

PRIESTLEY'S



gourmet delights



Product Handling



Heating Guide

Plum Pudding Microwave on high for 30 seconds per portion.

Choc Ooze® Do not thaw. Heat directly from frozen. Microwave for 45 seconds per portion.

Caramel Sticky Date Cake Microwave for 30 seconds per portion from frozen or 15 seconds from chilled.

Self Saucing Puddings Do not thaw. Heat directly from frozen. **Microwave heating:** Pierce film and microwave from frozen for 1 min per pot. Remove when pots are hot to the touch. **Combi Oven heating for multiple puddings:** Fill Combi Oven with 1 layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes at 120°C.

When warming multiple serves, check at 1 minute then at 30 second intervals. Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving. Heating times are for an 1100 watt microwave on high power.

Apple Lattice Top Tart
Pie Warmer: 1. Pre heat pie warmer to 90°C - 2. Place on bottom shelf to bring to serving temperature for 50-60 minutes from frozen. - 3. Set pie warmer to holding temperature (>65°C) and move to top shelves.
Oven: 1. Pre heat oven to 190°C (or fan forced oven to 170°C). - 2. Bake for 10-12 minutes from frozen.

Please note that heating times will vary depending on the oven. Reduce heating time by half if heating from chilled.

Pecan Pie
Oven: Bake for 10-12 minutes at 170°C. **Microwave:** For 1 minute from frozen at 50%.

Granny's Apple Pie | Apple Slice
Oven: Bake for 12-14 minutes at 170°C. **Microwave:** For 1 minute on high from frozen.

Apple Crumble Tartlet
Oven: Bake for 15-17 minutes at 170°C. **Microwave:** For 1 minute on high from frozen.



Cutting Guide

For perfect cutting Remember the Golden Rule: Heat your knife and dry for each cut.

Cutting Pies & Tarts The knife should begin the cut from the outside edge of the pie or tart, cutting toward the centre. This will prevent any damage to the pastry shell.

Cutting Whole Cakes The knife should begin the cut from the inside out. Remember to take the time to portion evenly and run your knife down both sides of the slice to make sure it is cut completely through as it will be much easier to remove.

Thawing Guide

Suggested min. thaw time @ <5°C

| Product Name | Portion | Box or Whole |
|--------------------------|-----------|--------------|
| Gateaux Whole Cakes | 3 hours | 11 hours |
| Orange & Almond Cake | 2 hours | 6 hours |
| Mud Cakes | 1.5 hours | 5 hours |
| Cheesecakes | 2 hours | 11 hours |
| Loaves | 1 hour | 4.5 hours |
| Tarts & Pies | 1.5 hours | 4 hours |
| Ind. Cakes & Cheesecakes | 1 hour | 2 hours |
| Individual Tarts | 1.5 hours | 2.5 hours |
| Slices | 1 hour | 4 hours |
| Muffins | 1 hour | 2 hours |
| Grab & Go | 1 hour | 4 hours |
| Quiches | 8 hours | 12 hours |

Priestley's Gourmet Delights recommend the above thawing guidelines. Variations may occur. We recommend thawed products are not returned to the freezer.

Product Handling

Shelf Life & Storage

Frozen Shelf Life <-18°C

- 12 months frozen from date of manufacture
- Exceptions:
 - 6 months frozen: Lemon Meringue Tarts
 - 2 years frozen: 4cm & 5cm Square Lamingtons, Dessert Sauces & Coulis

Refrigerated Shelf Life <5°C

- 5 days refrigerated once thawed
- Exceptions:
 - 3 days refrigerated: Custard Tart, Tiramisu Slice, Vanilla Slice, Banoffee Tart & Quiches
 - 30 days refrigerated: Dessert Sauces & Coulis

Grab & Go Cookie Shelf Life Unwrapped

Cookies may be removed from the wrap for display in air tight cookie jars.

Shelf Life is 21 days under the following conditions:

- Jars should be stored at <24°C and out of direct sunlight.
- Cookie jars must be cleaned and sanitized before use.
- Place cookies in the jar immediately upon unwrapping.
- Cookies should be handled using clean utensils or wearing clean gloves.
- Always use separate utensils to serve gluten free, dairy free or vegan respectively to avoid cross contamination.

