



# PrueLeith

Culinary Institute

## CAKES AND TARTS SPRING & SUMMER 2021

Orders need to be placed 72 hours prior to collection and paid in full on order. Place orders with [reception@prueleith.co.za](mailto:reception@prueleith.co.za) or contact (012) 654 5203

### 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 365.00**

### 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 295.00**

### PASSIONFRUIT CHEESECAKE

Zesty cream cheese filling with hidden passionfruit jelly inserts, finished with a decorative jaconde and passionfruit sugar shards.

**R420.00**

### PEA & STRAWBERRY CAKE

For something unique, this earthy, green pea sponge layer cake is filled with macerated strawberries, strawberry Italian buttercream, garnished with fresh strawberries and pea tendrils. This cake is ideal for those who prefer their cakes a little less sweet.

**R 675.00**

### LEMON & BLUEBERRY CAKE

Delicate vanilla sponge layers filled with zesty lemon curd cream, blueberry compote, vanilla Italian buttercream, garnished with lemon macarons, fresh blueberries and Valrhona white chocolate ganache.

**R 775.00**

### VALRHONA DARK CHOCOLATE, RASPBERRY & HAZELNUT GANACHE CAKE

Decadent chocolate sponge layers filled with a raspberry compote, Valrhona hazelnut chocolate ganache, garnished with fresh raspberries, hazelnut brittle and edible gold leaf.

**R890. 00**



\*The celebration cakes are 19cm in size and 4 layers high, each cake can serve between 10-12 people