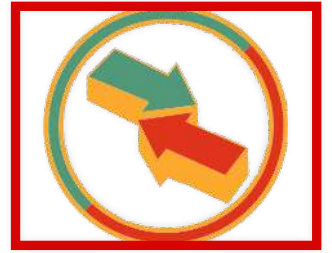


EUROFOODS & WINES LTD



CAKES CATALOGUE 2020



EUROFOODS & WINES LTD

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.





Bolos



■ Bolo de Bolacha e Coco



Camadas de bolachas embebidas em café. Chantilly de café entre as camadas. Coberto com chantilly e côco.



Layers of cookies soaked in coffee. Coffee whipped between layers. Covered With chantilly and coconut.



■ Bolo Nuvens de Chocolate



Massa de chocolate c/base de bolacha. Recheio chantilly e doce de ovo. Coberto com chocolate negro. Decorado com nuvens de chocolate branco e raspas de chocolate.



Chocolate pastry with wafer base. Stuffed with whipped cream and egg cream. Topped with dark



■ Bolo de Chocolate e Amêndoa



Massa fofa de chocolate Recheada com cacau e coberto com chocolate e amêndoas crocantes.



Chocolate sponge cake filled with cocoa chocolate and cov-



■ Tiramisu (Italian Style)



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





Bolos



■ 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 de Cenoura e Noz



Bolo de Cenoura coberto com crème e noz moída



Delicious Carrot Cake covered with cream and ground Walnuts



■ Bolo Sacher



Original da Austria. Bolo com duas camadas de massa de chocolate, com uma camada de compota de alperce no meio. Cobertura de chocolate negro.



■ Bolo Brigadeiro



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





Bolos



■ Bolo Alentejano



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



Sponge cake with whipped cream and wafers soaked in coffee.



■ 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



■ Adágio de Côco



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



Delicious sponge cake with whipping cream



■ Bolode Bolacha e Leite Condensado



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





Bolos



■ Teia de Chocolate



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



■ Bolo Picasso de Ovo



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



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



■ Bolo de Bolacha Moka



Bolacha tostada embebida em café, crême de Moka e cobertura de cacau em pó.



Toasted cookies soaked in coffee, Moka cream and dusted with cocoa powder.



■ 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.





Semi frios



■ Semi Frio 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 Mango



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 Morango



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



Delicious sponge cake and cream, topped





Tartes



■ 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 cinna-



■ Tarte de Amêndoa



Massa folhada com crème de natas de Belém.



Puff pastry with cream(Custard tart)





Cheese Pakes



■ Cheesecake de Maracujá



Base de bolacha, creme de natas, queijo mascarpone,



coberto com doce de maracujá.



■ Cheesecake de Framboesa



Base de bolacha, creme de natas, queijo mascarpone,



coberto com doce de framboesa.



■ 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.



■ Cheesecake de Caramel Salgado & Amendoin



Base de bolacha, creme de natas, queijo mascarpone, coberto com doce de Caramelo Salgado e decorado com Amendoin.



Base wafer, filled with delicious whipped cream and cheese, topped with salted caramel and decorated



■ Cheesecake de Mirtilho



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



Base wafer, filled with delicious whipped cream and cheese, topped with Blueberry Jam Swirl