Pavlova

Do not refrigerate.

Hi Rise Mini, Mini and Petite Pavlova - defrost and store ambient for up to 6 weeks.

Plum Puddings

Plum Puddings are dry goods and must not be frozen. Plum Puddings have a 2 year ambient shelf life from date of production.

Ambient Display

Defrost for 2-4 hours in the box or a covered container at ambient. Then store individual portions under a dome or wrap in cling film. Store in a cool place away from direct sunlight. Do not re-freeze. Recommended storage temperature <25°C.

Vegan, Ambient and Gluten Free

Always use separate utensils to serve gluten free, dairy free or vegan respectively and display separately to avoid cross contamination.

Quick reference guide



Vegan



Ambient Display



Dairy Free



Freezer to Plate

Freezer to microwave to plate in 1 minute or less.



Gluten Free



Serve Warm

Handling & Visual Merchandising Video Guides



View the videos to help train your staff and enhance your cake display.

Serving Suggestion Video Library



View our serving suggestion videos to make delightful dessert creations.

Digital Brochures



View our Freezer to Plate and Brunch brochures.



CONNECT WITH YOUR SALES CONSULTANT:



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Welcome to Priestley's Gourmet Delights

Here at Priestley's Gourmet Delights, the passion we have for food is at the heart of who we are. Since 1996 we have been guided by our principles in sourcing the best ingredients to meet our exceptional quality standards and always asking 'what's next?' to delight our consumers with every treat. We push the boundaries and are constantly re-imagining new ways of bringing you delicious creations and inspiration. From our magnificent mud cake to our scrumptious savouries, whatever the occasion, we believe everyone deserves to indulge in a delightful food experience.

Why partner with us?

We are pioneers in the industry with over two decades of experience. Creating is in our DNA. We simply don't stand still and are always striving for more. For our partners, that means we are always at the forefront of consumer and industry trends, bringing you the latest innovation and working with you to delight your customers.



Gateaux & Logs





Code 1-298 | 16 Serves | 2.54kg

Caramel Sin

Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, chocolate dollops, caramel drizzle and caramel chocolate curls.



Code 1-750 | 16 Serves | 2.24kg

Lemon Pistachio Cake

Refresh and relax with this lemon pistachio cake, layered lemon curd and creamy icing, topped with crunchy pistachios. This little number is beautifully dense and full of flavour, a must indulge moment for anyone who loves a tangy treat.



Code 1-297 | 16 Serves | 2.57kg

Banana & Caramel Gateau

A moist banana and caramel cake with caramel cream cheese, drizzled with caramel and finished with dried banana chips.



Code 1-208 | 16 Serves | 2.27kg

Nero Mud Cake

A majestic, rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.



Code 1-294 | 16 Serves | 1.95kg

Mississippi Mud

A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.



Code 1-213 | 16 Serves | 2.37kg

Café Supreme Carrot Cake

A succulent cake with walnuts, carrots, golden syrup and spice, finished with cream cheese icing topped with walnuts.



Code 1-861 | 16 Serves | 2.59kg
Celestial Mud Cake

A heavenly gluten free mud cake with a layer of dark chocolate ganache.



Code 1-258 | 16 Serves | 1.92kg
Orange & Almond Cake

A moist, gluten and dairy free cake made from orange puree with almond meal and polenta, covered in almond flakes, dusted with icing sugar.



Code 1-238 | 16 Serves | 2.21kg
Hummingbird Cake

A tropical medley of flavours including banana, pineapple, and a touch of cinnamon. Topped with cream cheese icing, and sprinkled with pistachios, banana chips and coconut. Truly irresistible.



Code 1-862 | 16 Serves | 2.22kg
Red Velvet Cake

A simply stunning layered cake of red velvet and vanilla flavoured, white chocolate cream cheese, with semi naked "crumb coat" sides and topped with red velvet crumbs.



Code 1-738 | 16 Serves | 2.68kg
Tuxedo

Simply stunning with layers of chocolate cake and white chocolate cream cheese frosting, with semi naked "crumb coat" sides, all topped with a generous swirl of frosting and finished with dark chocolate curls.



Code 12104698 | 14 Serves | 1.9kg
Tiramisu Gateau

A taste of Italy with layers of coffee-flavoured sponge and creamy coffee filling on a chocolate base, finished with a light layer of chocolate.



