

SYMPHONY PASTRIES

Symphony
PASTRIES



All Natural Ingredients
100% Trans Fat Free
Superior quality and taste!

You will find the absolute best ingredients in Symphony Pastries, including imported chocolate with a minimum of 68% cocoa liquor, Tahitian vanilla beans, imported fruit purees, heavy cream and pure butter.

Unique 4"X 12" and 2"X 16" strip cakes-
Create your own portion and profit margin!

The Perfect Slices

- Always slice cake half frozen
- Always use a chef knife
- Immerse knife in lukewarm water between each slice
- Wipe knife clean after each and every slice



Opera

Three layers of thin almond sponge soaked with espresso and filled with ganache and coffee buttercream. 4-12" strips. Thaw & serve at room temperature. (DS1075)



Chocolate Crunch Bar

Crunchy bottom made with imported wafers and homemade hazelnut praline topped with silky chocolate mousse. 4- 12" strips. Thaw and serve. (DS1060)



Edelweiss Strip

Vanilla biscuit, raspberry coulis, white chocolate mousse, and a crunchy hazelnut praline topped with a raspberry glaze. 2- 16" strips. Thaw and serve. (DS1065)



Normandy

Pure butter dough and thin sliced fresh granny smith apples. 2- 16" strips. Thaw and serve at room temperature. (DS1135)



Red Velvet

Three layers of red chocolate sponge cake brushed with vanilla syrup and three layers of creamy white cream cheese. 2-16" strips. Serve cold. (DS1083)



Tiramisu

Ladyfingers soaked with coffee liquor and then filled with delicious mascarpone mousse. 2- 16" strips. Thaw and serve at room temperature. (DS1085)