



# Erlenbacher

Passion & Cakes since 1973



Barista  
CAKES

**The perfect accompaniment**

# Speciality coffees with added value ...

Coffee drinks in all their varieties are enjoying increasing popularity, but your customers' preferences vary greatly.

In your café or coffee shop you are the coffee specialist – the barista. Your coffee drinks are the calling card of your business and your main generator of customer loyalty.



According to current studies, customers expect a barista to offer not only coffee expertise, but also an enticing assortment of cakes.

One in three



coffee shop visitors says "I expect to get expert advice about coffee & cake."<sup>1</sup>

50%

of guests always or regularly order a cake with their coffee.<sup>2</sup>

<sup>1</sup> Net basis: all respondents under 45 years of age known to the "barista" (1513) / YouGov Sep/2019

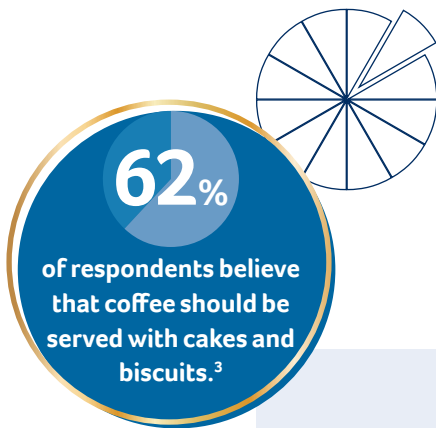
<sup>2</sup> Net basis: all respondents who visit a coffee shop at least once a month, heavy users (363) / YouGov Sep/2019

...thanks to our 3 popular



We've teamed up with a barista to develop our special Barista CAKES, allowing you to extend your range and respond to customer demand.

Bring your coffee and cake experience onto a brand-new level by pairing these two elements for the perfect indulgence. It's also a simple way to give your revenue a boost!



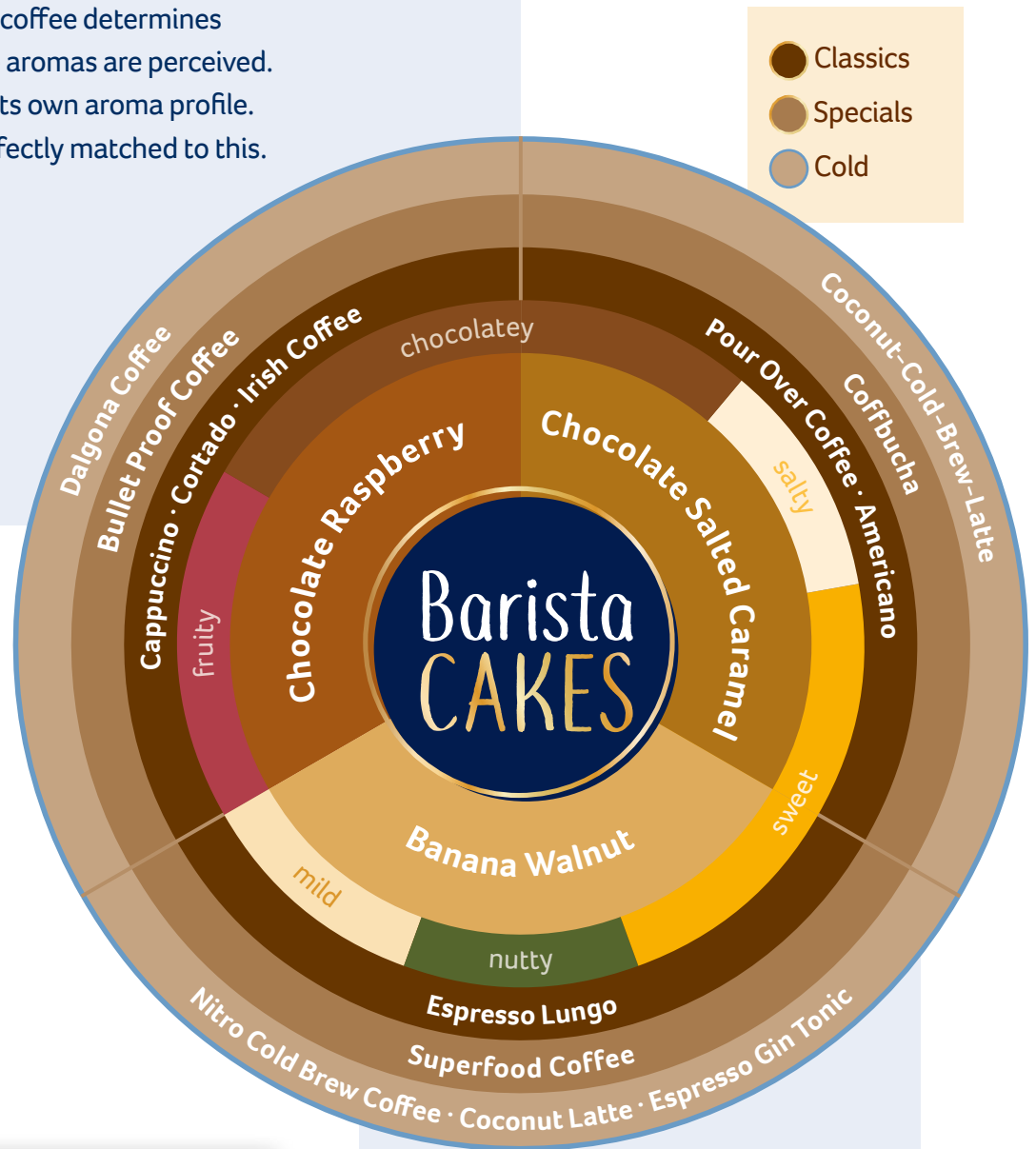
The Barista CAKES are flat, round cakes with a diameter of 24 cm and are pre-cut into 12 portions for easy handling.