Code 12047185 | 14 Serves | 2kg
Pumpkin & Ginger Cake

This delightfully zingy cake is topped with cream cheese icing, candied ginger, sunflower and pumpkin seeds, creating a truly wonderful flavour.



Code 1-014 | Supplied Whole | 2.16kg
Birthday Cake

A delicious chocolate cake covered in rich dark chocolate ganache, decorated with white and dark chocolate flakes.



Code 1-860 | 14 Serves | 1.59kg
Black Forest Gateau

A classic black forest with layers of chocolate sponge, rum syrup, cream and cherries topped with flakes of chocolate.



Code 1-958 | Supplied Whole | 900g
Tiramisu Log

Three layers of moist sponge infused with coffee flavour, layered with creamy tiramisu filling and finished with a dusting of cocoa.



Code 1-959 | Supplied Whole | 1.2kg
Chocolate Mud Log

Rich dark chocolate mud cake base with a creamy chocolate filling, topped with ganache and covered with fine flakes of dark and white chocolate.

Cheesecakes





Code 1-286 | 16 Serves | 2.44kg
Raspberry New York Cheesecake

A traditionally prepared creamy New York cheesecake, topped with delicious raspberry compote, white choc curls and ganache peaks.



Code 1-805 | 16 Serves | 1.8kg
Baked Lemon Lime Cheesecake

Baked lemon cheesecake bursting with a lime fruit filling topped with shredded coconut, sitting on a gluten free biscuit base.



Code 1-295 | 16 Serves | 2.19kg
Blueberry Brulee Cheesecake

Our famous New York cheesecake with a generous swirl of blueberries and a brulee finish.



Code 1-684 | Supplied Whole | 2kg
New York Cheesecake

A traditionally prepared creamy baked New York cheesecake on a biscuit crumb base, supplied whole.

* add dusting sugar



Code 1-291 | 16 Serves | 2kg
Platinum Cheesecake

A traditionally prepared New York cheesecake on a delicious biscuit crumb base and pre-portioned into 16 Serves.

* add fresh berries



Code 1-771 | 16 Serves | 2.25kg
Cookies & Cream Cheesecake

Showcasing whole cookies in cold set cheesecake folded with cookie crumbs, covered with dark chocolate glaze dripping down the sides, finished with white choc curls and sweet white peaks.



Code 1-744 | 16 Serves | 2.19kg
Cherry Cheesecake

A creamy cold set cheesecake loaded with delicious cherries and coconut, drizzled with dark chocolate glaze and sprinkled with more coconut.



Code 1-736 | 16 Serves | 2.60kg
Caramel Swirl Cheesecake

Creamy caramel cheesecake oozing a swirl of caramel, topped with caramel curls and sprinkled with petite curls of caramel and white chocolate.



Code 1-281 | 16 Serves | 2.16kg
Lime Swirl Cheesecake

Taste tempting creamy cheesecake with a fresh burst of tangy lime.



Code 1-293 | 16 Serves | 2.18kg
Chunky Choc Cheesecake

A brownie base, with rich chocolate cheesecake laced with white and dark choc chips, topped with dark and white ganache, finished with dark chocolate flakes.



Code 1-270 | 16 Serves | 2.29kg
Cappuccino Cheesecake

Coffee infused cheesecake on a chocolate biscuit base finished with a light dusting of cocoa and white chocolate rosettes.



Code 1-300 | 16 Serves | 2.18kg
Mango & Macadamia Cheesecake

Twin layers of vanilla bean cheesecake and macadamia laced mango cheesecake sitting on a gluten free chocolate crumb base topped with macadamia nuts and dark chocolate ganache.

GF

Code 1-290 | 16 Serves | 2.49kg
Passionfruit Cheesecake

A classic combination of smooth and creamy cheesecake glazed with tropical passionfruit.



Individual Cakes & Desserts





5 days ambient



Code 1-659 | 8 Serves | 115g

Mud Cake

Mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette sprinkled with zingy freeze dried raspberries.



5 days ambient



Code 1-739 | 8 Serves | 113g

Carrot Cake

Silky and sublime, this simply delicious vegan cake reveals shredded carrots and walnuts with cinnamon overtones. Topped with smooth vegan icing, delicately sprinkled with rose petals and pepitas.



