

# Cakes & Fillings

My main goal is to offer you the greatest quality up to the last crumb of your cake. I use the best ingredients - sourced locally where possible or imported from the best manufacturers - and follow the strictest rules of the artisanal baking tradition, adding that extra bit of love which makes my cakes so special.

When it comes to cakes, you can choose among the following proposals:

- ❑ **classic sponges** available in several flavours: vanilla, lemon, orange, lime, almond, hazelnut, coffee, pistachio, marbled or chocolate. A selection of seasonal or special flavours may be available, such as matcha green tea, cinnamon and ginger or lemon and lavender.
- ❑ **rich fruity sponges** dotted with real fruit: raspberries, strawberries, blueberries, cherries, candied citrus zests, stem ginger or apples. Of course, the availability of fruit depends on the season.
- ❑ **dark chocolate mud cake**
- ❑ **rich Madeira cake**
- ❑ **traditional and boozy fruit cake** packed with dried fruits, nuts and candied peel and soaked into earthy Calvados. This option must be booked at least two months in advance to allow the cake to cure properly in alcohol.
- ❑ **spicy carrot cake**, with raisins, currants and orange zest.
- ❑ **my signature red velvet cake**

As regards fillings, I complement my cakes with a wide choice of scrumptious creams:

- ❑ **Swiss meringue buttercream**, which I flavour with any kind of fruit or alcohol and with nutty creams, coffee or essences. The top flavours for this silky cream are vanilla, white chocolate, dark chocolate, zabajone, gianduja, pistachio, speculoos, banana, caramel, coffee and Bailey's. Although it is not my favourite choice, I can also flavour it with fruit such as raspberry, wild fruits, lemon or mango.
- ❑ **chocolate ganache**, either dark, milk or white. Dark chocolate ganache can be enhanced with spirits such as Amaretto, Cointreau, Grand Marnier, Maraschino or essences such as mint or chili pepper. White chocolate ganache can be further flavoured with nuts, fruits, alcohol.
- ❑ **fresh homemade fruit curds** such as lemon, orange, blood orange, pink grapefruit, lime, mandarin, bergamot, apricot, passion fruit, raspberry,

strawberry, blueberry, pomegranate, banana, peach, pear. Also in this case, the availability may change according to the season.

- ✦ **jams, marmalades and preserves** of the finest quality.
- ✦ **tangy cheese frosting**, flavoured with vanilla, liquors, syrups or citrus zest. This option is available only for naked cakes or my signature Carrot Cake or Red Velvet Cake. In no case this filling can be chosen for cakes decorated with sugarpaste.

I can enrich all cakes with spirits based syrups such as brandy, rum, whisky creams, Maraschino, Grand Marnier, Napoleon, limoncello, Kahlua, Amaretto, Marsala and champagne.

If you cannot make up your mind on how to match cakes and fillings, I will be glad to advise on the best pairings. But you might consider one of these best sellers:

- ✦ **mild chocolate sponge + vanilla buttercream**
- ✦ **lemon sponge + lemon curd + white chocolate ganache**
- ✦ **raspberry sponge + raspberry curd + vanilla buttercream**
- ✦ **dark chocolate mud cake + raspberry curd + dark chocolate ganache**
- ✦ **dark chocolate mud cake + Bailey's buttercream + caramel sauce**