

PRIESTLEY'S 

# **gourmet delights**



# Product Handling



## Heating Guide

### Plum Pudding

Microwave on high for 30 seconds per portion.

### Choc Ooze®

Do not thaw. Heat directly from frozen. Microwave for 45 seconds per portion.

### Caramel Sticky Date Cake

Microwave for 30 seconds per portion from frozen or 15 seconds from chilled.

### Self Saucing Puddings

Do not thaw. Heat directly from frozen.

- **Microwave heating**  
Pierce film and microwave from frozen for 1 min per pot. 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.

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

### Apple Lattice Top Tart

- **Pie Warmer**
  1. Pre heat pie warmer to 90°C.
  2. Place on bottom shelf to bring to serving temperature for 50-60 minutes from frozen.
  3. Set pie warmer to holding temperature (>65°C) and move to top shelves.
- **Oven**
  1. Pre heat oven to 190°C (or fan forced oven to 170°C).
  2. Bake for 10-12 minutes from frozen.

Please note that heating times will vary depending on the oven. Reduce heating time by half if heating from chilled.

## Heating Guide *continued*

### Pecan Pie

- **Oven** Bake for 10-12 minutes at 170°C.
- **Microwave** For 1 minute from frozen at 50%.

### Granny's Apple Pie | Apple Slice

- **Oven** Bake for 12-14 minutes at 170°C.
- **Microwave** For 1 minute on high from frozen.

### Apple Crumble Tartlet:

- **Oven** Bake for 15-17 minutes at 170°C.
- **Microwave** For 1 minute on high from frozen.

## Cutting Guide

### 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.

### Cutting Whole Cakes

The knife should begin the cut from the inside out. Remember to take the time to portion evenly and run your knife down both sides of the slice to make sure it is cut completely through as it will be much easier to remove.

## Thawing Guide

Suggested min. thaw time @ <5°C

Product Name	Portion	Box or Whole
Gateaux   Whole Cakes	3 hours	11 hours
Orange & Almond Cake	2 hours	6 hours
Mud Cakes	1.5 hours	5 hours
Cheesecakes	2 hours	11 hours
Loaves	1 hour	4.5 hours
Tarts & Pies	1.5 hours	4 hours
Ind. Cakes & Cheesecakes	1 hour	2 hours
Individual Tarts	1.5 hours	2.5 hours
Slices	1 hour	4 hours
Muffins	1 hour	2 hours
Grab & Go	1 hour	4 hours
Quiches	8 hours	12 hours

Priestley's Gourmet Delights recommend the above thawing guidelines. Variations may occur. We recommend thawed products are not returned to the freezer.





# Product Handling

## Shelf Life & Storage

### Frozen Shelf Life <-18°C

- 12 months frozen from date of manufacture
- Exceptions:
  - 6 months frozen: Lemon Meringue Tarts
  - 2 years frozen: 4cm & 5cm Square Lamingtons, Dessert Sauces & Coulis

### Refrigerated Shelf Life <5°C

- 5 days refrigerated once thawed
- Exceptions:
  - 3 days refrigerated: Custard Tart, Tiramisu Slice, Vanilla Slice, Banoffee Tart & Quiches
  - 30 days refrigerated: Dessert Sauces & Coulis

### Grab & Go Cookie Shelf Life Unwrapped

Cookies may be removed from the wrap for display in air tight cookie jars.

Shelf Life is 21 days under the following conditions:

- Jars should be stored at <24°C and out of direct sunlight.
- Cookie jars must be cleaned and sanitized before use.
- Place cookies in the jar immediately upon unwrapping.
- Cookies should be handled using clean utensils or wearing clean gloves.
- Always use separate utensils to serve gluten free, dairy free or vegan respectively to avoid cross contamination.

### Pavlova

Do not refrigerate.

Hi Rise Mini, Mini and Petite Pavlova - defrost and store ambient for up to 6 weeks.

### Plum Puddings

Plum Puddings are dry goods and must not be frozen. Plum Puddings have a 2 year ambient shelf life from date of production.