GF

Code 1-276 | 8 Serves | 100g

Peach & Passionfruit Cheesecake

Tropical blend of peach and passionfruit swirled through our smooth and creamy baked cheesecake.



Code 1-334 | 8 Serves | 120g

Cookies & Cream Cheesecake

Cold set cheesecake with cookie pieces on a dark chocolate biscuit base, topped with a cookie sitting on a creamy vanilla swirl.



Serving Suggestion*

* add edible flower

Code 1-280 | 8 Serves | 100g

Blueberry Cheesecake

A generous swirl of blueberry through our creamy baked cheesecake on a biscuit crumb base.



3 days ambient

Code 1-271 | 8 Serves | 100g

Raspberry Cheesecake

A generous swirl of raspberry through our creamy baked cheesecake on a biscuit crumb base.



3 days ambient



GF DF

Code 1-662 | 8 Serves | 95g
Orange & Almond Cake

Persian inspired cake of orange & almond meal, drizzled with sweet white glaze, finished with a sprinkle of cranberries and pistachios.



GF DF

Code 1-257 | 8 Serves | 120g
Apple & Rhubarb Cake

Seasonal apples and rhubarb, sitting on a moist orange and almond base, topped with a fine crumble.



GF DF

Code 1-231 | 8 Serves | 120g
Pear & Walnut Cake

A centre of juicy pears, topped with walnuts, sitting on a moist orange and almond base.



5 days ambient



GF

Serving Suggestion*

Code 1-206 | 12 Serves | 82g
Raspberry Friand

Traditional recipe of almond meal baked with raspberries.

* add freeze dried raspberries



3 days ambient



GF

Serving Suggestion*

Code 1-207 | 12 Serves | 82g
Blueberry Friand

Traditional recipe of almond meal baked with blueberries.

* add edible flower and dusting sugar



Serving Suggestion*

Code 1-961 | 16 Serves | 100g

* add edible flower

Sticky Date Self Saucing Pudding

A traditional style pudding, full of dates with a self saucing butterscotch sauce.



Serving Suggestion*

Code 1-960 | 16 Serves | 100g

* add strawberry and chocolate flakes

Chocolate Self Saucing Pudding

One for the chocolate lovers, a chocolate pudding with a self saucing chocolate sauce.



Code 1-964 | 30 Serves | 105g

Plum Pudding

A moist plum pudding, made using traditional methods, with a perfect balance of the finest ingredients.



Code 1-328 | 6 Serves | 143g

Choc Ooze®

Decadent chocolate cake filled with choc sauce, served warm to release the ooze.



Code 1-152 | 8 Serves | 120g

Caramel Sticky Date Cake

A golden sticky date cake topped with a generous dollop of salted caramel. Delicious served warm.

Muffins & Lamingtons





Code 1-332 | 6 Serves | 155g
Milk Chocolate Muffin

A smooth and scrumptious milk chocolate muffin with a generous helping of milk chocolate drops in every bite.



Code 1-081 | 6 Serves | 137g
Raspberry & White Choc Muffin

A classic combination of sweet white chocolate drops and tangy raspberries.



Code 1-091 | 6 Serves | 150g
Double Chocolate Muffin

Rich and moist chocolate muffin with chocolate pieces throughout.



Code 1-082 | 6 Serves | 150g
Blueberry Muffin

A classic muffin with loads of blueberries throughout.



Code 1-090 | 6 Serves | 150g
Apple Muffin

Apple and sultana muffin blended with sugar and cinnamon.



3 days ambient

Code 12232229 | 60 Serves | 25g

Mini Muffin Mix

Sweet mini muffins in a mixed box of classical favourite flavours. Blueberry, Chocolate and Orange & Poppyseed.



5 days ambient

Code 1-083 | 6 Serves | 145g

Banana & Walnut Muffin

Bananas and walnut pieces make this a great favourite.



3 days ambient

Code 1-367 | 6 Serves | 150g

Blueberry Muffin - Gluten Free

Deliciously light gluten free muffin with plump juicy blueberries.



