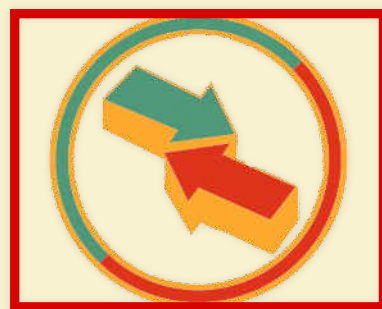




## ***EUROFOODS & WINES LTD***

### ■ *Delicious Desserts*

Eurofoods has continually worked with the leading food service businesses in the market to provide menu solutions for a variety of catering operations from coffee shops, restaurant and hotels. Developing products and close ties with our customers has always been the cornerstone of our business, working closely with our suppliers to ensure a high standards of quality products that meet our customers expectations at competitive prices.







### ■ SEMIFRIO DE CARAMELO



*Bolacha maria embebida em café, natas, coberto de caramelo translúcido.*



*Cookies soaked in coffee topped with caramel Sauce*



### ■ SEMIFRIO DE MARACUJÁ



*Delicioso pão-de-ló e natas, coberto com doce de maracujá.*



*Delicious sponge cake and cream, topped with passion fruit compote*



### ■ SEMIFRIO DE MANGA



*Delicioso pão-de-ló e natas, coberto com pedaços e doce de manga.*



*Delicious sponge cake and cream, topped with mango pieces and mango compote*



### ■ SEMIFRIO DE CAFE



*Delicioso pão-de-ló e natas, coberto com geleia de café.*



*Delicious sponge cake and cream, topped with coffee Jelly.*



### ■ SEMIFRIO DE MORANGO



*Delicioso pão-de-ló e natas, coberto de pedaços e doce de morangos.*



*Delicious sponge cake and cream, topped with strawberry pieces and strawberry compote*



### ■ PUDIM DE ANANÁS



*Pudim à base de leite, natas e Ananás.*



*Milky Pudding with cream and Pineapple*





### ■ PUDIM MOLOTOF



Claras e açúcar coberto com doce de ovos e amêndoa torrada.



Egg white and caramel topped with eggs cream and roasted almond.



### ■ BOLO PIÑA COLADA



Massa ananás com recheio de crème de baunilha, côco e ananás e cobertura com crème de baunilha.



Pineapple sponge cake, filled with vanilla cream, coconut and pineapple, and covered with vanilla cream.



### ■ BOLO DE ANANÁS



Pão-de-ló com recheio de ananás, cobertura com natas e decorado com ananás e profiteroles



Sponge cake, pineapple and cream, decorated with pineapple and profiteroles



### ■ CHARLOTTE DE CARAMELO



Pão-de-ló e Chocolate, recheado com natas e coberto com crème de caramelo e decorado com frutas da época.



Sponge Cake and chocolate topped with crème caramel and decorated with seasonal fruit.



### ■ CHARLOTTE DE LIMÃO



Pão-de-ló com mousse de limão, cobertura com biscoitos de champanhe e frutas da época.



Sponge cake, lemon mousse filling, covered with champagne biscuit and seasonal fruit.



### ■ TARTE DE FRUTAS



Base de biscoito e crème de natas, cobertura com frutas da época.



Cookie dough, stuffed with cream, decorated with seasonal fruits.



### ■ **TARTE DE MAÇÃ**



*Massa Folhada crème de ovos e maçã.*



*Puff pastry with egg custard and apple*



### ■ **TARTE DE MAÇÃ E CANELA**



*Massa de Biscoito recheada com maçã e canela*



*Cookie dough stuffed with apple and cinnamon*



### ■ **TARTE DE NATAS DE BELEM**



*Massa folhada com crème de natas de Belém.*



*Puff pastry with cream(Custard tart)*



### ■ **CHEESECAKE DE FRUTOS SILVESTRES**



*Base de bolacha, creme de natas, queijo mascarpone, coberto com pedaços e doce de frutos silvestres.*



*Base wafer whipped cream and mascarpone cheese topped with fruits of forest dessert and pieces*



### ■ **CHEESECAKE DE MARACUJÁ**



*Base de bolacha, creme de natas, queijo mascarpone, coberto com doce de maracujá.*



*Base wafer filled with delicious whipped cream and cheese, topped with passion fruit dessert.*



### ■ **CHEESECAKE DE FRAMBOESA**



*Base de bolacha, creme de natas, queijo mascarpone, coberto com doce de framboesa.*



*Base wafer filled with delicious whipped cream and cheese, topped with raspberry dessert.*



### ■ **CHEESECAKE DE MORANGO**



Base de bolacha, creme de natas, queijo mascarpone, coberto com doce de morango.



