



PrueLeith

Culinary Institute

CAKES AND TARTS TO ORDER

Orders need to be placed 72 hours prior to collection and paid in full on order.

Place orders with reception@prueleith.co.za / (012) 6545203

Valrhona dark chocolate tart

Crumbly sweet crust pastry filled with a decadent Valrhona Manjari chocolate custard. Garnished with seasonal berries. *(Gluten free option available)*

R 350.00

Tart Bourdaloue (N)

Classic French tart with vanilla poached pears, baked almond filling in a short, buttery sweet crust pastry, finished with toasted almonds and apricot glaze.

R 275.00

Orange & almond cake (N) *(Gluten free)*

A moist, flourless orange and almond cake, decorated with vanilla yogurt crèmeux, candied orange and sugared almonds.

R 395.00

Strawberry and lemon cheesecake

Zesty cream cheese filling with hidden strawberry jelly inserts, finished with a decorative jaconde and fresh strawberries.

R395.00

Spekboom, lemon and green tea cake (N)

Victoria sponge filled with a tangy spekboom and lemon curd, vanilla butter icing, topped with crunchy sugared pistachios and green tea meringues.

R 365.00

Lavender and blueberry cake (N)

Vanilla sablé, topped with a baked marzipan cream, blueberry compote and whipped lavender & milk chocolate ganache.

R385.00

Dark chocolate & caramel popcorn cake

Decadent chocolate sponge, filled with a caramel cream, chocolate butter icing, rum truffles and salted caramel popcorn.

R495.00