3 days ambient

Code 1-784 | 6 Serves | 150g

Choc Chip Muffin

Indulge in this scrumptious gluten free muffin, packed with rich dark chocolate chips. Heat up this heavenly treat and enjoy the chocolate chips melt and ooze into the soft and fluffy vanilla muffin.



7 days ambient

Code 6-001 | 48 Serves 24 Each | 23g

Choc & Raspberry Lamingtons 4cm

A light fluffy sponge cake covered in a bespoke lamington dip of chocolate or raspberry and rolled in desiccated coconut.



7 days ambient

Code 6-000 | 40 Serves 20 Each | 45g

Choc & Raspberry Lamingtons 5cm

A light fluffy sponge cake covered in a bespoke lamington dip of chocolate or raspberry and rolled in desiccated coconut.

Loaves & Breads



5 days ambient

V DF

Code 1-770 | 12 Serves | 1.29kg
Banana & Walnut Loaf

Deliciously wholesome vegan bread made from Australian Cavendish bananas, almond milk and linseed, laced with walnuts.



3 days ambient

GF

Code 1-053 | 12 Serves | 1.2kg
Date & Honey Loaf

A rich golden loaf, loaded with dates and honey, sprinkled with coconut. Great served warm with butter.



5 days ambient

GF

Code 1-171 | 12 Serves | 1.14kg
Banana Bread - Gluten Free

Gluten free and full of flavour. Simply delicious banana bread topped with banana chips.



5 days ambient

GF DF

Code 1-055 | 12 Serves | 1.2kg
Orange & Almond Loaf

A moist loaf made from oranges and almond meal and finished with almond flakes and a dusting of icing sugar.



5 days ambient

DF

Code 1-046 | Supplied Whole | 2.04kg
Banana Bread

A mega sized banana bread, baked to perfection. Enjoy it as is, or served warm.



3 days ambient

Code 1-059 | Supplied Whole | 1.93kg
Pear & Raspberry Bread

A moist bread laced with chunks of pear and raspberry, a hint of cinnamon and dusted with icing sugar.

Pavlova

6 Weeks Ambient



Serving Suggestion*

Code 6-200 | 12 Serves | 27g | 65mm diameter x 45mm high
Hi Rise Mini Pavlova

A round top pavlova for an individual dessert with wow factor.

* add any decorations of your choice, i.e. cream, fresh fruits, coulis or dessert sauces (p.19)

6 Weeks Ambient



Serving Suggestion*

Code 6-204 | 48 Serves | 8.5g | 47mm diameter x 37mm high
Petite Pavlova

Very cute bite size pavlova for high tea, catering or a dessert share platter. Create different flavours and plate together for an irresistible finale.

6 Weeks Ambient



Serving Suggestion*

Code 6-203 | 24 Serves | 25g | 70mm diameter x 35mm high
Mini Pavlova

A flat top shell which is the perfect base for individual pavlova creations on the dessert menu.

Sauces, Coulis & Puree

For more Serving Suggestion Ideas, scan here:



Mmmm... Salted Caramel Milkshake



GF

Code C3909 | 500mL
**Salted Caramel
Dessert Sauce**



GF

Code C3911 | 500mL
**Chocolate Fudge
Dessert Sauce**



GF

DF

V

Code C3904 | 500mL
**Raspberry
Coulis**



GF

DF

V

Code C3908 | 500mL
**Passionfruit
Coulis**



GF

DF

V

Code C3907 | 500mL
**Mixed Berry
Coulis**

Delicious... Mango Pineapple Coconut Smoothie



Code C3548 | 1kg
Mango Puree

GF

Serving Suggestion

Slices



Code 1-287 | 14 Serves | 1.98kg
Vanilla Slice

Creamy smooth vanilla bean custard between layers of delicate pastry topped with white ganache and feathered chocolate.



Code 1-044 | 15 Serves | 1.86kg
Carrot Cake Slice

Loaded with walnuts, carrots, golden syrup and extra spices topped with a layer of rich cream cheese icing.



5 days ambient



Serving Suggestion*

Code 1-821 | 18 Serves | 1.65kg
Lemon Slice

Sweet coconut biscuit base covered with tangy lemon icing topped with shredded coconut. * add fresh lemon



3 days ambient



Code 1-245 | 18 Serves | 1.53kg
Cherry Slice

A blend of coconut and cherries on a chocolate coconut base topped with dark ganache and coconut.



