



# Erlenbacher

Passion & Cakes since 1973

## INSPIRATIONS FOR YOUR COFFEE BUSINESS.



Barista  
CAKES



2024 EDITION

## THE PERFECT MATCH COFFEE &



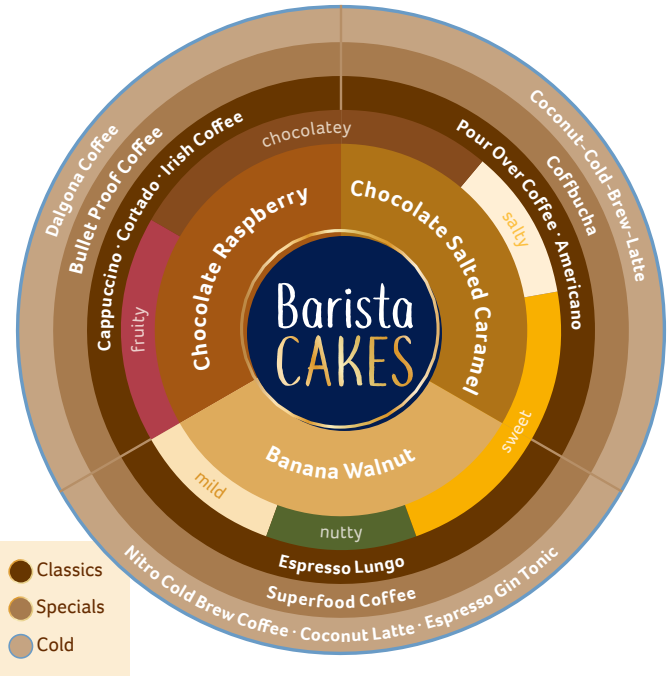
Coffee is made up of over 800 aromas. The preparation of a coffee is decisive how strongly these are perceived. Every coffee speciality has its own aroma profile. And this should be supported by the perfect companion. That is why we have developed three cakes on the subject of coffee together with a coffee roaster and barista. The flavours of our **Barista CAKES** are perfectly matched to the various coffee specialities.



On the following pages, we present the latest **trend coffee drinks**.

In the **Aroma Wheel** we show you the perfect cake and coffee combinations.

- Dalgona Coffee
- Superfood Coffee
- Coffbucha
- Bullet Proof Coffee
- Nitro Cold Brew Coffee
- Coconut-Cold-Brew-Latte
- Coconut Latte
- Espresso Gin Tonic



## BANANA WALNUT CAKE



Who could possibly resist our nutty banana bread? A marvellously moist banana and walnut layer on a crunchy oat base makes it all the more tempting. And did we mention the light and creamy oat-drink topping adorned with chopped pistachio nuts? Simply irresistible!  
**Palm oil free.**

8110126

weight	measurements	weight/portion	portions	pieces/case
980 g	ø 24 x ca. 4.0 cm	ca. 82 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.

\*All products with this symbol can be quickly prepared in the microwave or oven.



## CHOCOLATE SALTED CARAMEL CAKE



You're a caramel junkie? Then you've come to the right place! Experience a taste of true decadence with this dark cocoa shortcrust pastry case filled with creamy, salted caramel mousse, moist brownie and crunchy salted caramel pearls. A dusting of fine icing sugar and a scattering of chocolate shards round off this sinfully delicious dessert in style.

8110131

weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 24 x ca. 4.0 cm	ca. 83 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



# CHOCOLATE RASPBERRY CAKE



Rich raspberries and sumptuous chocolate with a gloriously glossy shine. Our chocolate shortcrust pastry case is filled with a luxurious layer of melt-in-the-mouth chocolate ganache, topped with a fresh raspberry fruit preparation and adorned with crisp chocolate shards. Whole raspberries and a transparent glaze finish off this masterpiece of a cake with real pizzazz.



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weight	measurements	weight/portion	portions	pieces/case
1,200 g	ø 24 x ca. 4.0 cm	ca. 100 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## Dalgona Coffee



Dalgona Coffee or whipped coffee is a beverage trend from Asia. To create the perfect Dalgona Coffee, beat instant coffee, sugar and hot water in equal parts until you get a fluffy coffee foam. It is traditionally served on milk. Tip: Don't forget to mix it because the coffee foam has a very intense flavour.

## Superfood Coffee



Superfood is a word on most people's lips. These are foods that on account of their special ingredients provide our bodies with lots of nutrients and vitamins. Whether it's maca, lucuma, turmeric or coconut oil combined with coffee, not only will you feel awake, you'll feel revitalised!

