Pack of 8 or 10 Serves



Serving Suggestion

View the videos at priestleys-gourmet.com.au to create your own masterpiece.

CODE 1-306 10 SERVES
TRIPLE CHOC COOKIE

For the chocolate lovers - and it's gluten free! A dark chocolate cookie with white and dark chocolate chunks.



CODE 1-227 8 SERVES
GINGERBREAD MAN

Traditional gingerbread man with a happy smile to share.



CODE 1-303 10 SERVES
WHITE CHOC CHUNK & MACADAMIA COOKIE

A gluten free version of this popular cookie. Delicious white chocolate chunks and macadamia nuts.



CODE 1-880 10 SERVES
MELTING MOMENT

Melt in your mouth shortbread biscuits filled with vanilla icing.



CODE 1-313 10 SERVES
SMARTY PANTS COOKIE

A favourite for kids of all ages. A delicious cookie with dark chocolate chunks and colourful smarty buttons.



Serves

Pack of 6, 8 or 10 Serves



Shelf Life

365 days frozen
14 days ambient
Cookies:
21 days ambient



Thawing

Portions: 1 hour
Box: 2 hours

Enjoy the convenience of pre-portioned, bite sized & individually wrapped.

Individual Puddings & Logs



Serves

Puddings:
16 or 30 Serves
Logs: Whole



Shelf Life

Plum Puddings:
2 year ambient
shelf life

Plum Puddings
are dry goods and
must not be frozen

Self Saucing
Puddings:
365 days frozen

Logs:
365 days frozen
5 days refrigerated
once thawed



Thawing

Portion: 1 hour
Tray: 2 hours



Heating

Refer to Product
Handling Guide
for heating
instructions.

INDIVIDUAL PUDDINGS

Pack of 16 or 30 Serves



Only
Store
Ambient

Serve
warm

Serving Suggestion

CODE 1-964

30 SERVES

PLUM PUDDING

A moist plum pudding, made using traditional methods, with a perfect balance of the finest ingredients.



Serve
warm

CODE 1-960

16 SERVES

CHOCOLATE SELF SAUCING PUDDING

One for the chocolate lovers, a chocolate pudding with a self saucing chocolate sauce.



Serve
warm

CODE 1-961

16 SERVES

STICKY DATE SELF SAUCING PUDDING

A traditional style pudding, full of dates with a self saucing butterscotch sauce.

LOGS

Supplied Whole



CODE 1-959

WHOLE

CHOCOLATE MUD LOG

Rich dark chocolate mud cake base with a creamy chocolate filling, topped with ganache and covered with fine flakes of dark and white chocolate.



CODE 1-958

WHOLE

TIRAMISU LOG

Three layers of moist sponge infused with coffee flavour, layered with creamy tiramisu filling and finished with a dusting of cocoa.

CROWD PLEASERS

Whole



CODE 1-972

APPLE SHORTCAKE

Delicious apple filling sandwiched between short pastry.



CODE 1-760

CARROT CAKE

A deliciously moist, lightly spiced carrot cake with cream cheese icing.



CODE 1-762

CHOCOLATE TRAY CAKE

Delicious chocolate cake made from rich cocoa, Bundaberg sugar and fresh eggs topped with CADBURY® dark chocolate flakes.



CODE 1-973

BOYSENBERRY CHEESECAKE

Creamy cold set cheesecake on a short pastry base with boysenberry topping.



CODE 1-974

PASSIONFRUIT CHEESECAKE

Tropical passionfruit topping on our creamy cold set cheesecake and short pastry base.



CODE 1-975

STRAWBERRY CHEESECAKE

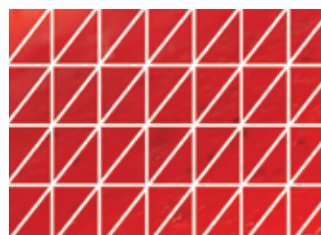
Creamy cold set cheesecake on a short pastry base with strawberry topping.



CODE 1-977

CITRUS BURST

Fresh and fluffy. A sponge cake base with a layer of whipped lemon cream and a sweet lime top scribbled with white chocolate.



CHOOSE THE CUT TO SUIT YOUR CROWD:

28 to 56 portions per tray. Cut 4 x 7 for 28 portions
Then diagonally in half for 56

Crowd
Pleasers



Serves

Whole trays
Up to 56 portions
400x290mm trays
35-40mm high



Shelf Life

365 days frozen
5 days refrigerated
once thawed



Thawing

Tray: 3 hours

*Punctuate
the party
with cake*

Crowd Pleasers



Serves

Whole trays or
Pre - Portioned
into 70 Serves

Up to 56 portions
410x310mm trays
65mm high



Shelf Life

365 days frozen
Except:
Lemon Citrus
270 days frozen

5 days refrigerated
once thawed



Thawing

Tray: 3 hours



CODE 12140775

BLACK FOREST DEEP TRAY

A combination of chocolate sponge, sour cherries and fresh cream topped with a sprinkling of flaked chocolate.



CODE 12140731

APPLE CRUMBLE DEEP TRAY

A sweet pastry base packed with delectable apple and finished with a crumble topping.



CODE 1-954

ORANGE & ALMOND DEEP TRAY

Moist orange & almond meal cake, finished with flaked almonds and a light dusting of icing sugar.



CODE 12140774

TIRAMISU DEEP TRAY

Layers of coffee flavoured chocolate sponge and Neufchâtel cheese finished with a light dusting of cocoa.

CROWD PLEASERS

Pre - Portioned into 70 Serves



CODE 12140773

LEMON CITRUS

A tangy citrus curd on a base of sweet pastry, topped with citrus custard and lightly dusted with powdered sugar.



