



# CAKES & DESSERT

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## CAKES

TRADITIONAL AND "LIVE COOKED"  
TIERED CAKES

## DESSERT

BITE SIZE DESSERTS  
SINGLE SERVED DESSERTS ON SMALL  
PLATES  
SINGLE SERVED DESSERTS BY THE  
GLASS  
DESSERT COURSES  
CAKES BUFFET  
GLUTEN FREE DESSERTS  
DAIRY FREE DESSERTS  
VEGAN DESSERTS  
SORBETS

# CAKES

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## TRADITIONAL WEDDING CAKES

### MILLEFOGLIE

MADE LIVE IF REQUESTED

- Millefoglie with Chantilly cream, chocolate drops and iced sugar
- Caramelized millefoglie with Chantilly cream and wild fruits
- Millefoglie with lime Chantilly cream with wild fruits
- Millefoglie with Mascarpone cream, raspberries, lime and liquorish powder
- Millefoglie with Bavarian cream dusted with cocoa or sugar icing

### SPONGE CAKES

SOAKED WITH THE FOLLOWING FLAVOURS: VANILLA, EXOTIC FRUITS, ALCHERMES, RUM

- Sponge cake with pistachio Chantilly cream and chocolate flakes
- Sponge cake with Chantilly cream, chocolate flakes, wild strawberries and decorated with whipped cream
- Sponge cake with chocolate ganache, white chocolate flakes and decorated with whipped cream
- Sponge cake with Chantilly cream, chocolate flakes, wild strawberries and decorated with sugar paste

### TARTS

MADE LIVE IF REQUESTED

- Traditional Italian tart with Chantilly cream and fresh seasonal fruits
- Tart with Chantilly cream and wild berries
- Tart with Chantilly cream and exotic fruits

### PROFITEROLE

- Profiterole filled with Chantilly cream and glazed with white or dark chocolate
- Profiterole filled with custard cream / chocolate cream / hazelnut cream / pistachio / strawberries / wild fruits / Zabaione / lemon cream and glazed with Chantilly cream mousse

### BAVARIAN CAKE

- Wild berries Bavarian cream with redcurrant sauce
- Exotic fruits Bavarian cake with white chocolate flakes
- Brunello Bavarian cream with caramelized orange zest
- Coconut Bavarian cream on dark chocolate disk with ginger flavor
- Mojito Bavarian cream with lime zest
- Strawberry Bavarian cream with citrus sauce
- Vanilla Bavarian cream with dark chocolate glaze
- Vanilla Bavarian cream with wild fruits sauce

# TIERED CAKES

## TO BE QUOTED

The tiered cakes are filled with Mousseline cream (custard cream with butter cream) flavoured with various aromas

- Croquembouche
- Macaron cake in various colours and flavours
- Mini cakes filled with Mousseline cream and decorated with sugar paste or royal icing
- Tiered sponge cake filled with Mousseline cream covered with sugar paste
- Tiered sponge cake filled with Mousseline cream covered with royal icing
- Naked sponge cake filled with Mousseline cream and decorated with wild fruits
- Naked Millefoglie cake filled with Mousseline cream and decorated with wild fruits
- Cheese wheel cake

## BITE SIZE DESSERTS

- Macaron cake in various colours and flavours
- Rum babà
- Hazelnut bigné
- Dark chocolate and pears mousse on a biscuit
- Dried nuts Dacquoise and vanilla Semifreddo
- Éclair filled with custard cream and glazed with dark or white chocolate
- Whipped chocolate caramel ganache and chocolate Feuilletton
- Milk chocolate and caramel mousse on cocoa biscuit
- Dark chocolate and raspberry sauce on hazelnut biscuit
- Passion fruit and chocolate mousse on hazelnut biscuit
- Peschina di Prato (sponge cake bigné with sugar, filled with custard cream)
- Cocoa tart with chocolate ganache and orange confiture
- Fruit gelly half sphere with vanilla heart
- Tart with seasonal fresh fruit and Chantilly cream
- Fruit tart with orange cream and white chocolate
- Revisited Torta della Nonna filled with custard cream dusted with peanuts and icing sugar
- Zuppa inglese (liqueur-soaked sponge with a filling of cream and chocolate)

