

PRIESTLEY'S 

gourmet delights



Serving Suggestion

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Product Handling

Thawing Guide

Suggested minimum thaw time at 5°C:

Product Name	Portion	Whole Box
Gateaux, Whole Cakes, Large Cheesecakes	3 hours	11 hours
Large Mud Cakes	1.5 hours	5 hours
Loaves, Large Tarts & Pies	1.5 hours	4.5 hours
Individual Cakes, Cheesecakes & Tarts	1 hour	2 hours
Sweet Muffins, Grab & Go	1 hour	2 hours
Slices	1 hour	4 hours
Quiches	8 hours	12 hours
Savoury Muffins	8 hours	12 hours

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

Heating Guide **Refer to Freezer to Plate (p.36) for microwave instructions.**

Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving. Heating times are for a 1100 watt microwave on high power. When warming multiple serves, check at 1 minute then at 30 second intervals.

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

Product Name	Microwave (per portion)	(Combi) Oven
Choc Ooze®	45 seconds from frozen	-
Caramel Sticky Date Cake	30 seconds from frozen	-
Plum Pudding	30 seconds from ambient	Use Combi Oven steam function
Self Saucing Puddings	Do not thaw. Pierce film and microwave for 1 minute from frozen.	Fill Combi Oven with one layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes at 120°C .
Apple Pie, Apple Slice	1 minute from frozen	Bake in the oven for 12-14 minutes at 170°C
Apple Crumble Tartlet	1 minute from frozen	Bake in the oven for 15-17 minutes at 170°C
Pecan Pie	1 minute from frozen	Bake in the oven for 10-12 minutes at 170°C

Product Name	Pie Warmer	Oven
Apple Lattice Top Tart	<ol style="list-style-type: none"> Pre heat pie warmer to 90°C, place on bottom shelf to bring to serving temperature for 50-60 minutes from frozen. Set pie warmer to holding temperature & move to top shelf. 	<ol style="list-style-type: none"> Pre heat oven to 190°C (or fan forced oven to 170°C) Bake for 10-12 minutes 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.



Savoury Muffin Serving Guide

Defrost

Transfer frozen muffins to cold room or refrigerator at <5°C. Muffins will take approximately 8 hours to defrost. Do not re-freeze. Non-iced Savoury Muffins are suitable for microwave defrost (see p.36).

Store

5 days shelf life, once fully thawed and stored at <5°C.

Serve

1. Heat muffins from chilled in the microwave for 40 seconds on HIGH.
2. Check core temp >75°C.

Heating times are based on a 1000 watt microwave and may vary depending on your appliance.

Scan here to watch our serving guide video:



Quiche Heating Guide

Heating Device	From Frozen	From Chilled
Speed Oven - Menumaster MRX523A	<ol style="list-style-type: none"> 1. Set oven temperature to 170°C with 100% microwave and 10% fan speed 2. Heat for 105 seconds 	<ol style="list-style-type: none"> 1. Set oven temperature to 170°C with 50% microwave and 50% fan speed 2. Heat for 45 seconds
Microwave + Air Fryer	<ol style="list-style-type: none"> 1. Defrost in a 900 watt microwave for 2 minutes on high 2. Rest for 1 minute 3. Bake in air fryer @ 160°C for 3 minutes 	<ol style="list-style-type: none"> 1. Microwave on high for 1 minute. 2. Rest for 1 minute 3. Bake in air fryer @ 160°C for 3 minutes
Combi Oven - RATIONAL iCombi Pro	<ol style="list-style-type: none"> 1. Pre heat oven to 190°C Combination 60% - 40% 2. Cook for 7 minutes 	<ol style="list-style-type: none"> 1. Pre heat oven to 190°C Combination 60% - 40% 2. Cook for 4 minutes
Conventional Oven	<ol style="list-style-type: none"> 1. Pre heat oven to 180°C (or fan forced oven to 170°C) 2. Bake for 11-12 minutes 	<ol style="list-style-type: none"> 1. Pre heat oven to 180°C (or fan forced oven to 170°C) 2. Bake for 6-7 minutes
Microwave + Conventional Oven	<ol style="list-style-type: none"> 1. Microwave on high for 1 minute. 2. Pre heat oven to 160°C (or fan forced oven to 150°C) 3. Bake for 5 minutes 	

Please note that heating times will vary depending on the oven. Serve immediately after heating. Quiches held warm must be discarded after 4 hours. This heating guide ensures the core temperature of >75°C.

Shelf Life & Storage

Frozen Storage Temperature: Minus 18°C or less

Store all products frozen for up to 12 months from the date of manufacture on the label, except: Lemon Meringue: 6 months frozen, Lamingtons, Dessert Sauces & Coulis: 2 years.