### Ambient Display

Defrost for 2-4 hours in the box or a covered container at ambient. Then store individual portions under a dome or wrap in cling film. Store in a cool place away from direct sunlight. Do not re-freeze. Recommended storage temperature <25°C.

### Vegan, Ambient and Gluten Free

Always use separate utensils to serve gluten free, dairy free or vegan respectively and display separately to avoid cross contamination.

### Quick reference guide



Vegan



Ambient Display



Dairy Free



Freezer to Plate  
Freezer to microwave to plate in 1 minute or less.



Gluten Free



Serve Warm

### Handling & Visual Merchandising Video Guides



View the videos to help train your staff and enhance your cake display.

### Serving Suggestion Video Library



View our serving suggestion videos to make delightful dessert creations.

### Digital Brochures



View our Freezer to Plate and Brunch brochures.

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.



CONNECT WITH YOUR SALES CONSULTANT:



## Contents

Gateaux & Logs	2
Cheesecakes	6
Individual Cakes & Desserts	10
Muffins & Friands	14
Loaves & Breads	17
Pavlova	18
Dessert Sauces	19
Slices	20
Large Tarts & Pies	24
Individual Tarts	26
Savoury Creations	30
Tray Cakes	31
Grab & Go	32

# Welcome to Priestley's Gourmet Delights

Here at Priestley's Gourmet Delights, the passion we have for food is at the heart of who we are. For over 26 years we have been guided by our principles in sourcing the best ingredients to meet our exceptional quality standards and always asking 'what's next?' to delight our consumers with every treat. We push the boundaries and are constantly re-imagining new ways of doing things to bring you new creations and inspiration. From our magnificent mud cake, to our prized pavlova or our scrumptious savouries, whatever the occasion, we believe everyone deserves to indulge in a delightful food experience.

## Why partner with us?

We are pioneers in the industry with over 26 years of experience. We simply don't stand still and are always striving for more. Our approach is 'yes' in the face of 'no', playing and creating is in our DNA and we aren't bound by our capability today. For our partners that means we are always at the forefront of consumer and industry trends, bringing you the latest innovation and working with you to delight your customers.





# Gateaux & Logs







**Code 1-298 | 16 Serves | 2.54kg**  
**Caramel Sin**

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



**Code 1-297 | 16 Serves | 2.57kg**  
**Banana & Caramel Gateau**

A moist banana and caramel cake with caramel cream cheese, drizzled with caramel and finished with dried banana chips.



**Code 1-208 | 16 Serves | 2.27kg**  
**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.



**Code 1-294 | 16 Serves | 1.95kg**  
**Mississippi Mud**

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



**Code 1-213 | 16 Serves | 2.37kg**  
**Café Supreme Carrot Cake**

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





Code 1-861 | 16 Serves | 2.59kg

### Celestial Mud Cake

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



Code 1-258 | 16 Serves | 1.92kg

### Orange & Almond Cake

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



Code 1-238 | 16 Serves | 2.65kg

### Hummingbird Cake

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



Code 1-862 | 16 Serves | 2.22kg

### Red Velvet Cake

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



Code 1-738 | 16 Serves | 2.68kg

### Tuxedo

Simply stunning with layers of chocolate cake and white chocolate cream cheese frosting, with semi naked "crumb coat" sides, all topped with a generous swirl of frosting and finished with dark chocolate curls.



Code 12104698 | 14 Serves | 1.9kg

### Tiramisu Gateau

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





**Code 1-014 | Supplied Whole | 2.16kg**  
**Birthday Cake**

Happy Birthday to you! A delicious chocolate cake covered in rich dark chocolate ganache, decorated with white and dark chocolate flakes.