## SINGLE SERVED DESSERTS ON SMALL PLATES

SMALL PLATES Gr. 80

- Cheesecake
- Lemon cream Delizia cake
- Éclair filled with custard cream and glazed with dark or white chocolate
- Muscat Semifreddo with passion fruit cream
- Apple and peanuts strudel with Crème anglaise
- Pear strudel with Crème anglaise flavoured with Williams grappa
- Carrot and walnuts cake
- Sacher Torte
- Semolina cake with custard cream and chocolate

## SINGLE SERVED DESSERTS BY THE GLASS

- Cheesecake
- Chocolate and pears with hazelnut crumble
- Mascarpone cup with chocolate and meringue
- Triple chocolate cup

- Crème brûlé with matcha tea
- Crème caramel cup
- Revisited Millefoglie with mascarpone mousse, raspberry, lime and liquorice powder
- White chocolate and Brunello mousse with pistachio crumble
- Dulce de Leche mousse with dried nuts crumble
- Dark chocolate mousse with coffee cream
- Panna Cotta with raspberry sauce
- Coffee Tiramisù in Martini glass
- Dark chocolate soufflé with caramelized orange peels
- Zuccotto alla fiorentina

## DESSERT COURSES

- Mini Bavarian cream with dark chocolate
- Mini Bavarian cake with wild fruits and lemon
- Mini Brunello Bavarian cream with caramelized orange peel
- Mini Bavarian cream with yoghurt and wild fruits
- Crème caramel
- Millefoglie with Mascarpone mousse, raspberries, lime and liquorish powder
- Pears cooked in Chianti Classico with cinnamon and vanilla cream
- Brittle Semifreddo
- Muscat Semifreddo with passion fruit cream
- Chocolate soufflé with dark chocolate heart dusted with icing sugar
- Traditional coffee Tiramisù

## CAKES BUFFET

- Rum Babà with Savarin cream filling
- Bavarian cake with wild fruits and lemon
- Brunello Bavarian cake with caramelized orange peel
- Dark chocolate Bavarian cake
- Vanilla Bavarian cake
- Cheesecake
- Chantilly cream tart with seasonal fresh fruit dusted with icing sugar
- Vanilla cream tart with raspberries and blackberries
- Profiterole on crispy chocolate disk, glazed with Chantilly cream and filled with hazelnut / Zabaione / chocolate / whipped cream
- Profiterole on crispy chocolate disk, glazed with dark chocolate and filled with Chantilly cream / hazelnut / Zabaione / chocolate / whipped cream
- Caramelized Millefoglie with Bavarian cream
- Classic Italian Tiramisù
- Revisited Torta della Nonna filled with custard cream dusted with peanuts and icing sugar

- Revisited Torta Mimosa with Chantilly cream and ananas cubes
- Sacher cake
- Saint Honoré cake
- Zuccotto alla Fiorentina
- Crème anglaise soaked with Alchermes with cream and chocolate

## GLUTEN FREE DESSERTS

- Chantilly cream tart with seasonal fresh fruit <sup>GLUTEN FREE</sup>
- Chocolate mousse <sup>GLUTEN FREE</sup>
- Sponge cake with Chantilly cream and fresh fruit <sup>GLUTEN FREE</sup>

## DAIRY FREE DESSERTS

- Sponge cake with apricot confiture <sup>DAIRY FREE</sup>
- Panna cotta with rice milk <sup>DAIRY FREE</sup>

## VEGAN DESSERTS

- Chocolate mousse al with milk rice <sup>VEGAN</sup>
- Panna cotta with soy milk <sup>VEGAN</sup>

## SORBETS

- Coffee
- Lemon
- Limoncello
- Mango
- Mint
- Pear
- Vodka
- Wild fruits