Refrigerated Storage/Display Temperature: Less than 5°C

Display or store thawed products refrigerated for up to 5 days, except: Custard Tart, Vanilla Slice, Tiramisu Slice, Lemon Meringue, Sponge Tray Cakes (GF), Quiches: 3 days. Dessert Sauces & Coulis: 30 days.

Products Suitable for Ambient Display: Less than 25°C

Always refer to individual product label for recommended ambient shelf life. Defrost in the box or in a covered container for 2-4 hours. Display under a dome or wrap in cling film. Position product away from direct sunlight. Date label all Convenience and Grab & Go products once thawed, according to recommended shelf life.

Unwrapped Ambient Cookie Shelf Life

Cookies may be removed from their wrapper after thawing for display in air tight cookie jars for up to 3 weeks. Observe Ambient temperature conditions (refer above). Clean and sanitise cookie jars before use.

Pavlova

Do not refrigerate. Defrost & store ambient & airtight for up to 6 weeks.

Plum Puddings – Ambient only

Store Plum Puddings for up to 2 years at ambient temperature conditions from the date of manufacture on the label. DO NOT FREEZE.

Gluten Free, Dairy Free and Vegan Products

Always use separate utensils to handle and serve Gluten Free, Dairy Free & Vegan products. Display products separately to avoid cross contamination.

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.

Product Handling

Quick reference guide



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. Since 1996 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 bringing you delicious creations and inspiration. From our magnificent mud cake to 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 two decades of experience. Creating is in our DNA. We simply don't stand still and are always striving for more. 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



Scan here to
watch our Serving
Suggestion video!



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 1-750 | 16 Serves | 2.24kg

Lemon Pistachio Cake

Refresh and relax with this lemon pistachio cake, layered lemon curd and creamy icing, topped with crunchy pistachios. This little number is beautifully dense and full of flavour, a must indulge moment for anyone who loves a tangy treat.



Code 1-297 | 16 Serves | 2.09kg

Banana & Caramel Gateau

A decadent layered banana and caramel cake with silky caramel infused cream cheese frosting, topped with feathered caramel sauce and generously garnished with crispy 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 | 2.21kg
Hummingbird Cake

A tropical medley of flavours including banana, pineapple, and a touch of cinnamon. Topped with cream cheese icing, and sprinkled with pistachios, banana chips and coconut. Truly irresistible.



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 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.



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

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



Code 1-860 | 14 Serves | 1.59kg
Black Forest Gâteau

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

Cheesecakes



Serving Suggestion



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

* add dusting sugar

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



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

* add fresh berries

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



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

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



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

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



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 1-293 | 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 1-300 | 16 Serves | 2.18kg
Mango & Macadamia Cheesecake

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



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 1-744 | 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 1-771 | 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.

Individual Cakes & Desserts



Scan here to watch our
Serving Suggestion video!





5 days ambient



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.



5 days ambient



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 1-276 | 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.



Serving Suggestion*

Code 1-280 | 8 Serves | 100g
Blueberry Cheesecake

* add edible flower

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



3 days ambient

Code 1-271 | 8 Serves | 100g
Raspberry Cheesecake

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

3 days ambient



GF DF

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.



GF DF

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.



GF DF

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.



5 days ambient



GF

Serving Suggestion*

Code 1-206 | 12 Serves | 82g
Raspberry Friand

Traditional recipe of almond meal baked with raspberries.

* add freeze dried raspberries



3 days ambient



GF

Serving Suggestion*

Code 1-207 | 12 Serves | 82g
Blueberry Friand

Traditional recipe of almond meal baked with blueberries.

* add edible flower and dusting sugar



Code 1-152 | 8 Serves | 120g
Caramel Sticky Date Cake

A mouthwatering golden sticky date cake, generously smothered in velvety salted caramel and elegantly topped with a plump pitted date. Warm it up to enjoy an irresistible, self-saucing delight.



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 1-961 | 16 Serves | 100g
Sticky Date Self Saucing Pudding

* add edible flower

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



Code 1-960 | 16 Serves | 100g
Chocolate Self Saucing Pudding

* add strawberry and chocolate flakes

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

Muffins & Lamingtons





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 1-082 | 6 Serves | 150g
Blueberry Muffin

A classic muffin with loads of blueberries throughout.



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

Apple and sultana muffin blended with sugar and cinnamon.



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

A delightful mix of ripe bananas and crunchy walnuts creates a sweet, comforting homemade banana bread flavour with subtle spices. Experience the irresistible aroma when heated.



3 days ambient



Code 1-367 | 6 Serves | 145g

Blueberry Muffin - Gluten Free

Delight in gluten-free perfection with our Blueberry Muffin. Light, fluffy, and bursting with juicy blueberries - a guilt-free treat for any moment!