5 days ambient



Code 1-804 | 15 Serves | 1.1kg
Brownie - Gluten Free

Delicious fudgy brownie laced with pecans and walnuts in the traditional American style and it's gluten free.



5 days ambient



Code 1-017 | 14 Serves | 2.17kg
Chocolate & Orange Slice

Deliciously fruity and fresh orange flavours in a mouth-watering chocolate mud cake layered with orange icing and topped with dark chocolate shards.



GF

Code 1-029 | 15 Serves | 2.01kg
Chocolate & Vanilla
Cheesecake Slice

What makes this creation so unique is the beautiful marbling effect. Swirls of rich chocolate are gently incorporated into the vanilla cheesecake batter, creating an elegant and eye-catching pattern which is too hard to resist – it's also delicious and gluten free!



GF

Code 1-285 | 15 Serves | 2.19kg
Lemon & Passionfruit
Cheesecake Slice

A lemon baked cheesecake covered with passionfruit on a gluten free biscuit base.



5 days ambient



Code 1-216 | 15 Serves | 1.6kg
Rocky Road Slice

A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base.



3 days ambient



Code 1-123 | 15 Serves | 1.95kg
Caramel Slice

A smooth creamy caramel on a rich coconut biscuit base, finished with a feathered ganache.



5 days ambient



Code 1-118 | 15 Serves | 1.02kg
American Brownie

A traditional recipe of chocolate fudge mixed with loads of walnuts and pecans. Lightly dusted to finish.



Serve warm



Code 1-215 | 15 Serves | 1.87kg
Apple Slice

Apples, sultanas and spices on a shortcrust base topped with a sweet crumble.



3 days ambient



Code 1-119 | 15 Serves | 1.46kg
Macadamia Slice

A rich mix of caramel and macadamia nuts on a shortcrust base.



Code 1-733 | 30 Serves | 1.96kg
Fruit & Grain Slice

A medley of goodness baked in this vegan slice of cranberries, dates, sultanas, oats, buckwheat, pumpkin seeds, coconut, golden syrup and almonds with a touch of cinnamon.



Code 1-331 | 18 Serves | 1.95kg
Flakey Cheesecake Slice

Enjoy all the delicacies of flakey chocolate in our light cold set cheesecake loaded with chocolate flakes on a crumbly milk chocolate biscuit base.



Code 1-262 | 18 Serves | 1.83kg
Hummingbird Slice

A rich slice of blended banana and pineapple, topped with a layer of cream cheese icing dressed with pistachio, coconut and banana pieces.



Code 1-329 | 18 Serves | 1.66kg
Mint Hedgehog Slice

Magnificent mint with an irresistible biscuit crunch. Mint flavoured hedgehog base topped with minty ganache swirled through chocolate.

* add fresh mint leaves



Code 1-362 | 18 Serves | 1.65kg
Red Velvet Slice

Luxurious red velvet base layered with creamy cold set cheesecake and a red velvet crumble.



Code 1-136 | 15 Serves | 1.84kg
Caramel Slice - Gluten Free

Creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate ganache and caramel drizzle.



Code 1-321 | 15 Serves | 1.76kg
Tiramisu Slice

Coffee lovers will delight in layers of light sponge and tiramisu cream filling infused with coffee and dusted with cocoa.

Large Tarts & Pies





Code 1-720 | Supplied Whole | 1.75kg
Lemon Meringue Tart

A raging sea of mallowy meringue with hand torched peaks crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this classic tart.



Code 1-022 | Supplied Whole | 1.59kg
Citrus Tart

A sweet pastry tart filled with lemon curd. Simply the best there is!



Code 1-268 | Supplied Whole | 1.64kg
Key Lime Tart

A tangy baked lime filling in a sweet tart shell, finished with shredded coconut.



Code 1-169 | 16 Serves | 1.36kg
Baked Lemon & Lime Tart

Delight in the fresh citrus harmony of lemon and lime juice in a sweet baked tart with a sprinkling of dusting sugar.



Code 1-062 | 16 Serves | 1.82kg
Pecan Pie

An all time favourite. A sweet pastry tart shell filled with rich caramel and loaded with pecans.



