



BANANA  
CARAMEL  
DRIP CAKE

# Tortology

E17 ARTISAN CAKES

## CELEBRATION CAKES

*Naked, semi-naked or fully iced*

### **Torta Paradiso (Paradise Cake)**

Vanilla sponge filled with either milk cream or vanilla *crème patissière*. Naked or iced with fresh cream.

### **Torta Mimosa (Mimosa Cake)**

Soft vanilla sponge filled with '*crema diplomatica*' (*crème patissière* mixed with chantilly cream). Iced with fresh cream and sponge crumbles.

### **Confetti Cake**

Confetti vanilla sponge filled with fresh cream and fresh seasonal fruits. Naked or iced with fresh cream and rainbow sugar sprinkles.

### **Lemon & Pineapple**

Lemon sponge filled with lemon *crème patissière* and pineapple pieces. Iced with lemon mascarpone cream or buttercream.

### **Strawberry or Blueberry Victoria Sponge**

Vanilla sponge filled with mascarpone cream, fresh berries or homemade strawberry or blueberry jam.

### **Brazilian Carrot Cake**

Carrot sponge filled with chocolate cream and topped with chocolate ganache.

### **Kale & Apple**

Kale and apple sponge filled and iced with apple buttercream or apple cream-cheese.

### **Rose & Rhubarb**

Pink vanilla sponge brushed with rose syrup filled with rhubarb curd cream. Iced with rose essence mascarpone cream or buttercream.

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## ... more Celebration Cakes

### **Banana, Caramel & Pecan**

Banana sponge filled with fresh bananas, mascarpone cream and caramel. Iced with vanilla buttercream and topped with caramel sauce and pecans.

### **Milk Chocolate**

Light chocolate sponge filled with vanilla or milk chocolate crême patissière. Naked or iced with chocolate fresh cream or buttercream.

### **Chocolate, Amaretto & Pear**

Chocolate sponge brushed with Amaretto liquor filled with mascarpone cream, pears & almond flakes. Topped with chocolate ganache or mascarpone cream.

### **Chocolate, Orange & Pistacchio**

Chocolate sponge filled with orange & vanilla crême patissière, fresh oranges and crushed pistachios. Iced with chocolate ganache.

### **Red Velvet**

Red chocolate sponge filled with vanilla cream-cheese. Iced with vanilla cream-cheese and sponge crumble.

### **Lavender & Lemon**

Lavender sponge filled with lemon cream-cheese. Iced with lavender cream-cheese or drizzled in lavender essence icing.

### **Syrian Turmeric Cake**

Spicy almond, semolina and turmeric sponge topped with lemon syrup and crushed pistachios, accompanied with sour cream or crême fresh.

### **Lemon, Almond & Polenta**

Gluten free polenta & almond sponge with lemon drizzle filled with mascarpone lemon curd cream.

Prices: £3.80 - £4.80 per serving

Extra ingredients & decorations not included

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