**Code 1-958 | Supplied Whole | 900g**  
**Tiramisu Log**

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



**Code 1-959 | Supplied Whole | 1.2kg**  
**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 1-860 | 14 Serves | 1.59kg**  
**Black Forest Gateau**

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



**Code 12047185 | 14 Serves | 2kg**  
**Pumpkin & Ginger Cake**

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



# Cheesecakes







**Code 1-286 | 16 Serves | 2.44kg**  
**Raspberry New York Cheesecake**

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



**Code 1-805 | 16 Serves | 1.8kg**  
**Baked Lemon Lime Cheesecake**

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



**Code 1-295 | 16 Serves | 2.19kg**  
**Blueberry Brulee Cheesecake**

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



**Code 1-684 | Supplied Whole | 2kg**  
**New York Cheesecake**

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

\* add dusting sugar



**Code 1-291 | 16 Serves | 2kg**  
**Platinum Cheesecake**

A traditionally prepared New York cheesecake on a delicious biscuit crumb base and pre-portioned into 16 Serves.

\* add fresh berries





**Code 1-300 | 16 Serves | 2.18kg**  
**Mango & Macadamia Cheesecake**

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 1-744 | 16 Serves | 2.19kg**  
**Cherry Cheesecake**

A creamy cold set cheesecake loaded with delicious cherries and coconut, drizzled with dark chocolate glaze and sprinkled with more coconut.



**Code 1-736 | 16 Serves | 2.60kg**  
**Caramel Swirl Cheesecake**

Creamy caramel cheesecake oozing a swirl of caramel, topped with caramel glaze and sprinkled with petite curls of caramel and white chocolate.



**Code 1-281 | 16 Serves | 2.16kg**  
**Lime Swirl Cheesecake**

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





**Code 1-293 | 16 Serves | 2.18kg**  
**Chunky Choc Cheesecake**

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 | 16 Serves | 2.29kg**  
**Cappuccino Cheesecake**

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



**Code 1-771 | 16 Serves | 2.25kg**  
**Cookies & Cream Cheesecake**

Showcasing whole cookies in cold set cheesecake folded with cookie crumbs, covered with dark chocolate glaze dripping down the sides, finished with white choc curls and sweet white peaks.

**Code 1-290 | 16 Serves | 2.49kg**  
**Passionfruit Cheesecake**

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





# Individual Cakes & Desserts



Serving Suggestion - add freeze dried raspberries





Code 1-276 | 8 Serves | 100g

### Peach & Passionfruit Cheesecake

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



Code 1-334 | 8 Serves | 120g

### Cookies & Cream Cheesecake

Cold set cheesecake with cookie pieces on a dark chocolate biscuit base, topped with a cookie sitting on a creamy vanilla swirl.



Code 1-280 | 8 Serves | 100g

### Blueberry Cheesecake

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

\* add edible flower



Code 1-271 | 8 Serves | 100g

### Raspberry Cheesecake

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



Code 6-001 | 48 Serves 24 Each | 23g

### Choc & Raspberry Lamingtons 4cm

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



Code 6-000 | 40 Serves 20 Each | 45g

### Choc & Raspberry Lamingtons 5cm

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





Code 1-659 | 8 Serves | 115g

### Mud Cake

Mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette sprinkled with zingy freeze dried raspberries.



Code 1-739 | 8 Serves | 113g

### Carrot Cake

Silky and sublime, this simply delicious vegan cake reveals shredded carrots and walnuts with cinnamon overtones. Topped with smooth vegan icing, delicately sprinkled with rose petals and pepitas.



Code 1-257 | 8 Serves | 120g

### Apple & Rhubarb Cake

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



Code 1-231 | 8 Serves | 120g

### Pear & Walnut Cake

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



Code 1-662 | 8 Serves | 95g

### Orange & Almond Cake

Persian inspired cake of orange & almond meal, drizzled with sweet white glaze, finished with a sprinkle of cranberries and pistachios.