Base wafer, filled with delicious whipped cream and cheese, topped with strawberry dessert.



### ■ **BOLO DE BOLACHA E LEITE CONDENSADO**



Bolacha tostada embebida em café, creme de natas, leite condensado, coberto de creme de pasteleiro.



Wafers soaked in coffee whipped cream and condensed milk, topped with eggs cream.



### ■ **BOLO DE BOLACHA E MOUSSE CHOCOLATE**



Camadas de bolacha embebidas em café com mousse de chocolate e nata, decorado com nata e chocolate.



Layers of wafers soaked in coffee with chocolate cream, decorated with cream of chocolate.



### ■ **BOLO DE BOLACHA E COCO**



Base de massa de chocolate, camadas de bolacha embebidas em café, mousse de coco, coberto com grenache de chocolate branco e polvilhado com coco ralado.



Chocolate sponge cake, layers of wafers soaked in coffee coconut cream, and sprinkled with shredded coconut.



### ■ **BOLO BRIGADEIRO**



Massa húmida de chocolate, recheado e coberto com creme de leite condensado.



Layers of humid chocolate sponge cake, stuffed with cream of condensed milk, chocolate sprinkles coverage.



### ■ **TEIA DE CHOCOLATE**



Massa de pão-de-ló coberta com chocolate e decorado com natas e crème de chocolate.



Sponge cake topped with chocolate, decorated with whipped cream, with a touch of chocolate.





### ■ **BOLO ALENTEJANO**



*Massa muito fofa com creme de natas e bolacha embebida em café.*



*Sponge cake with whipped cream and wafers soaked in coffee.*



### ■ **TENTAÇÃO DE LARANJA**



*Massa de laranja muito humida, cobertura a crème de laranja.*



*A very humid orange sponge cake, covered with orange cream.*



### ■ **BOLO CRUNCH**



*Delicioso Massa de chocolate humida, recheio de crème de avelã, cobertura a chocolate.*



*Humid chocolate sponge cake, hazelnut cream filling, chocolate coverage.*



### ■ **BOLO FLORESTA NEGRA**



*Bolo de chocolate muito húmido, creme de natas, frutas cristalizadas e um suave sabor a licor.*



*Chocolate and whipped cream cake decorated with fruits with a light liqueur flavour.*



### ■ **TIRAMISU**



*Pão-de-ló, palitos champanhe embebido em café e natas com sabor a queijo.*



*Sponge cake and champagne biscuits soaked in coffee with a cheese flavour.*



### ■ **BOLO DE COCO**



*Pão-de-ló com recheio de crème, decorado com crème, coco e um toque de crème pasteleiro.*



*Delicious sponge cake with whipping cream filling, decorated with whipped cream, coconut, with a touch of custard cream.*





### ■ **TORTA ST. HONORE**



Massa de amêndo com crème de leite condensado e profiteroles recheados a chocolate.



Almond sponge cake, filled with cream condensed milk, decorated cream puffs stuffed with chocolate.



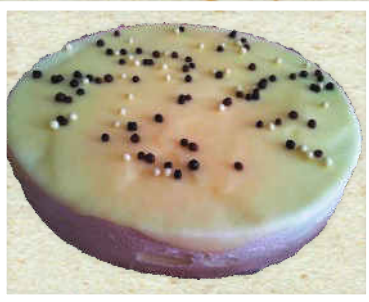
### ■ **TORTA DE BOLACHA CROCANTE**



Camadas de bolacha torrada embebida em café, recheada com crème de manteiga e decorada com amendoim crocante.



Layers of crispy wafer dipped in coffee, stuffed with butter cream and decorated with crunchy peanuts.



### ■ **SEMI FRIO DE ANANÁS E COCO**



Base com massa de chocolate, mousse de ananás com cobertura de crème de coco.