Code 1-105 | 16 Serves | 1.68kg
Blueberry & Almond Tart

A sweet pastry tart shell filled with plump blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar.



Code 1-003 | 16 Serves | 1.96kg
Granny's Apple Pie

A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top. Better than Granny's!

Individual Tarts



Serving Suggestion - add decorations of your choice, i.e. edible flowers , lemon or freeze dried raspberries



GF

Serving Suggestion*

Code 1-366 | 6 Serves | 97g
Choc Berry Tart

Tangy blueberry and creamy baked cheesecake in a gluten free choc tart shell.

* add chocolate flakes



GF

Code 1-839 | 6 Serves | 120g
Pear & Ricotta Tart

Smooth baked ricotta cheesecake in a gluten free shell topped with brulee pear. A great base for savoury sweet creations.



GF

Code 1-840 | 6 Serves | 97g

Strawberry Cheesecake Tart

A creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.



GF

Code 1-316 | 6 Serves | 149g

Citrus Tart - Gluten Free

Swirled filling of tangy citrus curd in a delicious gluten free tart shell lightly dusted.



Code 1-642 | 6 Serves | 145g
Apple Lattice Top Tart

A golden shortcrust pastry tart filled with lightly spiced apple and topped with a pastry lattice. Delicious served warm with custard and ice cream.



Code 1-275 | 6 Serves | 130g
Caramel Tart

Rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.



Code 1-234 | 6 Serves | 120g
White Choc & Pecan Tart

A sweet fluted tart shell filled with a blend of white chocolate and pecans in a bed of caramel finished with a lattice of icing sugar.



Code 1-344 | 6 Serves | 100g
Lemon Meringue Tart

Hand torched mallowy meringue crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this delicious tart.



Code 1-658 | 6 Serves | 98g

Banoffee Tart

Square chocolate tart shell, filled with banana laced caramel, topped with fresh cream, banana chips, and chocolate drizzles.



Code 12193704 | 6 Serves | 120g

Apple Crumble Tartlet

A delicious apple filling in a sweet fluted pastry shell finished with a crunchy crumble topping.



Code 1-284 | 6 Serves | 107g

Custard Tart

Savour the creamy texture and full flavour of vanilla bean custard sitting in a sweet tart shell and dusted with cinnamon.



Code 1-224 | 6 Serves | 125g

Citrus Tart

A sweet pastry tart, filled with our renowned tangy citrus curd and lightly dusted with icing sugar.

Savoury Creations



Handling Guide:



Serving Suggestion - add fresh herbs



Serving Suggestion*



Serving Suggestion*

Code 1-735 | 12 Serves | 110g
Spinach & Ricotta Quiche

Mediterranean inspired combination of spinach and ricotta folded through creamy eggs, spiced with garlic, in a delicious pastry shell.

* add fresh herbs

Code 1-741 | 12 Serves | 110g
Pumpkin & Chive Quiche

Locally grown pumpkin, mixed with chives, parmesan and cheddar cheese, folded through creamy eggs in a delicious pastry shell.

* add fresh herbs

Handling Guide:



Code 1-712 | 6 Serves | 153g

Pesto & Cream Cheese Muffin

Our gourmet pesto muffin is gluten free and delightfully blends the vibrant taste of basil pesto with the richness of cream cheese topping. The pesto mixture of basil leaves, garlic, cashews and olive oil adds a burst of herbal and nutty flavours to the muffin. The cream cheese topping, known for its creamy and tangy profile, brings an indulgent element to the overall taste.



Code 1-745 | 6 Serves | 153g

Mediterranean Muffin

This muffin is a savoury treat inspired by the flavours of the Mediterranean. It is gluten free and packed with sundried tomatoes, olives, spinach, chunks of feta, and topped with toasted parmesan cheese. The combination of these ingredients creates a delicious balance of savoury flavours with hints of tanginess from the parmesan cheese and tomatoes.

Code 1-713 | 6 Serves | 156g

Pumpkin & Kale Muffin

A hearty gluten free and vegan baked treat that combines the flavours of pumpkin and finely chopped nutritious kale, spiced with rosemary, and garnished with pumpkin seeds. The pumpkin provides a beautiful orange colour and creates a subtle earthy taste.