Code 1-961 | 16 Serves | 100g

\* add edible flower

## Sticky Date Self Saucing Pudding

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



Code 1-960 | 16 Serves | 100g

\* add strawberry and chocolate flakes

## Chocolate Self Saucing Pudding

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



Code 1-964 | 30 Serves | 105g

## Plum Pudding

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



Code 1-328 | 6 Serves | 143g

## Choc Ooze®

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



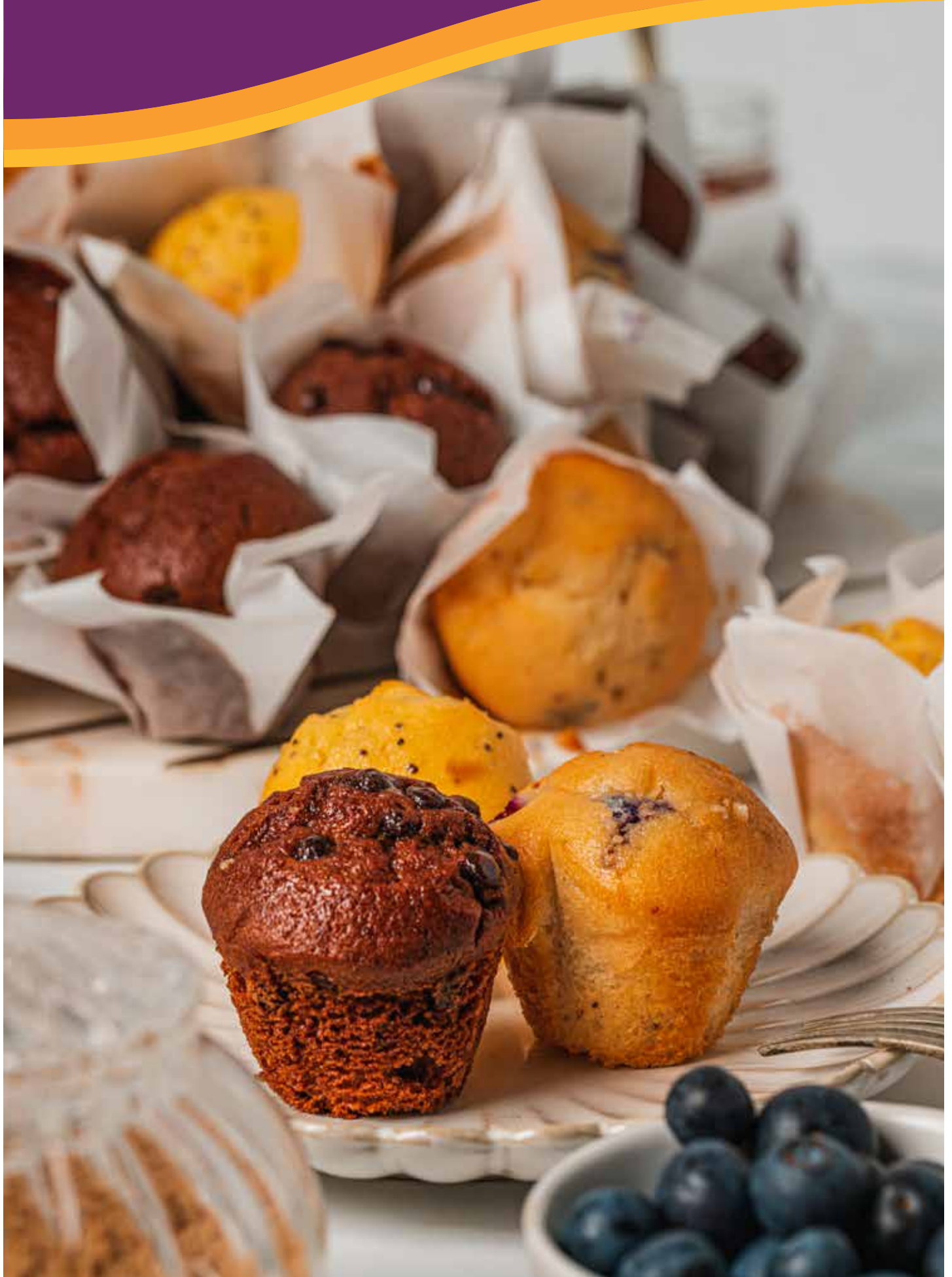
Code 1-152 | 8 Serves | 120g

## Caramel Sticky Date Cake

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



# Muffins & Friends







**Code 1-332 | 6 Serves | 155g**  
**Milk Chocolate Muffin**

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



**Code 1-081 | 6 Serves | 137g**  
**Raspberry & White Choc Muffin**

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



**Code 1-091 | 6 Serves | 150g**  
**Double Chocolate Muffin**

Rich and moist chocolate muffin with chocolate pieces throughout.



