



French Cakes Sydney

Taste The French Excellence!

Happy New Year

New Year means new beginnings and renewing with a strong past. We will be baking throughout January and as always be happy to help you in celebrating with our delicious sweets or savouries. This month especially we have released the Galette des Rois following the French tradition commemorating the arrival of the three Wise Kings. Of course, we also have plenty of sweets perfect for the summer heat.

Galette des Rois

Puff pastry filled with frangipane, a delicate mix of almond paste. In France this is the traditional dessert for the month of January to celebrate the arrival of the three wise kings.

Fun fact: Inside the galette you will find a small object, whoever finds it is to be king or queen for the night; and to stop anyone from cheating, get the youngest of the group to sneak underneath the table and call out the names of the different people there as the pieces are being served.



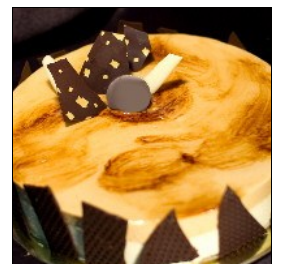
Sheherazade Galette (NEW)

It is filled with almond cream, like in the “Galette des Rois”, and a subtle combination of raspberries, lychee and roses; with the flavours unveiling themselves at each new bite! Quite sophisticated and irresistible!

Hawaiien

Coconut macaroon, layer of coconut mousse, layer of caramel mousse and finished with a shiny marble glaze.

If you're a coconut fan then you'll love the alliance between it and caramel and won't believe how you didn't think of it before!



Exotic Tart

Shortcrust pastry surrounded by shredded coconut and filled with almond cream, custard and varied seasonal fresh fruits.

Wishing you again a very Happy, Prosperous and Sweet New Year
and hoping to hear from you soon!