<sup>3</sup> Source: Coffee Report no. 11/2022

# Flavour pairing for the perfect moment of pleasure

Coffee consists of over 800 different aromas, making it one of the most complex natural products. The preparation of a coffee determines which and how strongly the aromas are perceived. Every speciality coffee has its own aroma profile. Our Barista CAKES are perfectly matched to this.



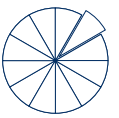
**Erlenbacher**  
Passion & Cakes since 1973

**INSPIRATIONS FOR YOUR COFFEE BUSINESS.**

**Barista CAKES**

2024 EDITION

Let's take an example from our Barista CAKES aroma wheel... A customer orders a cappuccino. The aroma profile of this coffee pairs perfectly with fruity, chocolatey flavours. In this case, the Chocolate Raspberry Cake would be the go-to recommendation! The combination of raspberries and melt-in-your-mouth chocolate cream emphasises the aroma of the cappuccino.



## BANANA WALNUT CAKE

8110126



Who could possibly resist our nutty banana bread?

A marvellously moist banana and walnut layer on a crunchy oat base makes it all the more tempting. And did we mention the light and creamy oat-drink topping adorned with chopped pistachio nuts? Simply irresistible!

**Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
980 g	ø 24 x approx. 4.0 cm	approx. 82 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## CHOCOLATE SALTED Caramel CAKE

8110131



You're a caramel junkie? Then you've come to the right place! Experience a taste of true decadence with this dark cocoa shortcrust pastry case filled with creamy, salted caramel mousse, moist brownie and crunchy salted caramel pearls. A dusting of fine icing sugar and a scattering of chocolate shards round off this sinfully delicious dessert in style.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 24 x approx. 4.0 cm	approx. 83 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## CHOCOLATE RASPBERRY CAKE

8110122



Rich raspberries and sumptuous chocolate with a gloriously glossy shine. Our chocolate shortcrust pastry case is filled with a luxurious layer of melt-in-the-mouth chocolate ganache, topped with a fresh raspberry fruit preparation and adorned with crisp chocolate shards. Whole raspberries and a transparent glaze finish off this masterpiece of a cake with real pizzazz.

weight	measurements	weight/portion	portions	pieces/case
1,200 g	ø 24 x approx. 4.0 cm	approx. 100 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.

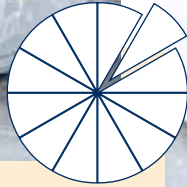


\*All products with this symbol can be quickly prepared in the microwave or oven.



# are made for easy handling:

The Barista CAKES recipes have been selected so that they are also particularly easy to handle.



- flat round cakes (24 cm diameter)
- pre-cut into 12 portions
- only a few hours to defrost at room temperature<sup>4</sup>
- frozen slices of cake can be removed individually
- Service life of 2 days, ideally in cooling<sup>4</sup>
- available all year round and amazingly versatile

Order-hotline:  
**06152 803-351**

## All Barista CAKES at a glance

Code	Description	Weight	Portion weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	EAN case
8110126	Banana Walnut Cake	980 g	ca. 82 g	4	12	66/6	4004311501269
8110131	Chocolate Salted Caramel Cake	1,000 g	ca. 83 g	4	12	66/6	4004311501313
8110122	Chocolate Raspberry Cake	1,200 g	ca. 100 g	4	12	66/6	4004311501221

<sup>4</sup> Room temperature: 21-22 °C, Refrigeration: 6-7 °C