

DECADENCE

PÂTISSERIE



Introducing



Our exceptional new range of patisserie products strikes the perfect balance between exquisite quality and labour-saving convenience. Carefully selected and expertly crafted, each item in the Decadence collection will not only delight your taste buds but also streamline your offering, allowing you to serve gourmet delights without sacrificing time and effort.

Why choose Decadence?

- Our extensive range of desserts, from individual desserts to decadent luxury chocolate cakes, offers a wide array of choices for foodservice customers looking to enhance their menu offerings.
- Made with fresh, natural ingredients
- Pre-sliced or individual options for easy portion control

Cassiettes



Passionfruit Bavaois - 922209 - 36 x 40g

- Glazed with mango purée & fresh passion fruit
- Irish cream & passionfruit bavaois 🍀
- Biscuit base



Belgian Chocolate Ganache - 922203 - 36 x 40g

- Smooth Belgian chocolate ganache glaze
- Belgian chocolate ganache made with Irish cream 🍀
- Rich chocolate sponge



Cookies and Cream Cheesecake - 922205 - 36 x 40g

- Topped with a chocolate coin
- Irish cream and mascarpone cheese mixed with a chocolate cookie crumble 🍀
- Biscuit base



Irish Cream Liquor - 922206 - 36 x 40g

- Topped with a chocolate curl
- Irish cream liquor flavoured cream mousse 🍀
- Chocolate biscuit base



Apple & Nutmeg Mousse - 922204 - 36 x 40g

- Topped with apple compote and nutmeg crumble
- Irish cream and apple mousse 🍀
- Biscuit base



Individual Desserts



- Berry Crumble - 922217 - 18 x 100g**
- Topped with a crunchy crumble
 - With a mixed berry compote filling
 - Short crust pastry tartlet



- Sticky Toffee Pudding - 922325 - 16 x 105g**
- Topped with a deliciously rich toffee sauce
 - Moist toffee pudding



- Pear and Almond Tart - 922218 - 18 x 100g**
- Topped with pear slices and flaked almonds
 - Frangipane filling
 - Short crust pastry tartlet



- Lemon Tart - 922329 - 18 x 200g**
- Filled with a rich tangy lemon curd
 - Short crust pastry tartlet



- Individual Chocolate Ganache Pudding - 922330 - 16 x 105g**
- Topped with a rich dark chocolate ganache
 - Moist chocolate pudding



Roulades



Raspberry and Almond - 934130 - 1 x 1kg

- Meringue Roulade
- Filled with whipped Irish cream swirled with raspberry sauce
- Topped with toasted flaked almonds

Toffee and Pecan - 934131 - 1 x 1kg

- Meringue Roulade
- Filled with whipped Irish cream swirled with toffee sauce
- Topped with chopped pecan nuts



Large Cakes



- Luxury Chocolate Gateaux - 922208 - 1 x 144kg**
- Finished with a smooth Belgian chocolate glaze
 - Rich chocolate sponge
 - Layered with a Irish Cream & Belgian chocolate mousse 🌸



- Lemon Meringue Pie - 922326 - 1 x 2kg**
- Topped with a soft baked meringue and toasted flaked almond
 - Filled with a rich tangy lemon curd
 - Short crust pastry



- Chocolate Praline Marquise Gateaux - 922216 - 1 x 2kg**
- Dusted with cocoa powder
 - Rich chocolate and praline marquise mousse
 - Chocolate biscuit base



- Profiterole Gateaux - 922207 - 1 x 1.32kg**
- Topped with fresh cream profiteroles and drizzled with chocolate sauce
 - Marbled vanilla and chocolate mousse
 - Rich chocolate sponge base



- Carrot & Walnut Gateaux - 922210 - 1 x 1.32kg**
- Finished with cream cheese frosting & walnuts
 - Rich carrot cake with mixed dried fruits and walnut pieces



- Banoffee Pie - 739322 - 1 x 1800g**
- Topped with fresh Irish cream and chocolate sprinkles 🌸
 - layered with smooth toffee caramel, fresh banana slices
 - Traditional biscuit base



Traybakes



Brookie Traybake - 922212 - 18 x 70g

- • Drizzled with milk chocolate
- • Chewy butter cookies with chocolate chunks
- • Baked on a rich Belgian chocolate brownie

Brownie Traybake - 764386 - 18 x 80g

- • Rich Belgian chocolate brownie

Caramel Slice Traybake - 764389 - 18 x 80g

- • Topped with Belgian milk chocolate.
- • Base layered with thick caramel
- • A crisp butter shortbread

Raspberry Bakewell Traybake - 764394 - 18 x 80g

- • Topped with flaked almonds
- • Traditional almond and raspberry jam Bakewell tart

Rocky Road Traybake - 764388 - 18 x 80g

- • Topped with pink and white mini marshmallows, caramel fudge, and brownie chunks
- • Classic digestive biscuit pieces folded into Belgian milk and dark chocolate

Chocolate Biscuit Traybake - 764385 - 18 x 80g

- • Topped with a layer of Belgian milk chocolate.
- • Classic digestive biscuit and Belgian milk and dark chocolate

Baked Cheesecake Traybake - 922213 - 18 x 70g

- • Topped with a caramel drizzle
- • American baked cheesecake on a brownie base

Blondie Brownie Traybake - 922211 - 18 x 70g

- • Rich Belgian dark & white chocolate brownie with cranberries and chocolate drizzle



Tarts & Shells



o..... **Decadence Handcrafted Savoury 42pc -**
924437 - 9 x 126g



o..... **Decadence Sweet Square Tartshell 9pc -**
924455 - 10 x 261g



o..... **Decadence Sweet Medium Tartshell 20pc -**
924457 - 10 x 240g



o..... **Decadence Sweet Round Mini Tart 42pc -**
924460 - 10 x 294g



o..... **Decadence Sweet Large Tart Shell 9pc -**
924462 - 10 x 261g

Handcrafted Tarts & Shells perfect for Patisserie and Canapes.

- Cocoa Butter Lined
- Pre-Portioned
- Labour Saving



DECADENCE



PATISSERIE



Fusco Connell Foods, 56 Spruce Ave,
Stillorgan Ind. Pk., Blackrock, Co. Dublin,
Ireland, A94 EY65.

Fusco Foods, Unit 2, Kilcoole Industrial
Estate, Creowen Rd, Kilcoole, Co. Wicklow,
Ireland, A63 YT18.



Couverture Desserts, IDA Industrial
Estate, Monread Road, Naas,
Co. Kildare, Ireland.



[musgrave.marketplace.ni](https://www.musgravemarketplace.co.uk)



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Find out more about our exclusive range online and how
to use it to take your desserts to the next level at

<https://www.musgravemarketplace.co.uk/ranges/foodservice-brochures/>