Chocolate sponge cake, filled with pineapple cream and decorated with coconut cream



### ■ **TORTA DE BOLACHA MOKA**



Camadas de bolacha torrada embebida em café, recheada com crème moka e decorada com crème moka e bolacha ralada.



Layers of crisp wafers dipped in coffee filled with coffee cream and decorated with grated biscuit and caramel sauce.



### ■ **TORTA INGLESA**



Camadas de pão-de-ló e massa folhada, recheado a crème inglês, decorado com lascas folhadas e açúcar em pó.



Al Layers of sponge cake and puff pastry, stuffed with english cream, decorated with rolling chips and powdered sugar.



### ■ **BOLO DE BOLACHA MOKA**



Bolacha tostada embebida em café, creme de moka e pedaços de amêndoa torrada.



Layers of crisp wafers dipped in coffee filled with coffee cream and decorated with grated almond.







### ■ **PLACA DE TIRAMISU**



*Pão-de-ló, palitos de champanhe embebido em café e natas coberto com cacau em pó.*



*Delicious dessert with tiramisu cream, with lady fingers biscuits soaked in coffee, covered with cocoa powder.*



### ■ **PLACA 3 SABORES (Chocolate, Morango, Mango)**



*Massa pão-de-ló, com chocolate mousse de mango e mousse de mornago, coberto com doce de morango.*



*Delicious chocolate sponge cake with whipped mango cream, whipped strawberry cream and topped with strawberry dessert*



**PLACA DE MORANGO**

### ■ **PLACA DE MORANGO**



*Massa pão-de-ló, com recheio de mousse de mornago, coberto com doce de morango.*



*Delicious sponge cake filled with whipped strawberry whipped cream and topped with strawberry dessert.*



**PLACA BOLACHA**

### ■ **PLACA DE BOLACHA**



*Bolacha com natas e crème de ovos.*



*Biscuits cake with cream and egg custard.*



**PLACA ANANÁS**

### ■ **PLACA DE ANANÁS**



*Pão-de-ló com natas e mousse de ananás.*



*Sponge cake cream and pineapple mousse.*



**PLACA DE CHOCOLATE**

### ■ **PLACA DE CHOCOLATE**



*Massa de Chocolate e natas com cobertura de crème de chocolate*



*Chocolate Sponge Cake and cream, covered with chocolate cream.*





### ■ **BABA DE CAMELO**



*Leite condensado e ovos...*



*Condensed milk and eggs.*



### ■ **DOCE D'AVO**



*Natas, Bolacha embebida em cafe e cobertura de crême de ovo.*



*Whipped Cream biscuits soaked in coffee covered with egg custard.*



### ■ **NATAS DO CEU**



*Base de Bolacha, natas, e cobertura de doce de ovos.*



*Wafer base, whipped cream and topped with egg custard.*



### ■ **CHOCOLATE MOUSSE**



*Mousse de textura suave com chocolate puro.*



*Real chocolate mousse*



### ■ **PUDIM OVOS FRANCÊS**



*Gema d'ovo açúcar, leite e vinho do porto, cobertura caramelo.*



*Traditional Portuguese egg yolk, milk, sugar and port wine. Caramel topping*



### ■ **BOLO PICASSO D'OVO**



*Massa de pão -de-ló recheada com Crème pasteleiro e decorado com crême e natas.*



*Sponge cake with custard filling, decorated with whipped cream and custard*





### ■ **BOLA DE BERLIM**



Massa fofa frita (tipo sonhos/donuts) que depois é recheada com creme de pasteleiro.



These Portuguese (Doughnut) are irresistible! The crême patisserie is made with a generous amount of egg yolks resulting in a rich and luscious filling.



### ■ **CARAMUJOS**



Cornucópias (ou caramujos) com creme de pasteleiro



Cornucopia (or Snails) filled with crême patisserie



### ■ **BOLO GUARDANAPO**



Guardanapos D'ovo - Assim chamado pelo seu aspecto dobrado. Feito essencialmente de ovos, leite e açúcar



"Guardanapo" which translates to Napkin because of the way it is folded. Made of egg yolk sugar and milk essentially.



### ■ **PATA DE VEADO**



Bolo de pastelaria recheado de chocolate e coberto com doce de ovos e polvilhado com canelã



"Patás de Veado / Deer foot" - It's similar to yule-log dough, topped with egg jam and a pinch of cinnamon.