Code 1-746 | 6 Serves | 153g

Beetroot & Whipped Feta Muffin

This delicious savoury treat is gluten free and packed with the natural sweetness of beetroot chunks, which are complemented by the aromatic flavour of rosemary and thyme. Finished with the tang of creamy and salty whipped feta topping, this muffin makes for a perfectly balanced delicacy.

**Choose
the cut to suit
your crowd.**

Photographs show
cut portions.

Tray Cakes



Code 12140775 | Whole Tray 400x300mm, 40mm high | 2.44kg
Black Forest Deep Tray

A combination of chocolate sponge, sour cherries and fresh cream topped with a sprinkling of flaked chocolate.



Code 1-179 | Whole Tray 319x211mm, 55mm high | 1.72kg
Tropical Sponge Cheesecake Tray

Light sponge topped with silky cheesecake, decorated with a mango and orange jelly topping.



Code 1-177 | Whole Tray 319x211mm, 55mm high | 1.72kg
Citrus Sponge Cheesecake Tray

Light sponge topped with silky cheesecake, decorated with a fruity citrus jelly topping.



Code 1-176 | Whole Tray 319x211mm, 55mm high | 1.72kg
Strawberry Sponge Cheesecake Tray

Light sponge topped with silky cheesecake, decorated with a crushed strawberry jelly topping.



Code 12140731 | Whole Tray 400x300mm, 40mm high | 3.54kg
Apple Crumble Deep Tray

A sweet pastry base packed with delectable apple and finished with a crumble topping.



Code 12140774 | Whole Tray 400x300mm, 40mm high | 2.32kg
Tiramisu Deep Tray

Layers of coffee flavoured chocolate sponge and creamy coffee filling, finished with a light dusting of cocoa.



Code 12182652 | 70 Serves 400x300mm, 40mm high | 3.4kg
Chocolate & Raspberry Tray

A rich chocolate cake made with raspberries and topped with chocolate ganache and raspberry puree.

Grab & Go



Code 1-782 | 8 Serves | 90g
Banana Bread Slice

Retail Ready!
Counter Top Boxes



Enjoy a slice of simply delicious gluten free banana bread topped with sweet banana chips.



Code 1-857 | 12 Serves | 47g
Gingerbread Man

Traditional gingerbread man with a happy smile.



Code 1-704 | 11 Serves | 56g
Triple Choc Cookie

Chocolate lovers delight. A gluten free chocolate cookie with dark and white chocolate chips.



Code 1-705 | 11 Serves | 56g
White Choc Macadamia Cookie

The popular flavour combo of white chocolate chips and macadamia nuts in a gluten free cookie.



Code 1-707 | 8 Serves | 56g
Melting Moment

Melt in your mouth shortbread biscuits filled with vanilla icing.



Code 1-706 | 11 Serves | 60g
Smarty Pants Cookie

Gluten Free choc chip cookie topped with colourful chocolate buttons for kids of all ages.



Convenience

21 days ambient



Code 1-666 | 20 Serves | 80g
Crazy Caramel Slice

Priestley's own, smooth, creamy caramel on a rich coconut biscuit base, topped with ganache.

7 days ambient



Code 1-775 | 20 Serves | 80g
Badass Brownie

Delicious cakey brownie with crunchy dark choc chips for a badass treat.

7 days ambient



Code 1-776 | 20 Serves | 75g
Cheeky Cherry Slice

Get cheeky with this delicious combo of chocolate and coconut with chunks of cherry, and choc ganache on top.

7 days ambient



Code 1-664 | 24 Serves | 90g
Bent Banana Bread

Simply delicious banana bread with distinctive pieces of Australian Cavendish Bananas.

7 days ambient



Mad Muffins

Code 1-772 | 28 Serves | 120g
Double Choc

Go mad for this dark choc muffin with crunchy choc chips.






Code 1-773 | 28 Serves | 120g
Blueberry

All time favourite muffin with whole blueberries, so deliciously mad.

Code 1-774 | 28 Serves | 120g
Orange & Poppyseed

Taste the sunshine of oranges with a little crunch of poppyseed in this mad muffin.

Check out our website for helpful resources

-  High Resolution Product Images
-  Nutritional Information
-  Latest promotions
-  Seasonal flyers
-  Cake tags



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