

SERVING SUGGESTION



# Foodservice

2021 - 2022

Our Catalogue



**CHÂTEAU  
GÂTEAUX®**

Exceptional Cake Moments

#TheCakePeople



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# Celebrating 24 Years of Exceptional Cake Moments

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Château Gâteaux  
has been supplying  
discerning professionals  
in the Foodservice Industry  
throughout southern Africa  
for over two decades.

SERVING SUGGESTION

We've been creating exceptional handcrafted quality cakes, pastries and treats since 1997. That's why we're known as **#TheCakePeople**.

Every Château Gâteaux masterpiece is lovingly made with the finest ingredients available. Our secret? We have perfected the art of sealed-in freshness through our fresh-to-frozen process. This guarantees a just-baked taste experience and exquisite quality in every bite. What's more, every freshly frozen and factory sealed product is Halaal certified by SANHA.

Our world-class, certified, pastry kitchen makes incredible cakes, desserts, tarts and other divine treats inspired by our Pastry Chef's travels all over the globe.

From daily delights to inspired celebration creations, we offer a variety of trusted quality baked goods for every one of life's special moments.

## Enjoy your cake experience!



**LARGE** (12 Slice)



**MEDIUM** (8 Slice)



SERVING SUGGESTION

**DISCLAIMER** 1) Prices are subject to change without prior notice. 2) We reserve the right to change, discontinue and improve recipes and decorations from time to time, in line with customer demand and seasonal ingredient availability. 3) Our products are manufactured in a facility that processes tree nuts, hen's eggs, cow's milk, wheat (gluten), oats (gluten), gelatine (bovine) and soya. 4) Our products may contain traces of non-declared allergens. 5) All images on print and digital media are serving suggestions and not to scale. 6) Cases are sold excluding base cards and garnishes.

# Celebration Creations

When only the best will do!  
Our celebration creations are specifically designed for special occasions. These showstoppers will wow and delight your loved ones.



## FUDGE PICASSO

White chocolate flavoured mousse, loaded with chunks of homemade fudge, layered between chocolate sponge cake, coated with white ganache and decorated with strokes of dark cocoa ganache by Picasso himself!

Large



## CHOC CHIP CHERRY DOME

Chocolate sponge cake filled with white chocolate mousse blended with dark chocolate chips, layered with soft cocoa meringue, crumb clusters and dark chocolate ganache with a cherry compote inside and on top.

Large



## B-1

A rich, dark and moist chocolate cake, coated in our luxurious B-1 sauce.

Large | Medium



## WALNUT TRUFFLE

Walnut cake, layered with chocolate sponge, marzipan-style almond paste and mocha cream and covered with a rich dark cocoa ganache.

Large

### MOZART

Layers of soft meringue and hazelnut praline cream, topped with fine dark chocolate flavoured shavings.

Large | Medium



### CHOCOLATE MOZART

Layers of soft meringue with seasonal tree nuts, decadent chocolate flavoured cream and whirls of cocoa ganache, topped with white chocolate flavoured flakes.

Large



### SOUTHERN RED VELVET

Moist and velvety chocolate cake, layered with a smooth and delicious lemon cream cheese frosting and garnished with crushed almonds and coconut macaroons.

Large | Medium



### CARAMEL VELVET

Moist and velvety caramel cake, layered with a smooth and delicious caramel cream cheese frosting and caramel swirls, garnished with crushed almonds and coconut macaroons.

Large

# Daily Delights

Meet our firm favourites. These easy-going creations are perfect as an everyday treat. Familiar, comforting, yet always exceptional, our daily delights are sure to please.

**CREATE A TWO-TIERED CAKE!**

Place a Medium on top of a Large

## BLACK FOREST CAKE

Traditional German chocolate sponge cake layered with sour cherries, chocolate flavoured mousse and fresh cream, topped with fine chocolate flavoured shavings.

Large



## SWISS CARROT CAKE

Moist, rich and fruity cake made with grated carrots, seasonal tree nuts, raisins and cinnamon, layered with a decadent cream cheese and lemon frosting.

Large | Medium



## ROCOCO CHOCOLATE CAKE

Cocoa flavoured cream, layered with choc chip cookie pieces and whirls of cocoa ganache between three layers of moist chocolate cake, covered with fine chocolate flavoured shavings.

Large | Medium

### CHOCOLATE NOSTALGIA

Chocolate cake layered with rich chocolate flavoured mousse, topped with biscuit crumble and dark chocolate flavoured ganache.

Large | Medium



### VANILLA DREAM

Moist cake layered with vanilla infused Chantilly cream, topped with fine white chocolate flavoured shavings.

