



Erlenbacher

Passion & Cakes since 1973



Barista
CAKES

The perfect accompaniment

Speciality coffees with added value ...

Coffee drinks in all their varieties are enjoying increasing popularity, but your customers' preferences vary greatly.

In your café or coffee shop you are the coffee specialist – the barista. Your coffee drinks are the calling card of your business and your main generator of customer loyalty.



According to current studies, customers expect a barista to offer not only coffee expertise, but also an enticing assortment of cakes.

One in three



coffee shop visitors says "I expect to get expert advice about coffee & cake."²

50%

of guests always or regularly order a cake with their coffee.¹



¹ Net basis: all respondents who visit a coffee shop at least once a month, heavy users (363) / YouGov Sep/2019

² Net basis: all respondents under 45 years of age known to the "barista" (1513) / YouGov Sep/2019

thanks to our



With our Barista CAKES, developed especially for your needs, you can offer your guests the perfect accompaniment to your speciality coffees.



are precisely matched to...

We believe that cake should be the perfect complement to your carefully prepared coffee. The delicate aroma profile of the coffee can even be emphasised by carefully matched flavours.



The Barista CAKES are flat, round cakes with a diameter of 24 cm and are pre-cut into 12 portions for easy handling.

Only
6%

of 18-24 year olds want large slices/ portions of cake.³



We have developed our Barista CAKES together with the coffee roaster and barista Jonas Braun. The flavours of the cakes are matched to both classic and modern, international speciality coffees.



Jonas Braun,

Managing Director
of Kaffee Braun



runs the coffee roasting business based in Mainaschaff together with his father and brother



has many years of experience buying coffee directly from the selected growing regions



focuses on particularly gentle processing and the development of new trends such as the Karacho brand with Cold Brew Coffee



specialises in the private label business and works in Germany with well known partners in the out of home sector.

³ (Net basis: all 18-24 year-old respondents who visit a coffee shop and eat cake at least once a month / YouGov Sep 2019)

the fine aromas of your speciality coffees

Coffee consists of over 800 different aromas, making it one of the most complex natural products. The preparation of a coffee determines which and how strongly the aromas are perceived.

Every speciality coffee has its own aroma profile. Our Barista **CAKES** are perfectly matched to this.

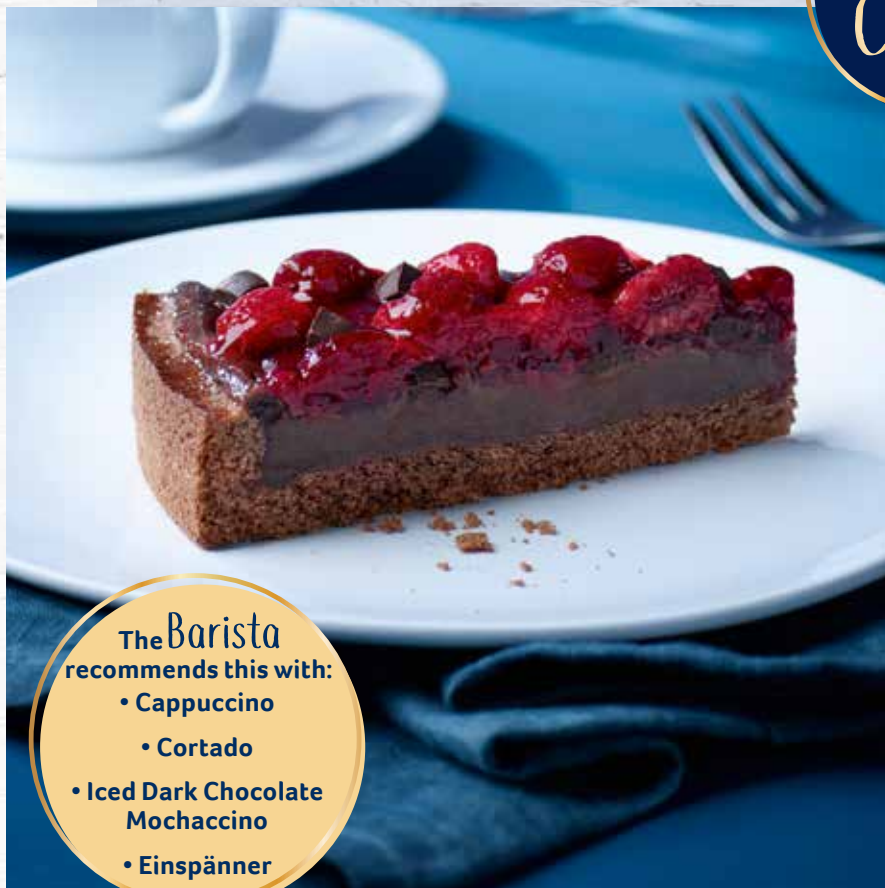


An example from our Barista **CAKES** aroma wheel: Your customer orders a latte macchiato from you. Its aroma profile is ideally complemented by fruity and acidic notes.