**Code 1-090 | 6 Serves | 150g**  
**Apple Muffin**

Apple and sultana muffin blended with sugar and cinnamon.



**Code 1-082 | 6 Serves | 150g**  
**Blueberry Muffin**

A classic muffin with loads of blueberries throughout.





3  
days  
ambient

Code 12232229 | 60 Serves | 25g

### Mini Muffin Mix

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



5  
days  
ambient

Code 1-083 | 6 Serves | 145g

### Banana & Walnut Muffin

Bananas and walnut pieces make this a great favourite.



3  
days  
ambient

Code 1-367 | 6 Serves | 150g

### Blueberry Muffin - Gluten Free

Deliciously light gluten free muffin with plump juicy blueberries.



3  
days  
ambient

Code 1-649 | 6 Serves | 150g

### Raspberry Muffin

Crumbled raspberries on top of a deliciously light, raspberry laced, gluten free muffin.



5  
days  
ambient

Code 1-206 | 12 Serves | 82g

### Raspberry Friand

Traditional recipe of almond meal baked with raspberries.

\* add freeze dried raspberries



3  
days  
ambient

Code 1-207 | 12 Serves | 82g

### Blueberry Friand

Traditional recipe of almond meal baked with blueberries.

\* add edible flower and dusting sugar



# Loaves & Breads



**Code 1-770 | 12 Serves | 1.29kg**  
**Banana & Walnut Loaf**

Deliciously wholesome vegan bread made from Australian Cavendish bananas, almond milk and linseed, laced with walnuts.



**Code 1-053 | 12 Serves | 1.2kg**  
**Date & Honey Loaf**

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



**Code 1-171 | 12 Serves | 1.14kg**  
**Banana Bread - Gluten Free**

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



**Code 1-055 | 12 Serves | 1.2kg**  
**Orange & Almond Loaf**

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



**Code 1-046 | Supplied Whole | 2.04kg**  
**Banana Bread**

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



**Code 1-059 | Supplied Whole | 1.93kg**  
**Pear & Raspberry Bread**

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



# Pavlova

6  
Weeks  
Ambient



Serving Suggestion\*

**Code 6-200 | 12 Serves | 27g | 65mm diameter x 45mm high**  
**Hi Rise Mini Pavlova**

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

\* add any decorations of your choice, i.e. cream, fresh fruits, coulis or dessert sauces (p.19)

6  
Weeks  
Ambient



Serving Suggestion\*

**Code 6-204 | 48 Serves | 8.5g | 47mm diameter x 37mm high**  
**Petite Pavlova**

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

6  
Weeks  
Ambient



Serving Suggestion\*

**Code 6-203 | 24 Serves | 25g | 70mm diameter x 35mm high**  
**Mini Pavlova**

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



# Dessert Sauces

Mmmm...  
Salted Caramel  
Milkshake

For more Serving  
Suggestion Ideas,  
scan here:



GF



GF



GF  
DF  
V



GF  
DF  
V



GF  
DF  
V

Code C3909 | 500mL  
**Salted Caramel  
Dessert Sauce**

Code C3911 | 500mL  
**Chocolate Fudge  
Dessert Sauce**

Code C3904 | 500mL  
**Raspberry  
Coulis**

Code C3908 | 500mL  
**Passionfruit  
Coulis**

Code C3907 | 500mL  
**Mixed Berry  
Coulis**



# Slices







Code 1-287 | 14 Serves | 1.98kg

### Vanilla Slice

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



Code 1-017 | 14 Serves | 2.17kg

### Chocolate & Orange Slice

Deliciously fruity and fresh orange flavours in a mouth-watering chocolate mud cake layered with divine orange icing and topped with dark chocolate shards.



