

Nordic by Nature: Naturally Delicious

The three Nordic gateaus by erlenbacher



New gateau trio „Nordic by Nature“ – Image: erlenbacher backwaren

Groß-Gerau, February 2018 - Skyr, sea buckthorn, blueberries and rose-hip – erlenbacher has chosen only the best from the North for its new creations. These are the ingredients that now go to make three gateaus in a "naked cake look". Rose-hip, sea buckthorn and blueberry gateaus – a naturally delicious taste of the North. Or as erlenbacher says: "Nordic by Nature".

Scandinavia is rich in unspoiled nature and traditional culture, especially when it comes to tasty cuisine. Uncomplicated, classical and made from the best ingredients – this is what inspired erlenbacher. "We have focussed on traditional but at the same time trendy ingredients for our three new gateaus. And we have used skyr for the first time in one of the gateaus," says Babette Schmidt, Head of Communication at erlenbacher backwaren. The result: our fresh and nutty rose-hip gateau with smooth vanilla-skyr cream. Our fruity and aromatic sea buckthorn

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gateau with buttermilk cream and our creamy and delicate blueberry gateau with buttermilk-elderflower cream are also all about original and trendy. Three fruity northern highlights for that "natural feeling" in cake counters.

Skyr – Nordic superfood

Legend has it that even the Vikings ate it: skyr. And the Icelandic milk product is still very popular even today, according to the "Consumers Choice '17" survey. Creamy and rich in proteins, skyr tastes like a mixture of low-fat fromage frais and yogurt. "For many guests, skyr is something different. They are especially fond of its slightly tart taste," explains Christoph Moser, cook and master chef, ChefsCommunity network and cuisine. Icelanders really enjoy eating their skyr with fruit. This is a combination that gives our nutty and fresh erlenbacher rose-hip gateau its versatile taste. Slightly bitter rose-hip perfectly complements sweet-and-sour lingonberry and creamy skyr.

Trendy ingredients – original, natural and fruity

Nordic fruits give the three "Nordic by Nature" erlenbacher gateaus a particularly fresh flavour. From rose hips, packed with vitamins, to sweet blueberries and sea buckthorn with its lemony flavour: Christoph Moser believes that today's guests will be really impressed with original, fruity ingredients. A trend erlenbacher also emphasises with special optical highlights. The expert for baked goods presents all three gateau in a trendy "naked cake" look. You can see all the good things that go to make the gateaus, so not only do they stand for perfect, all-round enjoyment, they are also about lightness and Nordic joy of life. Hygge sends greetings.

Here an overview of the Nordic by Nature gateaus:

- **Nutty and fresh rose-hip gateau with skyr:** Three nutty bases, each covered in a layer of vanilla-skyr cream and a delicate, fruity combination lingonberry and rose hip. Naturally Nordic and simply delicious.

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- **Fruity and aromatic sea buckthorn gateau:** The "lemon of the North" in a sweet and sour combination with soft chocolate brownie bases alternating with smooth layers of buttermilk cream. And all of this topped with chocolate shavings.
- **Creamy and delicate blueberry gateau:** Fruity blueberries, swirled with light and smooth buttermilk-elderflower cream on top of fluffy muffin bases. Bitter and sweet flavours in perfect harmony.

And like all cakes made by erlenbacher backwaren, the "Nordic by Nature" gateaus are free of declarable additives, and nor do they contain any artificial flavours, colourants or hydrogenated fats and oils. This is fresh, authentic cake enjoyment.



Nutty and fresh rose-hip gateau with skyr, Creamy and delicate blueberry gateau, Fruity and aromatic sea buckthorn gateau, „Nordic by Nature“-gateau (v.l.) – Image: erlenbacher backwaren

Product details

Product	measure	Weight per portion	State	Pre - cut portions	Weight	Portion
<i>Nutty and fresh rose-hip gateau</i>	24 cm Ø	ca.120 g	ready baked, frozen	Pre-cut	12	1.450 g
<i>Fruity and aromatic sea buckthorn gateau</i>	24 cm Ø	ca. 145 g	ready baked, frozen	Pre-cut	12	1.750 g
<i>Creamy and delicate blueberry gateau</i>	24 cm Ø	ca. 158 g	ready baked, frozen	Pre-cut	12	1.900 g

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About erlenbacher backwaren

Within 40 years, the tradition-steeped company erlenbacher backwaren gmbh has developed into the number one for deep-frozen cakes, gateaux and desserts in the European out-of-home market. In the process, the company has always remained true to its recipe for success: traditional craftsmanship combined with state-of-the-art technology and the best ingredients. Together with over 600 employees, the market leader produces more than 23 million premium baked goods for restaurant chains, catering and specialist wholesalers every year. More than 450 different articles are exported to approximately 45 countries from the company's headquarters in Groß-Gerau.

Since 2010, the company has worked on a secure future in cooperation with the Centre for Sustainable Corporate Management (ZNU, Zentrum für Nachhaltige Unternehmensführung) of Witten/Herdecke University. Additionally, since December 2015, erlenbacher has been certified according to the ZNU standard on sustainable production^{Food} (ZNU – Standard Nachhaltiger Wirtschaften^{Food}).

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