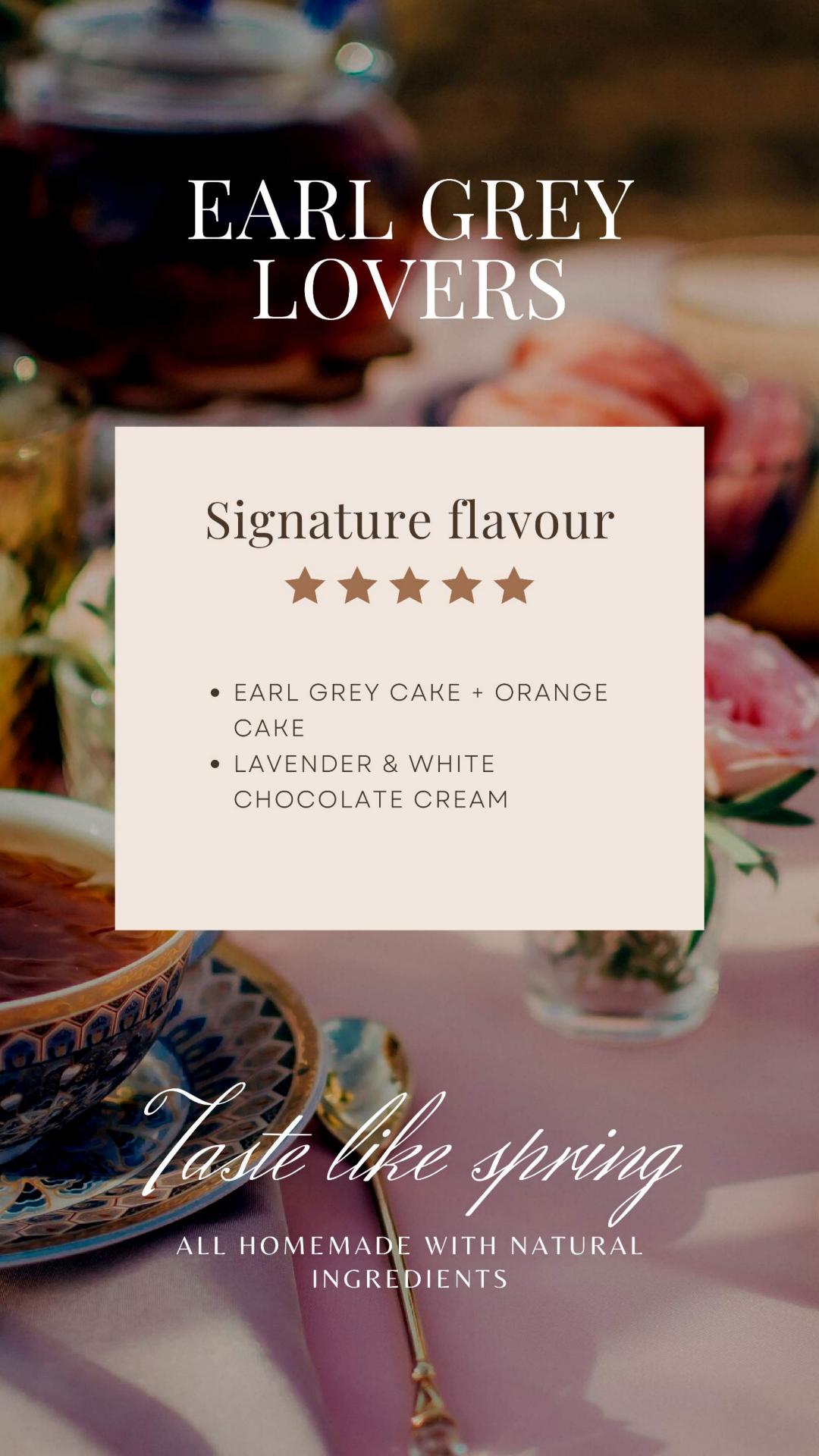
FLAVOURS 2024

- Most of my sponge cakes are chiffon cakes, with a special recipe that mixes the batter with meringue, That's why they are extralight and fluffy.
- I only use Italian meringue buttercream. It takes more time to make, but it's silky smooth, beautiful, stable and not overly sweet.
- I don't make red velvet. All my sponge cakes are without food colouring.













CHOCOLATE CAKE

Choose a filling

- VANILLA CUSTARD + TOASTED NUTS
- CREAM CHEESE + STRAWBERRY COMPOTE
- DARK CHOCOLATE MOUSSE
 - + STRAWBERRY COMPOTE
- COFFEE BUTTERCREAM + TOASTED NUTS