The Apple Cassis Barista **CAKES** would be the right recommendation here. The fruity tartness of its apples and currants perfectly underlines the aroma of the latte macchiato.

CHOCOLATE RASPBERRY

Barista CAKE



The Barista
recommends this with:

- Cappuccino
- Cortado
- Iced Dark Chocolate Mochaccino
- Einspänner

Elegant colours and the acidity of berries as a contrast.

This real showstopper will make your heart smile! The cocoa shortcrust pastry is filled with a layer of luscious chocolate cream. This is topped with crunchy chocolate pieces and a raspberry fruit preparation. It is beautifully finished with whole raspberries and a clear glaze.

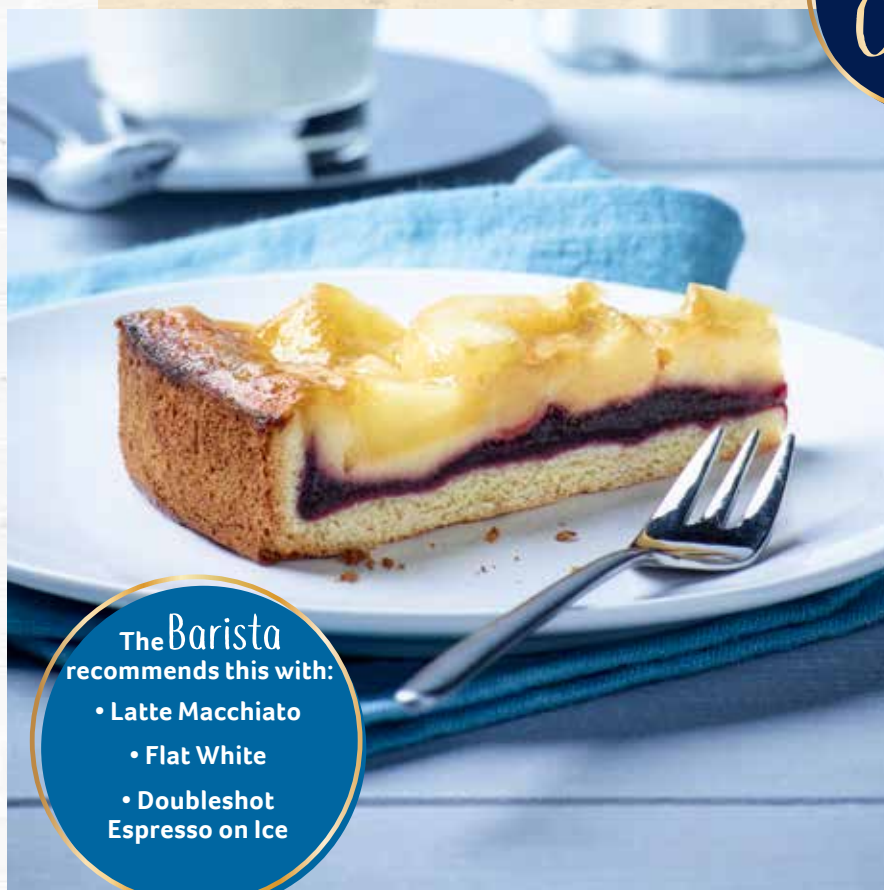
Code 8110122

Weight	Measurements	Portion weight	Portions	Pieces/case
1,200 g	Ø 24 cm	approx. 100 g	12	4

Defrosting time: In the refrigerator (6-7 °C) whole cake approx. 9 hrs, single piece approx. 5 hrs.
At room temperature (21-22 °C) whole cake approx. 5 hrs, single piece approx. 3 hrs.

APPLE CASSIS

Barista CAKE



The Barista
recommends this with:

- Latte Macchiato
- Flat White
- Doubleshot Espresso on Ice

The perfect balance of tart fruit and delicate sweet notes.

