PFALZGRAF

Taste the Black Forest

Sliced Gateaux

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

NO PALM OIL 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

NO PALM OIL

Carrot Cake

An irresistible combination of textures and flavours. Layers of a juicy carrot and nut pound cake are filled with fluffy cream cheese. Perfected with a delicate caramel topping.

Item no.	Size	Weight	Cut	Portions	Contents/case
635	ø 24 cm	2.000 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

OHNE PALMÖL

Hazelnut Cream Gateau

A must-have for all nut fans: Delicious hazelnut cream between one chocolate base and two light bases. A hazelnut filling provides the perfect crunch. Decorated with swirled hazelnut fat glaze.

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