CODE 12182652

CHOCOLATE & RASPBERRY CAKE

A rich chocolate cake made with raspberries and topped with chocolate ganache and raspberry puree.



CODE 12182660

CARROT CAKE

A deliciously moist, lightly spiced carrot cake with cream cheese icing.

Pavlova



Serves
Whole or
Pre - Packed into
12, 24 or 48 Serves



Shelf Life
365 days frozen
Remove from
freezer within 24
hours of use



Thawing
DEFROST AMBIENT

DO NOT
REFRIGERATE

Make every
day like
Christmas



PAVLOVA

1KG WHOLE
& INDIVIDUAL PORTIONS

TABLE CENTREPIECE:

Petite Pavlova, Strawberries & Cream Cookie Cups, Raspberry Coulis, fresh cream, berries & edible flowers

1



2

Serving Suggestion

CODE 6-204

48 SERVES

PETITE 8.5G (Picture 1)

Very cute bite size pavlova for high tea, catering or a dessert share platter. Create different flavours and plate together for an irresistible finale.

47MM DIAMETER X 37MM HIGH

CODE 6-203

24 SERVES

MINI 25G (Picture 2)

A flat top shell which is the perfect base for individual pavlova creations on the dessert menu.

70MM DIAMETER X 35MM HIGH

CODE 6-200

12 SERVES

HI RISE MINI 27G

A round top pavlova for an individual dessert with wow factor.

65MM DIAMETER X 45MM HIGH

CODE 6-201

WHOLE

ROUND 1KG (Picture 3)

A super size traditional round pavlova that is ideal for weddings and Christmas parties with 28 large portions.

320MM DIAMETER X 65MM HIGH



3

Serving Suggestion

CODE 6-202
SLAB 1KG

WHOLE

The rectangular slab is a great option for versatility. It can be cut into logs or individual portions with up to 35 portions per slab.

365MM X 252MM X 32MM HIGH



Serving Suggestion

Fruity Extras



Shelf Life

2 years frozen

Dessert Sauces
& Coulis:
30 days
refrigerated

Cocktail Drinks:
14 days
refrigerated

Pulps & Purees:
4 days
refrigerated

- Convenient 1kg blocks can be cut whilst frozen

- Can be pre-plated for functions

- Perfect fruit ingredient for any recipe

- Finely sieved purees

FRUITY EXTRAS

Dessert Sauces, Coulis, Purees & Cocktail Drinks

DESSERT SAUCES 500ML

CODE C3909

SALTED CARAMEL

A great balance of saltiness and sweet with a glossy toffee caramel colour.

CODE C3911

CHOCOLATE FUDGE

A great chocolate flavour with a deep glossy chocolate colour.



Serving Suggestion



COULIS 500ML

Simply add coulis to style your own dessert creations...quick, easy and effective.

CODE C3904 - RASPBERRY

CODE C3905 - MANGO

CODE C3907 - MIXED BERRY

CODE C3908 - PASSIONFRUIT

CODE C3906 - STRAWBERRY

PUREES & PULPS 1KG

Add pulps and purees to your recipes and dessert creations.



CODE C1509
PASSIONFRUIT PULP



CODE C3394
RASPBERRY PUREE



CODE C3548
MANGO PUREE



CODE C3996 MANGO COCKTAIL DRINK 2L

The perfect fruit base for your cocktail creations.



Gluten Free

Priestley's Gourmet Delights gluten free products are analysed by FACTa PTY LTD to ensure no gluten is detected. To supply a gluten free product to your customers, please store and display away from products containing gluten. Always serve gluten free products with utensils that are used only for gluten free products.



Celestial Mud Cake P. 2



NO SUGAR ADDED P. 14
Raspberry Cheesecake



NO SUGAR ADDED P. 14
Blueberry Cheesecake



Peach & Passionfruit P. 7
Cheesecake



Blueberry Muffin P. 21



Orange & Almond P. 25
Deep Tray



Caramel Slice P. 12



RAW Nutty Lemon Slice P. 12



RAW Cocoberry Slice P. 12



Banana Bread Slice P. 22



Orange & Almond Loaf P. 20



Banana Bread P. 20



Date & Honey Loaf P. 20



Triple Choc Cookie P. 22



White Choc Chunk P. 22
& Macadamia Cookie



Lamington P. 10



Chocolate Loaf P. 22

Gluten Free



DF

Apple & Rhubarb Cake

P. 9



Lamingtons

P. 10



DF

Pear & Walnut Cake

P. 9



DF

Orange & Almond Cake

P. 9



Raspberry Friand

P. 10



Blueberry Friand

P. 10



Strawberry Cheesecake Tart

P. 17



Citrus Tart

P. 17



Pear & Ricotta Tart

P. 17



Choc Berry Tart

P. 17



DF

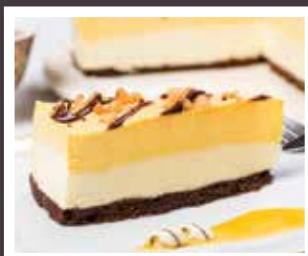
Orange & Almond Cake

P. 2



Jaffa Cake

P. 2



Mango & Macadamia Cheesecake

P. 6



Lemon Lime Baked Cheesecake

P. 7



Brownie

P. 12



Lemon & Passionfruit Cheesecake Slice

P. 13



Jaffa Slice

P. 12



Chocolate & Vanilla Cheesecake Slice

P. 13



All reasonable care has been taken to ensure that photographs represent the finished product. Variations in appearance may occur in finished goods. Modifications to decoration and product finishing may be introduced without notification. Content is correct at time of publication however no warranty is given to the accuracy of this content.

CADBURY, CHERRY RIPE, OREO AND FLAKE ARE TRADE MARKS OF MONDELÉZ INTERNATIONAL GROUP USED UNDER LICENCE.

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