### ■ **MIL FOLHAS**



Massa Folhada, recheada com creme pasteleiro e açúcar



Millefeuille made of Puff pastry, pastry cream and powdered sugar



### ■ **BOLO XADREZ**



Massa pão-de-ló coberta com crême de chocolate..



Chess cake - Sponge cake covered with chocolate cream





### ■ **QUEIJADINHAS**



*Cheesecakes (Various) (Curd, Milk, chocolate, Almonds, ect...etc...*



*Queijadas Várias ( Requeijão, Leite, chocolate, Amêndoas, etc...etc...*



### ■ **PASTEIS DE FEIJÃO**



*Base de amêndoa com recheio de Crème de Feijão*



*Almonds Base filled with Sweet beans Paste*



### ■ **BOLOS DE COCO**



*Massa folhade recheada com massa de Ccoco*



*Puff pastry filled with coconut pastry*



### ■ **PALMIERS RECHEADOS**



*Massa folhado com crème pasteleiro*



*Puff pastry with crème patisserie.*



### ■ **PASTEL DE NATA**



*Massa Folhada, recheada com creme pasteleiro e Canela*



*Portugal's most revered sweet, the pastel de nata - or puff pastry tarts with a slightly burnt Crème patisserie filling*



### ■ **BOLO DE ARROZ**



*Farinha de arroz, ovos e Leite*



*Rice flour, eggs and milk.*





**Pina**

Real pineapple ice cream with pineapple pieces, filled into a quarter pineapple skin.



**Barqeta Stracciatella**

Stracciatella ice cream, with sauce and chocolate pieces, decorated with one chocolate truffle.



**Coco**

Coconut ice cream with grated coconut, filled into half a coconut shell.



**Copa Chocolate Whiskey**

Dairy vanilla and coffee ice cream with a hint of whiskey, topped with crunchy



**Copa Frutas del bosque**

Fruits of the forest frozen yogurt presented in its own glass and topped with summer berries.



**Copa Nata Con Nueces**

Dairy ice cream with crocante pieces, topped with candy walnut pieces.



**Coppa Banana Split**

Chocolate and banana ice cream with



**Limon**

Lemon dairy ice cream in a whole lemon skin.



**Chocolate Mousse**

Individual chocolate dairy ice cream, decorated with cream flavoured ice cream and a chocolate leaf.



**Punky**

Vanilla flavoured ice cream in a novelty



**Tarrina Whiisky**

Whisky ice cream and sponge cake with raising, traditional Catalan topping and cream flavoured ice cream .



**Vacky**

Vanilla and chocolate ice cream in a plastic toy



**Coppa Sonata**

*Vanilla ice cream with chocolate sauce and pieces*



**Coppa Aria**

*Cream Flavoured ice cream with Glazed Walnuts and Caramel Sauce*



**Requieson Con Miel**

*Cream cheese ice cream with nut pieces, topped with glazed almonds and honey sauce.*



**Crema Catalana**

*Individual dairy French vanilla ice cream, covered with creme caramel sauce.*



**Copa Nata con Trufas**

*Dairy ice cream rippled with chocolate sauce, topped with chocolate truffles*



**Copa Bonbon**

*Top quality chocolate and vanilla ice cream with creamy chocolate sauce and meringue pieces.*



**Lemon Sorbet**

*The most refresh Lemon sorbet.*



**Coppa Tiramisu**

*Coffee ice cream and zabaglione, sponge cake with coffee liquor and dusted cocoa*



**Coppa Nougat**

*Nougat Ice Cream with almond pieces*



**Kuaky**

*Chocolate ice Cream*



**Zoo-Tocco**

*Vanilla ice cream and chocolate egg with a surprise.*

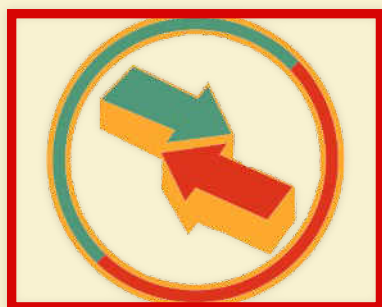


**Friky**

*Strawberry Ice Cream*



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