BAKERY










Bread




Pumpking Bread
400g






 400gr 20 45 10/14 200



Rustic Corn Bread
400g






 400gr 20 180 10/14 200



Grandmother'S Bread
400g








 400gr 20 50 10/12 200



St Lawrence roll
110g






 110gr 80 15/20 8/12 200



White baguette
125g






 125gr 60 15/20 8/12 200



Stone Oven Roll
125g






 70gr 110 10/15 5/8 200



Bread



Five Cereal Bread
110g

 110gr
  70
  15/20
  8/12
  200



Fully Baked Ciabatta
400g

 125gr
  30
  30
  3
  200



Bolo de Caco da Madeira
410g

 410gr
  30
  25
  10/12
  200








Bolo de Caco da Madeira
200g

 200gr
  30
  25
  10/12
  200




Fully baked Bolo de Caco with Garlic Butter
460g

 460gr
  16
  0
  15
  200



Bread and Sausage Roll
95g

 95gr
  35
  15/20
  8/12
  200



Sliced Bread



Brown Sliced Bread
800g



800gr



10



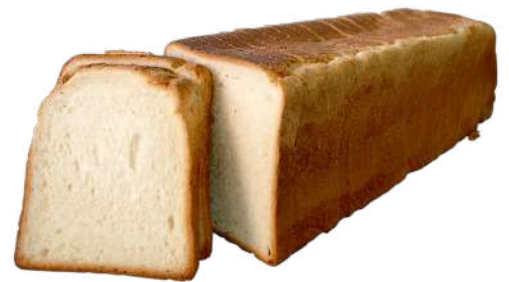
15/20



0



0



White Sliced Bread
800g



800gr



10



15/20



0



0



Flour Tortilha Wraps 12"
4x18



7500g



4



35



0



0



Spinach Tortilha Wraps 12"
4x18



7500g



4



35



0



0



INDIVIDUAL CAKES





Individuais



■ Bola de Berlim C/ Creme



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



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



■ Bolo Guardanapo de Ovo



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



Guardanapo" which translates to Napkin be-



■ Pata de Veado



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



Patas de Veado / Deer foot" - It's similar to



■ Mil Filhas



Massa Folhada, recheada com creme pasteleiro e açúcar



■ Bolo Xadrez



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



Chess cake - Sponge cake covered with choco-





Individuais



■ Queijadas



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



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

■ Pastel de Nata



Massa Folhada, recheada com creme pasteleiro e Canela



■ Bolo de Arroz



Farinha de arroz, ovos e Leite



Rice flour, eggs and milk.



■ Palmier Recheado



Massa folhada recheada com Creme



Stuffed Puff Pastry with Cream



■ Queijada da Madeira



Requeijão, ovos e Leite



Creamy Cheese, eggs and milk.





Individuais



■ Barrigas de Freira



100g



40



60m



■ Pastel de Tentugal



90g



24



0m



0m



180°



12m



■ Caracol de Fruta



100g



24



45m



■ Caramujos/Cones



90g



20



45m



■ Jesuitas



90g



20



60m





Individuais



■ Mimosinhos de Coco



85g



20



60m



■ Pão de Deus



95g



24



30m



■ Pastel de Feijão



65g



20



45m



■ Tarte de Amêndoa



120g



24



60m



■ Rins de Chocolate



120g



24



45m













Proissnts











■ Croissant de Chocolate (Chocolate Croissant)

  120g  50  60m  3.30hr
  190°  17m



■ Croissant de Ovo (Egg Croissant)

  120g  50  60m  3.30hr
  190°  17m











■ Croissant de Manteiga (All Butter croissant)

  70g  70  30m 
  











■ Croissant Brioche (Brioche croissant)

  90g  20  60m  3.30hr
  170°  12m



■ Croissant Queijo/Fiambre (Ham/Cheese Puff Pastry)

  130g  40  60m  3.30hr
  190°  18m





ICE CREAMS





Pina

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



Crema Catalana

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



Coco

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



Copa Stracci-

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



Chocolate

Dairy chocolate ice cream with vanilla ice cream served in a unique bowl.



Copa Nata Con Nueces

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



Kuaky

Novelty Chocolate Ice Cream



Friky

Novelty Strawberry Ice Cream



Limón

Lemon dairy ice cream in a whole lemon skin.



Punky

Vanilla flavoured ice cream in a novelty



Zoo-Locco

Vanilla ice cream and chocolate egg with a surprise



Vacky

Vanilla and chocolate ice cream in a plastic toy



Coppa Apple Pie

Apple ice cream, caramel sauce and biscuit pieces decorated with a whipped-cream ice cream topping.



Cocoa Sorbet

Cocoa Sorbet with orange sauce and crunchy meringue pieces.



Requision Con Miel

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



Lemon Sorbet

Lemon sorbet with lemon sauce and pistachio pieces.



Copa Cookies & Cream

Creamy ice cream with biscuit pieces and a whole Oreo type cookie on top



Copa Turrón (Nou-

Nougat ice cream with caramel sauce and almond crocant pieces



Copa Ti-

Delicious tiramisu ice cream with coffee sauce and biscuit bits. All decorated with cocoa powder.



Copa Mango

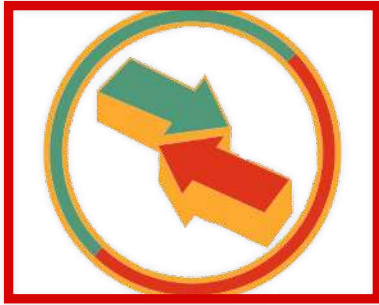
Refreshing combination of rich mango sorbet with strawberry jam layers and a light vanilla ice cream crown. Pistachio pieces on top.



Copa Frutas del bosque

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

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