



Erlenbacher

Passion & Cakes since 1973

IT'S SHOWTIME



**MARKWELL
FOODS**



CAKE

CAN DO

SO MUCH

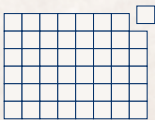
MORE!

Erlenbacher has been providing cakes with **PASSION** since 1973. With years of experience, endless curiosity and a respectful approach towards people, raw materials and the natural world, we bring German baking expertise to over 40 countries globally, producing approximately 80,000 cakes a day at our site in Groß-Gerau. The most important ingredient has always been our passion – for baking, for our customers, for new trends and for creating fabulous new flavours time after time. Ultimately, we are driven by our ambition to take cakes to a brand-new level.

Our long-standing expertise enables us to offer you the very best solutions, so that we can grow together.



48 portions | 28 x 38 cm
portion 4.6 x 4.7 cm



BROWNIE

2600

A chocolate revelation... We fold an intense chocolate ganache through our dark brownie base and decorate these classic treats with delicious chopped walnuts and a dark chocolate drizzle. You won't be able to get enough of them!

weight	measurements	weight/portion	portions	pieces/case
2,050 g	28 x 38 x approx. 4.0 cm	approx. 43 g	48	3

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



BERRY TART

2500

This certainly puts the art back into tart! Our Berry Tart showcases a crisp pastry case filled with delicate cream pudding and topped with a fruity mix of tantalisingly tangy berries. As far as desserts go, this one's a true masterpiece.

Fruit content 27%.

weight	measurements	weight/portion	portions	pieces/case
1,150 g	28 x approx. 3.5 cm	approx. 96 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



12 portions
28cm Round Cake

RECIPE
MATCH



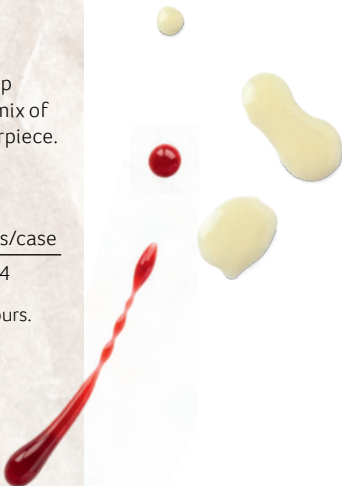
BROWNIE – WINTER MESS

Brownie
add

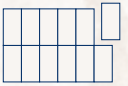
- vanilla custard
- cherry compote
- walnuts
- mint leaves

STEP 1: Slice the brownie into 6 to 8 pieces, according to the size of the glass. Loosen the slightly thick vanilla custard with a splash of Grand Marnier. Toast and roughly chop the walnuts.

STEP 2: First add two spoonfuls of the vanilla custard to the glass, then top with the cherry compote and half of the brownie pieces. Repeat the previous step, then garnish with the chopped walnuts and fresh mint leaves.



12 portions | 19.5 x 29 cm
portion 4.8 x 9.8 cm



MOUSSE AU CHOCOLAT SLICE

2700

Mousse on the loose! A chocolate sponge cake, topped with swirls of white and dark mousse au chocolat, and decorated with a stunning design.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 x approx. 3.5 cm	approx. 83 g	12	6

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



BLACK FOREST CHERRY SLICE

2710

When the cuckoo clock chimes for afternoon tea, we serve up this delicacy: two layers of dark sponge cake infused with cherry brandy, sandwiched together with the finest cream and a morello cherry fruit preparation. Of course, we decorate it all with cherry brandy cream and chocolate shavings, just like they do in the Black Forest! Contains alcohol.

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19.5 x 29 x approx. 5.5 cm	approx. 125 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



THE CRÈME DE LA CRÈME

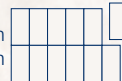


We spend a great deal of time and passion refining our cream by adapting the fat content, consistency and flavour in our on-site production facility to ensure that it's perfectly suited to our cream silces.

In short, our cream really is the crème de la crème... and it's surprisingly versatile too!



12 portions | 19.5 x 29 cm
portion 4.8 x 9.8 cm



MANGO-CRÈME-FRAÎCHE SLICE

2730

Mangoes may grow in tropical regions, but they really blossom in these slices! Our light sponge cake base is covered with the finest crème fraîche topping, rippled with an exotic mango fruit preparation and coated with a glorious glaze. **Fruit content 16%.**

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 x approx. 3.5 cm	approx. 83 g	12	6

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



STRAWBERRY CREAM CHEESE SLICE

2740

Incredibly creamy. We sandwich our light, creamy cheese filling between two layers of sponge cake and top it with fragrant strawberry halves and a glossy glaze.

Palm oil free. Fruit content 22%.

weight	measurements	weight/portion	portions	pieces/case
2,050 g	19.5 x 29 x approx. 6.0 cm	approx. 171 g	12	4

Defrosting instructions: In the refrigerator (6 – 7 °C) whole cake for about 10 hours.





PRODUCTS OVERVIEW

Code	Description	Weight	Portion weight	Cakes per case	Pre-cut portions	GTIN outer case	GTIN unit
Tray Bakes, pre-cut 28 x 38 cm							
2600	Brownie	2,050 g	approx. 43 g	3	48	19310389723901	4004311178560
Tartes, pre-cut ø 28 cm							
2500	Berry Tarte	1,150 g	approx. 96 g	4	12	19310389723888	4004311408285
Classic Cream and Fruit Slices, pre-cut 19,5 x 29 cm							
2700	Mousse au Chocolat Slice	1,000 g	approx. 83 g	6	12	19310389723932	4004311142943
2710	Black Forest Cherry Slice	1,500 g	approx. 125 g	4	12	19310389723918	4004311135808
2730	Mango-Crème-Fraîche Slice	1,000 g	approx. 83 g	6	12	19310389723949	4004311142929
2740	Strawberry Cream Cheese Slice	2,050 g	approx. 171 g	4	12	19310389723895	4004311187371

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