



Salted caramel tart

Our Great Taste Award winning tart is encased in a sweet pastry with soft, glossy caramel. Sprinkled with sea salt, our Belgian chocolate ganache is blended with honey, finished with our caramelised walnut brittle for an extra crunch!



Gluten Free Brownie

Our gluten free, triple chocolate brownie is the perfect dessert for any chocolate lover. We combine melted white, milk and dark Belgian chocolate... and just because we can, we add more chocolate chips for an extra kick! It has a rich texture, and tastes divine if you serve it heated up with ice cream.



Passion Fruit Meringue Tart

Our award winning tart comes with a layer of passion fruit curd, and is made with Italian meringue that has a crisp outer texture to instantly melt in your mouth. Topped with fresh passion fruit, the base has been baked especially to create a crunch.



Walnut coffee and chocolate cake

Our gluten free cake, this sponge is made with toasted walnuts and ground almonds, combined with a soft meringue between the layers. The nutty flavours are filled with a delectable chocolate and coffee mousse, and topped with caramelised walnut brittle.



Honey cake

This delicately soft cake is pure indulgence. Filled with delicious honey, cinnamon and nutmeg, it is impressively hand assembled into seven layers. The cream is infused with lime and lemon, perfectly balancing the sweetness, down to an art.



Amandina

A special cake from our childhood in Romania, this is pure heaven for chocolate lovers. The rich chocolate sponge is soaked with rum syrup, creating a flavour that keeps you going back for more. Filled with layers of Belgian chocolate mousse, the Amandina is finished with chocolate fondant which melts in the mouth.



Red Velvet cake

This red velvet sponge is delicately light, yet moist and rich in flavour. With layers of cream cheese whipped together with mascarpone, this cake has a deep red colour with a light taste of cocoa. Topped with our homemade red crumble, it's a firm favourite with our customers.



Passion fruit cake

Filled with soft, passion fruit curd – the sponge is lightly soaked with syrup using fresh passion fruit juice, so that each bite is bursting with flavour. Mascarpone is combined with soft cream cheese to give it a slight sharpness, and bring balance to this luxuriously tempting cake.



Banoffee cake

The caramel used in this cake is a unique recipe, slowly cooking down ripe bananas, until it becomes a soft puree. The sweetness is balanced with creme fraiche and cream cheese, bought together with a light chocolate sponge, gently soaked with a hint of lemon and vanilla.



Meringue tart

This tart comes with either passion fruit curd, or lemon. Made with the Italian meringue, it has a crisp outer texture that will instantly melt in your mouth. Topped either with a fresh passion fruit, or lemon sauce, the base has been baked especially to create a crunch.



Strawberry Bakewell tart

A customer favourite, with people often coming back for more - our Bakewell tart has a texture that melts in the mouth. Combined with a perfectly balanced strawberry jam, our frangipane recipe is light and fluffy, finished with a sprinkling of flaked almonds.



Chocolate Fudge Truffle cake

This cake has a surprisingly light sponge, infused with a syrup to create a delicately moist texture. The layers are filled with a smooth chocolate mousse, and the truffle on top is made by hand using honey, and only the finest Belgian chocolate.



Carrot and Walnut cake

Our carrot cake is a special recipe perfected after experimenting with many different ingredients to achieve a perfectly moist texture. Incorporating grated Bramley apples, bananas, juicy raisins and crushed walnuts, the cream cheese frosting is finished with caramelised walnut brittle.



Dobos cake

A traditionally indulgent Hungarian dessert, this cake looks as impressive as it tastes. With delicate sponge made with almond flour, the layers are filled with smooth chocolate mousse, and soaked with a light caramelised syrup.



Rum raisins banana & caramel cheesecake

A Tottenham favourite, loved by our local customers! This cheesecake is bursting with fresh bananas, lashings of dark rum, and juicy soaked raisins. Finished with homemade caramel sauce, even our crunchy digestive biscuit base is baked ourselves.



Sticky Toffee Apple cake

After moving to the UK, we fell in love with Sticky Toffee Pudding. Our recipe transforms this dessert to be eaten cold, balancing the sweetness and moisture with fresh Bramley apples. Combined with a special toffee caramel, the cake is brushed with set toffee for a beautifully rich texture.



Salted Caramel Peanut Shortbread

Using our unique recipe for shortbread, we've created the perfect crumbly base. The caramel is combined with crunchy peanuts, and balanced with sprinkled sea salt. We finish all our slices with a top layer of rich Belgian chocolate.



