



PFALZGRAF

Taste the Black Forest

Sliced cakes





NO PALM OIL



Strawberry Cream Gateau

Three light sponge bases filled with a mixture of vanilla cream and injected strawberry cream. Covered with plenty of strawberry halves and fruity jelly. Finished off with white chocolate curls as edge topping.

Item no.	Size	Weight	Cut	Portions	Contents/case
603	ø 24 cm	2.100 g	sliced	12	4



NO PALM OIL



Chocolate and Cherry Cream Gateau

A classic as a slice, even more so as a whole cake: A tasty combination of light and plain chocolate cake dough, interlaced with sour cherries and covered with vanilla cream and cocoa fat icing.

Item no.	Size	Weight	Cut	Portions	Contents/case
633	ø 24 cm	1.850 g	sliced	12	4



NO PALM OIL



Chocolate Mousse Gateau

A light and tasty chocolate cream between three layers of extra-dark chocolate pastry base and an intricate decoration made from cocoa fat icing.

Item no.	Size	Weight	Cut	Portions	Contents/case
9131	ø 24 cm	1.650 g	sliced	12	4



NO PALM OIL WITH ALCOHOL



Black Forest Gateau

Ever popular and right for every occasion. This classic is made of fresh cream, succulent sour cherry preparation and genuine Black Forest kirsch liqueur between delicate layers of chocolate sponge. Decorated with chocolate rondies and chocolate couverture flakes.

Item no.	Size	Weight	Cut	Portions	Contents/case
604	ø 24 cm	1.700 g	sliced	12	4



WITH ALCOHOL



Advocaat Chocolate Cream Gateau

A juicy pear preparation and chocolate cream with exquisite advocaat cream, layered between one light gateau base and one tasty pound cake.

Item no.	Size	Weight	Cut	Portions	Contents/case
9111	ø 28 cm	1.400 g	sliced	14	4



Cream Cheese Gateau

Perfect for hot summer days: Refreshing cream cheese made from delicate cream, curd and yoghurt between fluffy gateau bases. Covered with a sponge mixture and lightly dusted.

Item no.	Size	Weight	Cut	Portions	Contents/case
632	ø 28 cm	1.800 g	sliced	16	4



NO PALM OIL



Raspberry-Stracciatella-Cream Gateau

A juicy sponge base with delicate marzipan and chocolate sprinkles, covered with a delicious raspberry preparation and vanilla cream. Garnished with a decorative raspberry mixture and cocoa glaze.

Item no.	Size	Weight	Cut	Portions	Contents/case
9150	ø 28 cm	1.700 g	sliced	12	4



Tangerine and Chocolate Cream Gateau

Dark and light gateaux bases with a vanilla cream filling. The cream contains fruity tangerine segments and dark chocolate shavings. Tasty chocolate cream and biscuit crumb dough with cocoa swerve up to give it that molehill look.

Item no.	Size	Weight	Cut	Portions	Contents/case
616	ø 28 cm	2.000 g	sliced	14	4