## Coffbucha



A tad experimental, but still a great pick-me-up. When coffee meets kombucha the result is fermented coffee. This beverage trend combines the benefits of both. Caffeine to feel alive and kombucha to stimulate the metabolism and activate the immune system.

## Bullet Proof Coffee



The secret of Bullet Proof Coffee is filter coffee enriched with one to two tablespoons of butter and coconut oil. Due to its high calorie content, it's a good source of energy and extremely popular with coffee drinkers on a largely ketogenic diet (low-carb, high-fat).

## Nitro Cold Brew Coffee



Nitro Coffee is based on a cold brew to which nitrogen is added. This changes the mouthfeel and taste of the coffee, without any further additives. Nitro Coffee is often served in a small beer glass.

## Coconut-Cold-Brew-Latte



The refreshing drink helps to keep a cool head on hot days. The cool drink is also vegan and tastes super delicious. Literally cold coffee is served with condensed milk or almond milk on ice cubes.



## Coconut Latte



Ice-cold Coconut Latte is the perfect summer drink. Simply brew coffee and leave it to cool. Meanwhile, froth the coconut milk and a little almond milk, and then pour over ice cubes. Add a little agave nectar or sugar as a sweetener.

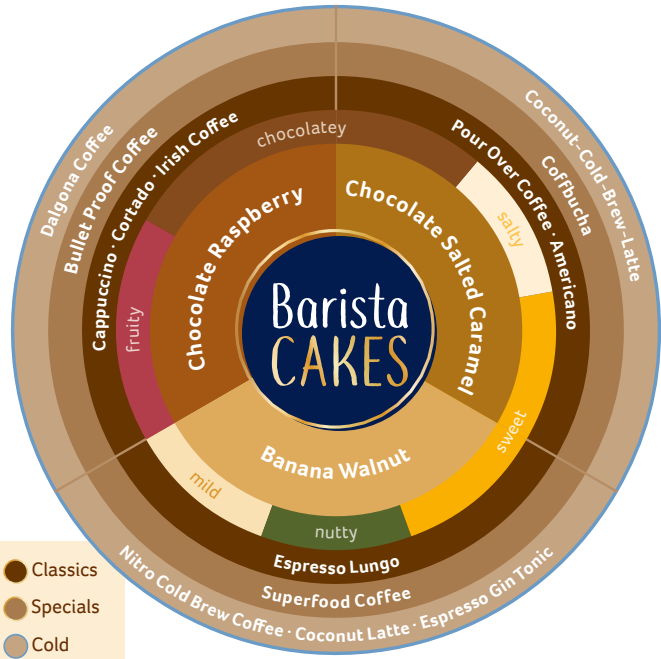
## Espresso Gin Tonic



Fill a glass with some good quality gin, add tonic water and pour an Espresso over it. Add a few ice cubes and you have the perfect summer sundowner.

With new coffee presentations, you arouse the curiosity of your guests and once again distinguish yourself as a **coffee specialist**. Nevertheless, it's hard to imagine a menu without the popular **coffee classics**. Here is a brief overview:

- Espresso Lungo
- Cappuccino
- Americano
- Pour Over Coffee
- Cortado
- Irish Coffee



- Classics
- Specials
- Cold

## Espresso Lungo



The lungo is a long espresso. Long refers to the longer processing time, which ensures that the lungo has a less intense taste than an espresso. "Lungo" is the Italian word for "long".

## Cappuccino



The Cappuccino consists of about 1/3 Espresso, which is the first to go into the cup, and 2/3 slightly frothed, creamy, warm milk. This sequence allows the cream from the Espresso to settle on the milk foam.

## Americano



The Americano is a kind of “stretched” espresso that is filled into a larger cup and then enriched with water. This weakens its intensity without altering the original taste of the espresso.

## Pour Over Coffee



Pour Over Coffee means nothing else than filter coffee. Aromas can be extracted particularly well from the coffee beans in the hand filter. The result is a cup of black coffee that has a lighter body and tastes particularly clear and fine.

## Cortado



Cortado coffee is a Spanish coffee speciality. It is an espresso made with the same amount of hot milk (only a little milk foam). In Spanish the word Cortado means “cut”. Probably the Spanish called this coffee speciality as such, because the milk used helps to reduce the acidity of the espresso.

## Irish Coffee



Irish Coffee is a coffee sweetened with Irish whiskey and topped with lightly whipped cream. This coffee variation comes from a restaurant in the west of Ireland. But it only achieved international fame after the Buena Vista Cafe in San Francisco copied the original Irish version.



**Get your  
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coffee and cake  
recommendations!**

  
**Erlenbacher**  
Passion & Cakes since 1973

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