Just an apple cake? Far from it! The light, shortcrust pastry base is filled with a layer of cassis fruit preparation, with a layer of soft crème normande on top. It is scattered with caramelised apple slices and finished with a glaze.

Code 8110124

Weight	Measurements	Portion weight	Portions	Pieces/case
1,170 g	Ø 24 cm	approx. 98 g	12	4

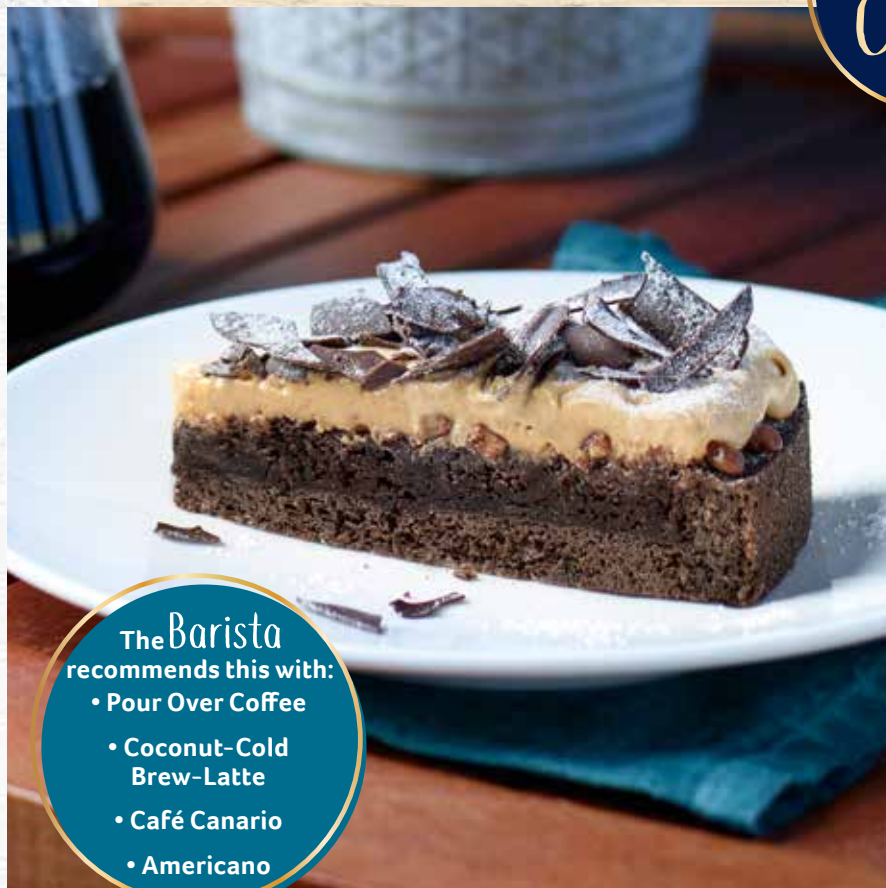
Defrosting time: In the refrigerator (6-7 °C) whole cake approx. 9 hrs, single piece approx. 5 hrs.
At room temperature (21-22 °C) whole cake approx. 5 hrs, single piece approx. 3 hrs.



CHOCOLATE SALTED CARAMEL

Barista CAKE

per-cut,
12 portions
Ø 24 cm



Salted caramel tops this sinfully delicious chocolate cake.

A dark chocolate shortcrust pastry, filled with a rich chocolate cream, crunchy salted caramel balls under a creamy, salted caramel fudge.

Finished with chocolate shards and dusted with icing sugar.

The Barista
recommends this with:

- Pour Over Coffee
- Coconut-Cold Brew-Latte
- Café Canario
- Americano

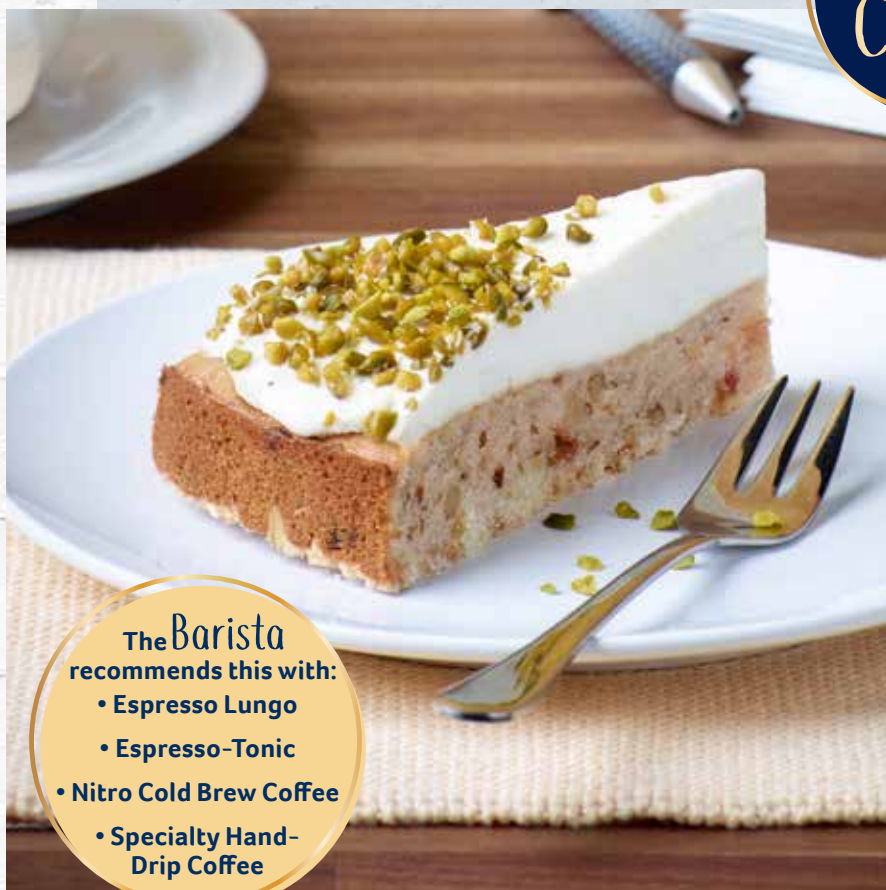
Code 8110131

Weight	Measure-ments	Portion weight	Portions	Pieces/case
1,000 g	Ø 24 cm	approx. 83 g	12	4

Defrosting time: In the refrigerator (6-7 °C) whole cake approx. 5 hrs, single piece approx. 3 hrs.
At room temperature (21-22 °C) whole cake approx. 2 hrs, single piece approx. 1 hrs.

BANANA WALNUT

Barista CAKE



The Barista
recommends this with:

- Espresso Lungo
- Espresso-Tonic
- Nitro Cold Brew Coffee
- Specialty Hand-Drip Coffee

This nutty banana bread is topped with a white cloud of oat drink.

A moist base of banana bread with walnuts and oat crunchies, thickly spread with a cream made from oat drink on top. This vegan and palm free cake is decorated with chopped pistachios.

Code 8110126

Weight	Measure-ments	Portion weight	Portions	Pieces/case
980 g	Ø 24 cm	approx. 82 g	12	4

Defrosting time: In the refrigerator (6-7 °C) whole cake approx. 5 hrs, single piece approx. 3 hrs.
At room temperature (21-22 °C) whole cake approx. 2 hrs, single piece approx. 1 hrs.





are made for easy handling:

The Barista CAKES recipes have been selected so that they are also particularly easy to handle.



48 h

- Flat round cakes (24 cm diameter)
- Pre-cut into 12 portions

- Only a few hours to defrost at room temperature⁴
- Frozen slices of cake can be removed individually

- Service life of 2 days, ideally in cooling⁴
- Mix quarters of cake on the plate for more choice where space is tight.

⁴ Room temperature: 21-22 °C, Refrigeration: 6-7 °C

Order-
hotline:
**06152 803-
351**

All Barista CAKES at a glance

Code	Description	Weight	Portion weight	Pre-cut portions	Pieces per case	Cases per pallet/layer	EAN case
8110122	Chocolate Raspberry Barista Cake	1,200 g	approx. 100 g	12	4	66/6	4004311501221
8110124	Apple Cassis Barista Cake	1,170 g	approx. 98 g	12	4	66/6	4004311501245
8110131	Chocolate Salted Caramel Barista Cake	1,000 g	approx. 83 g	12	4	66/6	4004311501313
8110126	Banana Walnut Barista Cake	980 g	approx. 82 g	12	4	66/6	4004311501269