Large | Medium



### MOUSSE au CHOCOLAT

Smooth and velvety dark chocolate flavoured mousse with a creamy white chocolate flavoured centre, on a moist layer of chocolate cake, finished with a rich dark cocoa ganache.

Large



### COOKIES & CREAM

Chocolate cookies made with dark roasted cocoa, chopped into a creamy, fluffy white chocolate flavoured mousse and poured over a moist layer of Sacher-torte, garnished with cocoa cookie crumble.

Large | Medium

Turn every day  
into a special  
moment with  
our pies and tarts.

### KEY LIME PIE

Traditional American pie made with lime infused condensed milk and baked to perfection, topped with whipped cream and drizzled with a tangy lime coulis.

Medium

### PEPPERMINT CARAMEL TART

Traditional South African tart made with a cocoa and coconut cream biscuit base, layered with caramel and peppermint flavoured mousse, topped with fresh whipped cream and peppermint cocoa delight.

Medium



NEW  
SIZE



NEW  
SIZE



# Variety Packs



## 4 CAKE VARIETY (1/4 CAKES)

Chocolate Nostalgia  
Vanilla Dream  
Southern Red Velvet  
Mozart  
Large

## 4 CHOCOLATE VARIETY (1/4 CAKES)

Chocolate Nostalgia, Mousse au Chocolat  
Rococo Chocolate Cake, B-1  
Large



## 4 CHEESECAKE VARIETY (1/4 CAKES)

Andrea's Baked Cheesecake  
Baked Chocolate Cheesecake  
Red Velvet Baked Cheesecake  
Cookie Dough Baked Cheesecake  
Large



## 2 CAKE VARIETY (1/2 CAKES)

Vanilla Dream  
Chocolate Nostalgia  
Large



# Signature Cheesecakes

We're famous for our light, fluffy, tangy and oh-so moreish cheesecakes. Our top-secret recipe dates back several generations, which is why they taste so good.



## BAKED CHOCOLATE CHEESECAKE

Andrea's chocolate flavoured rendition of her famous cheesecake recipe, made with thick cream cheese and double cream, baked to perfection on a cocoa biscuit base with a thick chocolate flavoured cream and ganache topping.

Large

For allergens and sensitive ingredients by product, see back page.



## ANDREA'S BAKED CHEESECAKE

Andrea's famous recipe is made with decadent, thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base and topped with a fluffy crème Chantilly.

Large | Medium



## PASSIONATE LEMON CHEESECAKE

A heavenly match of passion fruit and lemon cheesecake made with whirls of lemon curd and layered over a golden gingerbread crumble base, topped with a delicious granadilla and lemon fruit coulis.

Large



## STRAWBERRY CHEESECAKE

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis.

Large

Our mini cheesecakes are perfectly portioned for teatime or a me-moment.



### RED VELVET BAKED CHEESECAKE

Cream cheesecake, baked to perfection on a red velvet sponge cake layered with lemon cream cheese frosting with a blackcurrant glaze topping.

Large



### SALTED CARAMEL BAKED CHEESECAKE

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base, topped with silky salted caramel.



### NEW YORK BAKED CHEESECAKE

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base. Delicious!



### COOKIE DOUGH BAKED CHEESECAKE

Cookie dough cheesecake, baked to perfection on a choc chip cookie dough base and topped with choc chip cookie dough frosting.

Large



### PASSIONATE LEMON CHEESECAKE

A heavenly match of passion fruit and lemon cheesecake made with whirls of lemon curd and layered over a golden gingerbread crumble base, topped with a delicious granadilla and lemon fruit coulis.



### STRAWBERRY CHEESECAKE

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis.

# Mini Collection

Enjoy a selection of small creations that are huge on flavour. Our mini collection has something special for every teatime, me-moment and event.

## BOSTON BROWNIE

Boston style chocolate brownie made with tree nuts, loads of cocoa and fresh eggs. Perfectly baked into a fudgy, gooey mouthfeel and topped with a milk chocolate flavoured ganache and cocoa crumble. Best served warm.

## BELGICA CARAMEL TART

Golden sweet pastry, lined with chocolate and filled with crème pâtissière, fresh whipped cream and soft caramel then topped with crushed tree nuts and coconut macaroons.



## APPLE CRUMBLE TART

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard, topped with a Streusel crumble pastry and baked to perfection.



COMING  
SOON

Our decadent  
self-saucing  
puddings warm  
the heart.



NOW IN  
FROZEN  
6 PACK

### CHOCOLATE VOLCANO

A rich chocolate flavoured dessert with a molten center baked to perfection. This self-saucing dessert is not for the fainthearted! Each little eruption contains half a slab of chocolate... mmm!



