

Pasticcino Retail Catalogue

2021

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Pasticcino
By Lynette



Cake Care Instructions

Instructions:

- Store cake out of direct sunlight if displayed in an ambient setup.
 - Refrigerate cakes immediately after receiving – temperature in cold room/cake fridge should be at 4°C.
 - After cutting, cover un-iced portions to prevent drying out.
 - Use a sharp, hot and a straight edged knife to cut all cakes. Using a serrated knife will shred the cake, making it untidy and harder to gauge portions.
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Terms and Conditions

- All items are made to order to ensure that you receive the freshest product possible, hence we require a minimum of 48hrs notice. Orders are required to be placed by 10:00am the day before it is required, kindly take this into consideration to avoid delays.
- Our products do not contain artificial stabilizers or preservatives, freezing cakes is possible but not recommended.
- Seasonal ingredients are subject to availability.
- The pricing quoted on this list is subject to change without notification as the cost of ingredients fluctuates unpredictably.
- Cakes are packaged for safe transportation and are labelled with the manufacturing date.
- Delivery is subject to the time, date and area required. Should you require more information regarding delivery schedules and times – Please feel free to contact us for further assistance.
- Minimum order quantities are required depending on the area that the delivery is required. There are no minimum order requirements for collections.



Bar One Caramel Cake

18 Slices

A Caramel Layered Chocolate Cake dressed in Chocolate Petals, filled with Bar one cream.



Belgian Chocolate Mousse Cake

18 Slices

A Belgian Dark Chocolate Mousse Cake, covered in Dark Chocolate Ganache, dressed with Dark Chocolate Shards.



Carrot and Pecan Nut Cake

20 Slices

Moist Carrot Cake layered with Lemon Cream Cheese Frosting, decorated with Pecan Nuts and topped with our homemade Berry and Dried Fruit mix.



Red Velvet

18 Slices

Traditional moist Buttermilk Sponge layered with Cream Cheese Frosting.



Red Velvet Baked Cheese Cake

18 Slices

The Best of both worlds - A traditional Baked Cheese Cake with a layer of Red Velvet Cake covered in a Cream cheese frosting. Available in Red, Blue and Black velvet



Blue Velvet Cake

18 Slices

Traditional moist Buttermilk Blue Velvet Sponge layered with Cream Cheese Frosting.



Lemon Poppy Cake

18 Slices

A Lemon and Poppy Seed Sponge layered with Lemon and Cream Cheese Frosting.



Orange Blossom Citrus Cake

18 Slices

A triple layered Citrus Cake, filled with orange flavoured Buttercream Frosting, decorated with Orange Sugar Petals.



Ferrero Rocher Cake

18 Slices

A Chocolate and Hazelnut Sponge, layered with a Moca Wafer and Hazelnut Filling, decorated with Ferrero Rocher Chocolate, covered with a Picasso Ganache.



Coconut Syrup Cake

18 Slices

A Coconut Sponge Cake soaked in Syrup, layered with a Lemon cream Cheese frosting, decorated with toasted Coconut Flakes.



Baked Cheese Cake

18 Slices

A traditional Baked Cheese Cake with a homemade Butter-Biscuit Base.



Bar One Baked Cheese Cake

18 Slices

Decadent layers of Baked Cheese Cake, Creamy Caramel and Dark Chocolate Hazelnut Ganache.



Death by Chocolate

18 Slices

Three layers of moist Chocolate Sponge layered with Chocolate Buttercream, covered in Dark Chocolate Ganache.



Black Velvet Cake

18 Slices

A moist Buttermilk Sponge layered with a Lemon and Cream Cheese frosting.



Baklava Cheesecake

18 Slices

Smooth baked Cheese Cake with flaky Phyllo Pastry layered with Cinnamon, Spiced Nuts & covered with Honey Syrup.



Chocolate Gateaux

18 Slices

Triple Mocha sponge layered with Dark Chocolate Buttercream, decorated with Chocolate Petals



Lemon Velvet Cake

18 Slices

3 layers of moist lemon and buttermilk sponge, layered and covered with a fragrant lemon cream cheese frosting and topped with caramelised lemon zest.

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Blackforest Cake

18 Slices

A traditional chocolate sponge cake layered with black cherry preserve and whipped cream

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French Vanilla Cake

18 Slices

Triple layer moist vanilla cake filled and frosted with satiny white buttercream and topped with white chocolate truffles

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Rainbow Cake

20 Slices

6 layers of brightly coloured Vanilla sponge sandwiched together with Cream Cheese frosting and decorated with Vanilla Buttercream Rosettes



Napoleon

18 Slices

Layers of Chocolate, strawberry and vanilla – Layered with strawberry compote



Caramel Fudge

18 Slices

Vanilla Sponge with caramel fudge frosting, caramel drip and topped with caramel popcorn



Oreo

18 Slices

3 layer Black velvet sponge layered with vanilla icing and crushed oreo, dark chocolate drip and topped with oreo rosettes



Mocha Ombre

18 Slices

Moist chocolate, mocha and vanilla sponge, layered with espresso buttercream and topped with chocolate and vanilla truffles



Blueberry Velvet

18 Slices

Moist layers of blue velvet sponge, layered with cream cheese frosting and homemade blueberry preserve



Coconut and peppermint

18 Slices

Coconut syrup sponge layered and covered with caramel fudge and crushed peppermint chocolate.



Chocolate chip cookie

18 Slices

Chocolate chip vanilla sponge, layered with vanilla buttercream and chocolate chips.



Lemon Velvet cheese

18 Slices

Our famous baked cheese cake topped with lemon velvet sponge and lemon cream cheese



Strawberry Milkshake

18 Slices

Vanilla sponge cake layered with strawberry frosting and freshly made strawberry compote, topped with strawberry macaroons

Mini Cakes



Ferrero Rocher Cake



Carrot and Pecan Nut Cake



Death by Chocolate Cake



Coconut Syrup Cake



Black Velvet Cake



Red Velvet Cake



Belgium Chocolate Mousse Cake



Blue Velvet Cake



Lemon Poppy Cake



Bar One Caramel Cake



Red Velvet Cheesecake



Orange Citrus Cake



Baklava Cheesecake



Mocha Ombre



Napolean



Blackforest



French Vanilla



Lemon Velvet



Caramel Fudge



Oreo



Lemon Velvet Cheesecake



Chocolate Chip cookie



Millionaires Chocolate



Strawberry Milkshake



Blueberry Velvet



Rainbow



Coconut and Peppermint

*Enquire about our
Cupcakes and Biscuits*



Payment Terms and Conditions

Order Confirmation

Full payment is required upon confirmation, once payment has been received and confirmed, your order will then be processed. Please note that each cake is created to order, hence we cannot begin creating cakes without receiving payment in full.

Eft Payments

Should you choose to pay directly into our bank account via bank transfer (EFT), please ensure that proof of payment be emailed immediately to the specified email address. Please use your invoice number as your reference.

Due to the different bank time frames, payments take up to 48hrs to reflect, it is imperative that the proof of payment be emailed upon payment.

Cash Deposits

- Once the deposit has been made, kindly scan and email the receipt to the specified email address, in the event that you cannot, kindly contact us to acquire a cell phone number that you may message a clear picture of the receipt too.

Cash Payment

- Due to security reasons, we do not hold or accept cash at our facility, payment must be done in full upon order confirmation.

Credit Card Payment

- We utilize **PayFast** for online payments. Payfast allows easy, secure and instant transfer of money from online buyers. Pasticcino accepts secure payments from online buyers via Mastercard, Visa, MobiCred, etc.