3 days ambient



Code 1-784 | 6 Serves | 150g

Choc Chip Muffin

Indulge in this scrumptious gluten free muffin, packed with rich dark chocolate chips. Heat up this heavenly treat and enjoy the chocolate chips melt and ooze into the soft and fluffy vanilla muffin.



7 days ambient

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.



7 days ambient

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.

Loaves & Breads

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Serving Suggestion video!





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

A harmonious blend of Australian Cavendish bananas, almond milk, and linseed. The almond milk lends a velvety texture, enhancing the natural sweetness of bananas and the richness of walnuts. A truly beautiful and flavourful loaf that promises a delightful experience with every bite.



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)



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.



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.

Sauces, Coulis & Puree

Scan here to watch our Serving Suggestion video!



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

GF

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

GF

Code C3904 | 500mL
**Raspberry
Coulis**

GF
DF
V

Code C3908 | 500mL
**Passionfruit
Coulis**

GF
DF
V

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

GF
DF
V



Serving Suggestion



Code C3548 | 1kg
Mango Puree

GF

Slices



Scan here to watch our
Serving Suggestion video!





GF

Code 1-756 | 15 Serves | 2.19kg
Strawberry Cheesecake Slice

This strawberry flavoured baked cheesecake slice is a delightful and popular dessert that combines the rich creamy goodness of baked vanilla cheesecake with the sweet and vibrant flavours of fruity strawberry glaze on a gluten free biscuit base.



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.



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 1-245 | 18 Serves | 1.53kg
Cherry Slice

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



GF

Code 1-804 | 15 Serves | 1.1kg
Brownie - Gluten Free

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



Serving Suggestion*

Code 1-821 | 18 Serves | 1.62kg
Lemon Slice

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



GF

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

What makes this creation so unique is the beautiful marbling effect. Swirls of rich chocolate are gently incorporated into the vanilla cheesecake batter, creating an elegant and eye-catching pattern which is too hard to resist – it's also delicious and gluten free!



GF

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

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



5 days ambient

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.



3 days ambient

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

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



5 days ambient

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.



Serve warm

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

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



3 days ambient

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 1-169 | 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



Scan here to watch our
Serving Suggestion video!





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. This zesty delight offers a taste of sunshine in every bite.



Code 1-858 | 6 Serves | 108g
Choc Salted Caramel Tart

This decadent dessert features a delicate, crunchy chocolate tart shell, filled with luscious, salted caramel, layered with smooth dark chocolate ganache and topped with crispy chocolate coated wafer pearls.



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 1-234 | 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 1-344 | 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 1-284 | 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 12193704 | 6 Serves | 120g

Apple Crumble Tartlet

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



Code 1-642 | 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 1-224 | 6 Serves | 125g

Citrus Tart

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

Savoury Creations



Serving Suggestion - add fresh salad and herbs



Serving Suggestion*



Serving Suggestion*

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

* add fresh herbs

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

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

* add fresh herbs

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



Serving Suggestion



Code 1-712 | 6 Serves | 153g

Pesto & Cream Cheese Muffin

Our gourmet pesto muffin is gluten free and delightfully blends the vibrant taste of basil pesto with the richness of cream cheese topping. The pesto mixture of basil leaves, garlic, cashews and olive oil adds a burst of herbal and nutty flavours to the muffin. The cream cheese topping, known for its creamy and tangy profile, brings an indulgent element to the overall taste.



Code 1-713 | 6 Serves | 156g

Pumpkin & Kale Muffin

A hearty gluten free and vegan baked treat that combines the flavours of pumpkin and finely chopped nutritious kale, spiced with rosemary, and garnished with pumpkin seeds. The pumpkin provides a beautiful orange colour and creates a subtle earthy taste.



Code 1-745 | 6 Serves | 147g

Mediterranean Muffin

This muffin is a savoury treat inspired by the flavours of the Mediterranean. It is gluten free and packed with sundried tomatoes, olives, spinach, chunks of feta, and topped with toasted parmesan cheese. The combination of these ingredients creates a delicious balance of savoury flavours with hints of tanginess from the parmesan cheese and tomatoes.



Code 1-746 | 6 Serves | 153g

Beetroot & Whipped Feta Muffin

This delicious savoury treat is gluten free and packed with the natural sweetness of beetroot chunks, which are complemented by the aromatic flavour of rosemary and thyme. Finished with the tang of creamy and salty whipped feta topping, this muffin makes for a perfectly balanced delicacy.