### HOT MUD PUDDING

A rich, moist chocolate flavoured pudding, steam baked to perfection, soaked in a rich syrup and covered with a goey cocoa sauce and dark chocolate flavoured shavings.



### CAPE MALVA PUDDING

Cape Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce.

### FUDGE PICASSO

White chocolate flavoured mousse, loaded with chunks of homemade fudge, layered between chocolate sponge cake, coated with white ganache and decorated with strokes of dark cocoa ganache by Picasso himself!



### DOUBLE DECKER

Layers of white and dark chocolate flavoured mousse on a base of moist Sacher-torte, finished with a bittersweet cocoa glaze and topped with fine chocolate flavoured shavings.



### BLACK FOREST CAKE

Traditional German chocolate sponge cake, layered with sour cherries, chocolate flavoured mousse and fresh cream, topped with fine chocolate flavoured shavings.

### MISSISSIPPI MUD PIE

Rich chocolate brownie base blended with seasonal tree nuts, buried under a thick layer of decadent hazelnut and chocolate flavoured mousse, covered with ganache and sprinkled with roasted seasonal tree nuts.



NOW IN  
FROZEN  
6 PACK



### AUSTRIAN CHOC MOUSSE

A light, fluffy chocolate flavoured mousse, with a hint of orange, topped with a brilliant bittersweet cocoa glaze.



### COOKIES & CREAM

Chocolate cookies made with dark roasted cocoa, chopped into a creamy, fluffy white chocolate flavoured mousse and poured over a moist layer of Sacher-torte, garnished with cocoa cookie crumble.

# Buffet

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Little slices of heaven, perfect for buffets or large events.

## **SOUTHERN RED VELVET SLICE**

Moist and velvety chocolate cake, layered with a smooth and delicious cream cheese and lemon frosting and garnished with crushed tree nuts and coconut macaroons.



## **CARROT CAKE SLICE**

Moist, rich and fruity torte made with grated carrots, seasonal tree nuts and raisins, layered with a decadent cream cheese and lemon frosting and white chocolate shavings.



## **CHOCOLATE VELVET SLICE**

Velvety moist and decadent chocolate cake, layered with smooth apricot jam and chocolate ganache, topped with fine chocolate shavings.



## **MINI NEW YORK BAKED CHEESECAKE**

Decadent thick cream cheese and double cream, baked to perfection on a traditional golden oat biscuit base. Delicious!



# Packaging Configurations



## **PACKED 2 IN A TRAY** (Using Protective Collars)

Andrea's Baked Cheesecake  
Baked Chocolate Cheesecake  
Black Forest Cake  
Caramel Velvet  
Chocolate Mozart  
Chocolate Nostalgia  
Cookies & Cream  
Cookie Dough Baked Cheesecake  
Mozart  
Red Velvet Baked Cheesecake  
Rococo Chocolate Cake  
Southern Red Velvet  
Swiss Carrot Cake  
4 Cake Variety  
4 Chocolate Variety  
4 Cheesecake Variety  
2 Cake Variety

## **PACKED 2 IN A TRAY** (No Protective Collars)

B-1  
Choc Chip Cherry Dome  
Fudge Picasso  
Mousse au Chocolat  
Passionate Lemon Cheesecake  
Strawberry Cheesecake  
Vanilla Dream  
Walnut Truffle



## **PACKED 4 IN A SLEEVE** (Using Protective Collars)

Andrea's Baked Cheesecake  
Chocolate Nostalgia  
Cookies & Cream  
Key Lime Pie  
Mozart  
Peppermint Caramel Tart  
Rococo Chocolate Cake  
Southern Red Velvet  
Swiss Carrot Cake

## **PACKED 4 IN A SLEEVE** (No Protective Collars)

B-1  
Vanilla Dream



## **6 PACKS**

Chocolate Volcano  
Mississippi Mud Pie  
New York Baked Cheesecake  
Strawberry Cheesecake



