

SWEETS



Finish off in style – fabulous desserts served however you so desire.

Have them circulated by our staff, brought to the table on a vintage tiered cake stand or presented on a visually stunning dessert bar.

Sweet Canapes

Chocolate caramel with vanilla salt

A square of salted caramel sprinkled with a vanilla infused Malden salt.

Vanilla panna cotta & strawberry jelly

A shortbread sable base topped with a vanilla panna cotta & a strawberry jelly.

Almond financiers with beurre noisette

Tiny almond cakes soaked in beurre noisette with flaked almonds.

Mango bavariis, passion fruit jelly & almond tuille

Set mango mousse with a sharp passion fruit jelly on a base of an almond tuille.

Deconstructed apple crumble

Oat & crumble sable base with a set vanilla custard topped with an apple compote & cinnamon tuille.

Pineapple tatin, kaffir lime crème fraiche

Thin puff pastry base with caramelised pineapple & a quenelle of crème fraiche.

Sweet Grab Foods

Chocolate brioche “Panini”

Warm buttery brioche sandwich with molten Valrhona chocolate.

Trio of warm doughnuts

Sugar coated chocolate, strawberry & lemon filled doughnuts served in small stripey bags.

Baked Alaska “lollipops”

Balls of salted caramel ice cream coated in meringue & served on lollipop sticks.

Chocolate & honeycomb popcorn

Half chocolate, half honeycomb coated popcorn served in bamboo cones.

Berry pavlova with madagascan vanilla custard

Pavlova shell with vanilla custard, seasonal berries & fresh mint tuille.

Papaya & lime tartlet

Shortcrust pastry tartlet filled with papaya & lime compote & zesty lime crème fraiche.

the-recipe

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Shot Glass Deserts

Chocolate & honeycomb mousse

Smooth & silky chocolate mousse topped with crushed honeycomb & popping candy.

Tropical Eton mess

Crushed meringue with mango cream, fresh pineapple & passion fruit.

Vanilla panna cotta & candy floss

Panna cotta infused with fresh vanilla pods, topped with candy floss & served with a strawberry jus.

Drunken tiramisu

Kahlua soaked sponge fingers with mascarpone & Valrhona dark chocolate shavings.

Pineapple “Shake”

Pineapple milkshake with a crème fraiche foam & a touch of spice.

Champagne jelly & seasonal berries

Seasonal berries poached in champagne & set in Champagne jelly served with a fresh mint sorbet.