Tray Cakes

Supplied as convenient whole trays, these colourful and fruity cheesecakes are a versatile addition to any catering event - and they are gluten free! Crafted to perfection, they can be effortlessly cut into various shapes - squares, triangles, circles, hearts, or any custom shape to suit your occasion. With each bite, savour the harmonious blend of creamy cheesecake and luscious fruit, making every moment a culinary delight. Elevate your catering experience with our Tray Cakes, where taste meets creativity.



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 1-786 | 8 Serves | 86g

Freaky Face Cupcakes™

A beautiful vanilla cupcake base with a two-tone swirl of purple and green buttercream. Decorated with chocolate eyes and lolly teeth. These whimsical treats are all about fun and amusement, guaranteed to bring wide grins and giggles to little faces.



Grab & Go

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.

All Grab & Go Creations come in Retail Ready Counter Top Boxes



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.



Convenience

7 days ambient



Code 1-664 | 24 Serves | 90g
Bent Banana Bread

Simply delicious banana bread with distinctive pieces of Australian Cavendish Bananas.

7 days ambient



Code 1-775 | 20 Serves | 80g
Badass Brownie

Delicious cakey brownie with crunchy dark choc chips for a badass treat.

7 days ambient



Code 1-776 | 20 Serves | 75g
Cheeky Cherry Slice

Get cheeky with this delicious combo of chocolate and coconut with chunks of cherry, and choc ganache on top.

21 days ambient



Code 1-666 | 20 Serves | 80g
Crazy Caramel Slice

Priestley's own, smooth, creamy caramel on a rich coconut biscuit base, topped with ganache.

7 days ambient



Mad Muffins

Code 1-772 | 28 Serves | 120g
Double Choc

Go mad for this dark choc muffin with crunchy choc chips.

Code 1-773 | 28 Serves | 120g
Blueberry

All time favourite muffin with whole blueberries, so deliciously mad.

Code 1-774 | 28 Serves | 120g
Orange & Poppyseed

Taste the sunshine of oranges with a little crunch of poppyseed in this mad muffin.

Freezer to Plate

Experience ultimate convenience with our Freezer to Plate desserts. Designed for ease, simply take a portion from the freezer, microwave, and indulge in instant deliciousness.

Code	Creation	Microwave per portion for
1-298	Caramel Sin	30 Secs
1-297	Banana & Caramel Gateau	20 Secs
1-208	Nero Mud Cake	20 Secs
1-294	Mississippi Mud	20 Secs
1-861	Celestial Mud Cake (GF)	15 Secs
1-258	Orange & Almond Cake (GF/DF)	30 Secs
1-238	Hummingbird Cake	30 Secs
1-862	Red Velvet Cake	30 Secs
1-738	Tuxedo	25 Secs
12047185	Pumpkin & Ginger Cake	30 Secs
1-659	Mud Cake (V/DF)	20 Secs
1-739	Carrot Cake (V/DF)	20 Secs
1-662	Ind. Orange & Almond Cake (GF/DF)	30 Secs
1-206	Raspberry Friand (GF)	20 Secs
1-207	Blueberry Friand (GF)	20 Secs
1-152	Caramel Sticky Date Cake	30 Secs
1-328	Choc Ooze®	45 Secs
1-961	Sticky Date Self Saucing Pudding	60 Secs
1-960	Chocolate Self Saucing Pudding	60 Secs
see p.14/15	Sweet Muffins Range	20 Secs
1-044	Carrot Cake Slice	20 Secs
1-245	Cherry Slice	15 Secs
1-804	Brownie (GF)	15 Secs
1-821	Lemon Slice	15 Secs
1-216	Rocky Road Slice	15 Secs
1-123	Caramel Slice	20 Secs
1-118	American Brownie	15 Secs
1-215	Apple Slice	15 Secs
1-119	Macadamia Slice	15 Secs
1-262	Hummingbird Slice	20 Secs
1-329	Mint Hedgehog Slice	15 Secs
1-136	Caramel Slice (GF)	10 Secs
1-062	Pecan Pie	60 Secs
1-003	Granny's Apple Pie	60 Secs
12193704	Apple Crumble Tartlet	60 Secs
see p.31	Savoury Muffins Range	40 Secs

Microwave Guide

Place a single portion of large cakes and pies with the point facing into the middle and the base of the cake/pie on the outside edge of the microwave plate. Position slices, individual cakes and muffins on the outside edge of the microwave plate. We recommend microwaving single serves. Allow to stand for a short period (2-3 minutes) before serving. Thawing times are for a 900 watt microwave on high power. Variations may occur. We recommend products thawed in a microwave are served for consumption and not returned to a fridge or freezer.



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.

Helpful Resources available on our website!

High Resolution Product Images, Nutritional Information, Latest promotions, Seasonal flyers, Cake tags.