## **30 PORTIONS PER CASE** (Double Layer)

Apple Crumble Tart  
New York Baked Cheesecake  
Salted Caramel Baked Cheesecake

## **22 PORTIONS PER CASE** (Single Layer)

Chocolate Volcano

## **24 PORTIONS PER CASE** (Double Layer)

Cape Malva Pudding

## **48 PORTIONS PER CASE** (Double Layer)

Boston Brownie

## **24 PORTIONS PER CASE** (Single Layer)

Hot Mud Pudding

## **15 PORTIONS PER CASE** (Single Layer)

Belgica Caramel Tart



## **96 PER SLEEVED CASE** (48 Per Box)

Carrot Cake Slice  
Chocolate Velvet Slice  
Southern Red Velvet Slice



## **24 PORTIONS PER CASE** (Single Layer)

Double Decker

## **24 PORTIONS PER CASE** (Single Layer)

Cookies & Cream  
Fudge Picasso  
Passionate Lemon Cheesecake

## **24 PORTIONS PER CASE** (Single Layer)

Austrian Choc Mousse

## **33 PORTIONS PER CASE** (Single Layer)

Black Forest Cake  
Mississippi Mud Pie  
Strawberry Cheesecake

## **66 PORTIONS PER CASE** (Double Layer)

Mini New York Baked Cheesecake

# From Frozen To Fabulous

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Simply Defrost And Enjoy Your Cake-Away!

## Handling Guidelines – Less Waste, More Taste

We have perfected the art of sealed-in freshness through our unique fresh-to-frozen process. This means you can keep your delicious creation frozen for 8 to 12 months and defrost at your convenience. The locked-in flavour and quality never cease to amaze. Follow these guidelines, and you will be guaranteed an exceptional experience with every indulgent mouthful.

**GET THE  
MOST OUT  
OF OUR  
CREATIONS  
WITH THESE  
HANDY  
TIPS**

### Storage Tips:

If you purchased your baked masterpiece in a frozen state and place it in your freezer before it defrosts, you can store it for 8 to 12 months (see product-specific label). As if you can resist it for that long! For best results - once defrosted, the product should not be refrozen but can be kept in the refrigerator for up to 2 days.

### Cake-Away Note:

Should you take home mini desserts or slices from our display chillers, please don't freeze them. Instead, store them covered in the refrigerator and enjoy your goodies within 24 hours.

## WHOLE CAKES (Large: 12 Slices / Medium: 8 Slices)

- Remove the cake from all packaging including the white collar (where applicable), and place on a serving plate.
  - Defrost at room temperature (20 degrees Celsius) for time see product specific label. **OR** Defrost covered 12 hours in refrigerator (1-3 degrees Celsius).
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## MINI CREATIONS

- Remove the cake from all packaging including the clear collar (where applicable), and place on a serving plate.
  - Defrost at room temperature (20 degrees Celsius) for time see product specific label. **OR** defrost covered 12 hours in refrigerator (1-3 degrees Celsius).
- 

## HOT PUDDINGS

- If the product is still in paper or foil cup, remove while frozen by carefully lifting the edge of the cup and tearing it off the pudding.
- Heat in the microwave for approximately 30 - 40 seconds (depending on the power of microwave) until the dessert is soft and the decadent sauce has melted onto the plate (see product-specific label).
- **TOP TIP** - For best results let the portion defrost at room temperature for 10 min before microwaving! Volcano products should be heated until the sides are slightly soft and warm to the touch, 30-40 seconds per portion will usually do the trick depending on the strength of your microwave!
- For the best experience – do not overheat.

## GLOSSARY OF TERMS

<b>Château</b>	French castle
<b>Coulis</b>	Blended fruit pulp usually cooked with sugar and starch
<b>Crème Chantilly</b>	Rich whipped cream infused with vanilla extract is a classic embellishment to French pastry, Genoise cake (sponge), and tarts
<b>Ganache</b>	A chocolate sauce made from fresh cream and chocolate. Traditionally used to enrobe gâteaux, desserts and as a filling between layered desserts and truffles
<b>Gâteaux</b>	Plural for the French word 'cake'
<b>Japonaise</b>	Thin delicate meringue folded with nuts and baked lightly in sheets
<b>Praline</b>	Smooth nutty paste traditionally made with hazelnuts, finely ground with sugar to form a silky paste
<b>Sacher-torte</b>	Made famous by the Sacher Hotel in Vienna, consisting of dark chocolate cake traditionally soaked in an apricot glaze and coated with ganache. The cake is used as a base for many other desserts
<b>Soufflé</b>	Any of various light sweet or savoury dishes made with beaten egg whites
<b>Truffle</b>	Soft sweet made from a chocolate mixture covered with cocoa
<b>Crème Pâtissière</b>	A typical French custard, used as a filling for cakes and pastries
<b>Streusel</b>	A crumbly pastry used as a topping for pies and tarts

## Celebration Creations

	CODE	PRODUCT	ALLERGENS	SENSITIVE INGREDIENTS	CASE PACKS
	PRO-0105	B-1	   		4 x 18 cm 2 x 24 cm
	PRO-0870	Choc Chip Cherry Dome	   		2 x 24 cm
	PRO-0346	Fudge Picasso	   		2 x 24 cm
	PRO-0752	Walnut Truffle	    		2 x 24 cm
	PRO-0651	Southern Red Velvet	    		4 x 18 cm 2 x 24 cm
	PRO-0169	Caramel Velvet	    		2 x 24 cm
	PRO-0464	Mozart	    		4 x 18 cm 2 x 24 cm
	PRO-0212	Chocolate Mozart	    		2 x 24 cm

