



Erlenbacher

Passion & Cakes since 1973

CAKE OF THE FUTURE – GATEAUX & MORE



GATEAUX WITH A TWIST!

Feast your eyes on our new gateaux! They're not just delicious – they look stunning, too!

These gateaux pick up on the **opulent naked cake trend**, and instead of dairy cream, we use a plant-based alternative, which goes down particularly well with the younger generation.

Layer by layer, our gateaux are composed of a **variety of textures**. They're crunchy, creamy, stand tall and are lavishly decorated. Not to mention that they taste divine, too!

**AVAILABLE
IN MARCH**



NEW



CHOCOLATE THUNDER GATEAU

8110909



Introducing a bold addition to your display cabinet or counter! Showcasing its stunning layers, our trendy naked cake is sure to go down a storm with your customers. Mega-moist brownie layers are sandwiched together with light and chocolatey cream fillings, one of which is decadently dotted with chocolate drops for the ultimate crunch. It's all rounded off with a dark chocolate topping oozing magnificently down the sides. A thundering triumph of a dessert!

weight	measurements	weight/portion	portions	pieces/case
2.200 g	ø 24 x approx. 9.5 cm	approx. 180 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 14 hours.

STRAWBERRY CRUNCH GATEAU

8110904



A terrifically textured treat that tastes as good as it looks. Our Strawberry Crunch Gateau features a moreish crunchy filling sandwiched between two super-soft muffin layers, followed by lashings of delicious strawberry cream and white chocolate frosting. A scattering of red velvet muffin chunks on top adds a final flourish.

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 9.5 cm	approx. 158 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 14 hours.

NEW



order-hotline: +49 (0)6152 803-351