Code 1-044 | 15 Serves | 1.86kg

### Carrot Cake Slice

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

\* decorate with walnut pieces



Code 1-821 | 18 Serves | 1.65kg

### Lemon Slice

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

\* add fresh lemon



Code 1-245 | 18 Serves | 1.53kg

### Cherry Slice

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



Code 1-804 | 15 Serves | 1.1kg

### Brownie - Gluten Free

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





**Code 1-216 | 15 Serves | 1.6kg**  
**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 1-285 | 15 Serves | 2.19kg**  
**Lemon & Passionfruit Cheesecake Slice**

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



**Code 1-029 | 15 Serves | 2.01kg**  
**Choc & Vanilla Cheesecake Slice**

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



**Code 1-123 | 15 Serves | 1.95kg**  
**Caramel Slice**

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



**Code 1-118 | 15 Serves | 1.02kg**  
**American Brownie**

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



**Code 1-215 | 15 Serves | 1.87kg**  
**Apple Slice**

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



**Code 1-119 | 15 Serves | 1.46kg**  
**Macadamia Slice**

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





**Code 1-733 | 30 Serves | 1.96kg**  
**Fruit & Grain Slice**

A medley of goodness baked in this vegan slice of cranberries, dates, sultanas, oats, buckwheat, pumpkin seeds, coconut, golden syrup and almonds with a touch of cinnamon.



**Code 1-331 | 18 Serves | 1.95kg**  
**Flakey Cheesecake Slice**

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



**Code 1-262 | 18 Serves | 1.83kg**  
**Hummingbird Slice**

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



**Code 1-329 | 18 Serves | 1.66kg**  
**Mint Hedgehog Slice**

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

\* add fresh mint leaves



**Code 1-362 | 18 Serves | 1.65kg**  
**Red Velvet Slice**

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



**Code 1-136 | 15 Serves | 1.84kg**  
**Caramel Slice - Gluten Free**

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



**Code 1-321 | 15 Serves | 1.76kg**  
**Tiramisu Slice**

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



# Large Tarts & Pies







**Code 1-720 | Supplied Whole | 1.75kg**

### 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 1-022 | Supplied Whole | 1.59kg**

### Citrus Tart

A sweet pastry tart filled with lemon curd. Simply the best there is!



**Code 1-268 | Supplied Whole | 1.64kg**

### Key Lime Tart

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



**Code 1-169 | 16 Serves | 1.36kg**  
**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 1-062 | 16 Serves | 1.82kg**  
**Pecan Pie**

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



**Code 1-105 | 16 Serves | 1.68kg**

### 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 1-003 | 16 Serves | 1.96kg**

### Granny's Apple Pie

A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top. Better than Granny's!



# Individual Tarts



Serving Suggestion - add decorations of your choice, i.e. edible flowers , lemon or freeze dried raspberries





GF

Serving Suggestion\*

Code 1-366 | 6 Serves | 97g

\* add chocolate flakes

### Choc Berry Tart

Tangy blueberry and creamy baked cheesecake in a gluten free choc tart shell.



GF

Code 1-839 | 6 Serves | 120g

### Pear & Ricotta Tart

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



GF

Code 1-840 | 6 Serves | 97g

### Strawberry Cheesecake Tart

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



GF

Code 1-316 | 6 Serves | 149g

### Citrus Tart - Gluten Free

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





Code 1-275 | 6 Serves | 130g

### Caramel Tart

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



Code 1-642 | 6 Serves | 145g

### 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 1-344 | 6 Serves | 100g

### Lemon Meringue Tart

Hand torched mallowy meringue crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this delicious tart.



Code 1-234 | 6 Serves | 120g

### 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 1-658 | 6 Serves | 98g

### Banoffee Tart

Square chocolate tart shell, filled with banana laced caramel, topped with fresh cream, banana chips, and chocolate drizzles.



