

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!





CHOCOLATE THUNDER GATEAU

8110909

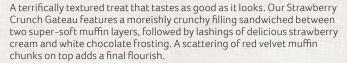


weight	measurements	weight/portion	portions	pieces/case	
2.200 g	ø 24 x approx. 9.5 cm	approx. 180 g	12	4	

Defrosting instructions: In the refrigerator $(6-7 \, ^{\circ}\text{C})$ whole cake for about 14 hours.

STRAWBERRY CRUNCH GATEAU

8110904



weight	measurements	weight/portion	portions	pieces/case
1900 a	ø 24 v annrov 9 5 cm	annrox 158 g	12	4

Defrosting instructions: In the refrigerator $(6-7 \, ^{\circ}\text{C})$ whole cake for about 14 hours.



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