Chocolate Cheesecake brownie

Two of our favourite desserts combined, this recipe was devised after experimenting in the kitchen to create the perfect fudgy texture. Melt in the mouth and perfectly gooey, the addition of cheesecake makes it hard to say no to another slice.



Chocolate Mousse & Raspberry Macaron

Using Belgian chocolate mousse, combined with honey, this macaron is perfectly gooey, with a chewy centre and a light crisp casing. The fresh raspberries are locally sourced, and blend together beautifully with the chocolate.



Small macarons

Our macarons are decadent almond treats with a crisp outer shell that melts in your mouth as you discover a burst of flavour in the creamy filling. We have a range of macarons to pick from, and are always experimenting with new flavours!



Mountain cake

This wonderful and delicious cake is traditional in Romania during the Christmas season. Almond layers filled with Belgian chocolate mousse, covered with chocolate ganache and sprinkled with coconut.



Pecan Tart

This luxurious tart combines plenty of chopped pecans with dark brown sugar, and a touch of black treacle as our special ingredient! Each bite has a delicious texture and chew, encased in our sweet pastry and brushed with a maple syrup glaze.



Apple Pie

We use a special recipe for our pastry, that doesn't crumble but melts in the mouth with a slight crunch. Using locally sourced fresh Bramley apples, we create our home made puree and combine with large chunks of the fruit and a touch of sugar.



Apricot/Dates Oat Bars

We create a fruit mixture by slow cooking apricots or dates, until they are perfectly soft and moist. This is combined in layers with our oats, and balanced with the addition of lemon juice, giving you a texture unlike a flapjack, but with an irresistible crumble instead!



Victoria Sponge

This is a rich Victoria sponge, brushed with lemon syrup and enticing strawberry jam. The sweet fresh strawberries between the layers are locally sourced, and combined with whipped cream cheese and mouthwatering fresh cream.



Milk chocolate peanut cake

Using the same moist sponge from our chocolate truffle cake, our ganache is made by whipping together silky milk chocolate with cream and peanut butter. The smoothness is balanced by our hand made, crunchy peanut brittle which is delicately placed on top.



Malibu cake

This boozy cake is made with fluffy vanilla chiffon sponge, and brushed with a Malibu rum syrup! The cake combines fresh cream, mascarpone and cream cheese with desiccated coconut for an indulgent finish. Finally, it is topped with our hand made recipe for a milky, coconutty Raffaello



Wildes curd, chocolate orange tart

We've collaborated with our friends at Wildes Cheese, a local artisan cheese producer who supply the delicious curd in this dessert. We whip it together with fresh orange zest and juice from Holcombe Market, and create multiple layers with our Belgian chocolate honey ganache. Finished with our candied oranges, customers have likened the flavour to a luxuriously creamy Jaffa cake!



Vanilla coffee or white chocolate eclairs

Our classic choux pastry is filled with our home made recipe for creme patissiere to give you an indulgent centre. This is served with with a Belgian chocolate fondant combined with fresh coffee, or instead topped with a white chocolate ganache.



Choux a la creme

The same classic choux pastry recipe and creme patissiere from our eclairs, but with a twist! We use our fresh cream cheese frosting instead of topping with chantilly cream, as we find the extra sharpness gives it a balance that keeps us going back for more!



Walnut and Apple Cake

This tempting cake is cooked slowly for over an hour, to create an indulgent bite packed with soft Bramley Apples, against the crunch of crushed walnuts. We use a mix of gluten free flour, and combine it with cinnamon and natural vanilla bean pods. This is a popular cake with our customers...and it's vegan!



Chocolate chip cookies

We like cookies to be chewy and that is exactly how ours are! Baked until golden brown, we add generous helpings of Belgian chocolate to give you a perfect treat.



Chocolate fudge cookies

We've taken our classic cookie, and made them even more indulgent! Perfectly chewy, we've added melted Belgian chocolate and cocoa to the mixture, as well as further chocolate chips to give you a rich flavour.



Oat and raisin cookies

Our personal favourite, we use soft brown sugar combined with oats and a touch of vanilla to tie together the flavour. We also leave the raisins in the mixture to get plump and juicy before baking to golden brown!



White chocolate and cranberry cookies

These cookies are a customer favourite, and seem to sell out every time we bake a fresh batch! Using our classic chewy cookie recipe, we don't use as much sugar as the white chocolate chips melt into the mixture, but we balance this with sharp flavours from the cranberry.



Ginger bread

We've worked hard on our recipe for ginger bread, giving you a texture that isn't biscuity and doesn't crumble! Our special spice mix, uses ginger and cinnamon and we always leave our dough to infuse these flavours for at least 24 hours. We sell ginger bread people, but can also create show stopping houses and displays!