Code 12193704 | 6 Serves | 120g

### Apple Crumble Tartlet

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



Code 1-284 | 6 Serves | 107g

### Custard Tart

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



Code 1-224 | 6 Serves | 125g

### Citrus Tart

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



# Savoury Creations

## Handling Guide:



Serving Suggestion - add fresh herbs



Serving Suggestion\*



Serving Suggestion\*

### Code 1-735 | 12 Serves | 110g Spinach & Ricotta Quiche

Mediterranean inspired combination of spinach and ricotta folded through creamy eggs, spiced with garlic, in a delicious pastry shell.

\* add fresh herbs

### Code 1-741 | 12 Serves | 110g Pumpkin & Chive Quiche

Locally grown pumpkin, mixed with chives, parmesan and cheddar cheese, folded through creamy eggs in a delicious pastry shell.

\* add fresh herbs



**Choose  
the cut to suit  
your crowd.**

Photographs show  
cut portions.

# Tray Cakes



**Code 1-176 | Whole Tray 319x211mm, 55mm high | 1.72kg**  
**Strawberry Sponge Cheesecake Tray**

Light sponge topped with silky cheesecake,  
decorated with a crushed strawberry jelly topping.



**Code 1-179 | Whole Tray 319x211mm, 55mm high | 1.72kg**  
**Tropical Sponge Cheesecake Tray**

Light sponge topped with silky  
cheesecake, decorated with a mango  
and orange jelly topping.



**Code 1-177 | Whole Tray 319x211mm, 55mm high | 1.72kg**  
**Citrus Sponge Cheesecake Tray**

Light sponge topped with silky  
cheesecake, decorated with a  
fruity citrus jelly topping.



**Code 12182652 | 70 Serves 400x300mm, 40mm high | 3.4kg**  
**Chocolate & Raspberry Tray**

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



**Code 12140731 | Whole Tray 400x300mm, 40mm high | 3.54kg**  
**Apple Crumble Deep Tray**

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



**Code 12140774 | Whole Tray 400x300mm, 40mm high | 2.32kg**  
**Tiramisu Deep Tray**

Layers of coffee flavoured chocolate  
sponge and creamy coffee filling, finished  
with a light dusting of cocoa.



**Code 12140775 | Whole Tray 400x300mm, 40mm high | 2.44kg**  
**Black Forest Deep Tray**

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



# Grab & Go

## Retail Ready!

Counter Top Boxes

7 days ambient



GF

Code 1-782 | 8 Serves | 90g  
**Banana Bread Slice**

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



84 days ambient



Code 1-857 | 12 Serves | 47g  
**Gingerbread Man**

Traditional gingerbread man with a happy smile.

84 days ambient



GF

Code 1-704 | 11 Serves | 56g  
**Triple Choc Cookie**

Chocolate lovers delight. A gluten free chocolate cookie with dark and white chocolate chips.

84 days ambient



GF

Code 1-705 | 11 Serves | 56g  
**White Choc Macadamia Cookie**

The popular flavour combo of white chocolate chips and macadamia nuts in a gluten free cookie.

84 days ambient



Code 1-707 | 8 Serves | 56g  
**Melting Moment**

Melt in your mouth shortbread biscuits filled with vanilla icing.

84 days ambient



GF

Code 1-706 | 11 Serves | 60g  
**Smarty Pants Cookie**







Gluten Free choc chip cookie topped with colourful chocolate buttons for kids of all ages.





# Helpful Resources

## Check out our website for helpful resources

-  High Resolution Product Images
-  Nutritional Information
-  Customised Point of Sale material
-  Latest promotions
-  Seasonal flyers
-  Cake tags





## Head Office

(07) 3906 2411

cake@priestleys-gourmet.com.au

17 Breene Place, Morningside QLD 4170

PO Box 555, Morningside QLD 4170

**priestleys-gourmet.com.au**

## Connect with your local Sales Consultant

NT	0423 575 695
QLD	0430 946 514
NSW	0412 442 091
ACT	0412 442 091
VIC	0430 947 152
TAS	0438 108 676
SA	0423 575 695
WA	0403 199 414