-  Hen's Eggs
-  Wheat (Gluten)
-  Cow's Milk
-  Soya
-  Tree Nuts
-  Oats (Gluten)
-  Gelatine (Bovine)

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## Daily Delights

	CODE	PRODUCT	ALLERGENS	SENSITIVE INGREDIENTS	CASE PACKS
	PRO-0126	Black Forest Cake			2 x 24 cm
	PRO-0632	Rococo Chocolate Cake			4 x 18 cm 2 x 24 cm
	PRO-0695	Swiss Carrot Cake			4 x 18 cm 2 x 24 cm
	PRO-0218	Chocolate Nostalgia			4 x 18 cm 2 x 24 cm
	PRO-0243	Cookies & Cream			4 x 18 cm 2 x 24 cm
	PRO-0460	Mousse au Chocolat			2 x 24 cm
	PRO-0745	Vanilla Dream			4 x 18 cm 2 x 24 cm
	PRO-0922	Key Lime Pie			4 x 18 cm
	PRO-0923	Peppermint Caramel Tart			4 x 18 cm
	PRO-0928	4 Cheesecake Variety			2 x 24 cm
	PRO-0859	4 Cake Variety			4 x 18 cm 2 x 24 cm
	PRO-0930	4 Chocolate Cake Variety			4 x 18 cm
	PRO-0864	2 Cake Variety			4 x 18 cm

## Signature Cheesecakes

	CODE	PRODUCT	ALLERGENS	SENSITIVE INGREDIENTS	CASE PACKS
	PRO-0802	Andrea's Baked Cheesecake	🍞 🥚 🥛 🌾		4 x 18 cm 2 x 24 cm
	PRO-0114	Baked Chocolate Cheesecake	🍞 🥚 🥛 🌾	🍫	2 x 24 cm
	PRO-0509	Passionate Lemon Cheesecake	🍞 🥚 🥛 🌾	🍋	2 x 24 cm
	PRO-0677	Strawberry Cheesecake	🍞 🥚 🥛 🌾	🍓	2 x 24 cm
	PRO-0920	Cookie Dough Baked Cheesecake	🍞 🥚 🥛 🌾		2 x 24 cm
	PRO-0921	Red Velvet Baked Cheesecake	🍞 🥚 🥛 🌾	🍫	2 x 24 cm
	PRO-0487	New York Baked Cheesecake	🍞 🥚 🥛 🌾		30 x 110 g
	PRO-0511	Passionate Lemon Cheesecake	🍞 🥚 🥛 🌾	🍋	24 x 100 g
	PRO-0639	Salted Caramel Baked Cheesecake	🍞 🥚 🥛 🌾		30 x 120 g
	PRO-0680	Strawberry Cheesecake	🍞 🥚 🥛 🌾	🍓	33 x 115 g

# Mini Collection

	CODE	PRODUCT	ALLERGENS	SENSITIVE INGREDIENTS	CASE PACKS
	PRO-0100	Austrian Choc Mousse		<b>G</b>	24 x 85 g
	PRO-0121	Belgica Caramel Tart			15 x 160 g
	PRO-0128	Black Forest Cake		<b>G</b>	33 x 80 g
	PRO-0242	Cookies & Cream		<b>G</b>	24 x 90 g
	PRO-0333	Double Decker		<b>G</b>	24 x 88 g
	PRO-0358	Fudge Picasso		<b>G</b>	24 x 70 g
	PRO-0453	Mississippi Mud Pie		<b>G</b>	33 x 99 g
	PRO-0143	Boston Brownie			48 x 120 g
	PRO-0153	Cape Malva Pudding			24 x 125 g
	PRO-0228	Chocolate Volcano			22 x 120 g
	PRO-0387	Hot Mud Pudding			24 x 150 g
	PRO-0083	Apple Crumble Tart			30 x 121 g

# Buffet

	CODE	PRODUCT	ALLERGENS	SENSITIVE INGREDIENTS	CASE PACKS
	PRO-0178	Carrot Cake Slice		<b>G</b>	96 x 45 g
	PRO-0225	Chocolate Velvet Slice			96 x 65 g
	PRO-0442	Mini New York Baked Cheesecake			66 x 30 g
	PRO-0801	Southern Red Velvet Slice			96 x 55 g



#TheCakePeople  
#ShareTheMoment

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