

Devilish Desserts



Product & Price List

Spring 2021

This product list is designed to make customers aware of our products and services. Take your time and browse through this brochure leisurely. In doing so you will benefit when investing in the purchase of our products. If you require any additional information please do not hesitate to contact us.

Thank you for looking

Devilish Desserts

Unit J 6 Dominion Way
Rustington
West Sussex
BN16 3HQ

Tel 01903 776006

email: info@devilishdesserts.co.uk
www.devilishdesserts.co.uk

A little About Us

The purpose of this brochure is to give customers and the general public awareness of the unique products and services that we provide.

We have been making Cakes, Desserts and Savoury Products for the public for over Twenty Years. Alec Pelling our Chef Patissier for 19 years, with his team has on three occasions made Desserts for Her Majesty Queen Elizabeth II and the Royal Family. We are also nominated suppliers to 4 major breweries.

In the pages of this brochure you will find just a small amount of the products that we manufacture. Our product range exceeds 300 different items which for obvious reasons does not lean towards being printed in this document. Our policy, which by the way has attributed to our success, is that if you the customer want it made. We will make it for you.

You will also discover the large range of Savoury Products we make. This includes our Individual Steak and Ale Pie which won the British Pie award “Supreme Champion” award 2010, also subsequent awards Gold Silver and others. We are obviously very proud of this achievement. If you check out our web site you will see that we won several other awards in the same competition. We must be good at this.

We also have a large selection of individual desserts and pastries that are widely used for Weddings and Functions. A coffee shop range that is suitable for coffee shops and garden centres. There are products for all types of outlets.

We have 20 full and part time employees. All our products are hand crafted by skilled chefs and patissier 's. We have a product development team who are constantly looking for new ideas and new recipes. You the customer are an invaluable resource in generating new ideas.

We do hope that you enjoy looking through this brochure and if you have any queries please do not hesitate to call us on the numbers given on the contact page.

Some of Our Chocolate Stuff



Chocolate Stuff

All these average £1.75 per portion at 16 Portions

Bar Chocolate & Mascarpone Torte

Chocolate & Orange Fudge Cake

Chocolate & Cherry Sachertorte

Chocolate & Strawberry Gateau

Unlimited Chocolate Gateau

Luxury Black Forest Gateau

Chocolate Fudge Brownie

Chocolate Fudge Cake

Caribbean Crunch

Heaven on Earth

Caribbean Crunch

Ebony & Ivory

Jamaican Dark

Hell on Earth

Toffee Intent

Castle Royal

Rum Truffle

Chocolate & Other Stuff



Gateaux & Tortes

All these average £1.65 per portion at 16 Portions

Caramel & Praline Gateau

Baileys& Cream Gateau

Apricot & Brandy Torte

Toffee & Hazelnut Torte

Blackcurrant Harlequin

Grand Marnier Gateau

Coffee Walnut Gateau

Raspberry Rhapsody

Strawberry Gateau

Tropicana Gateau

Peaches & Cream

Amaretto Gateau

Tiramisu Gateau

Tyrolean Gateau

Bucks Fizz

Cheesecakes - Fruit Tarts & Pies - Meringues Crumbles



Other Stuff

Strawberry Shortbread	£24.85
Strawberry Paris Brest	£24.95
Banoffee Pie	£24.15
Highland Cream	£24.95
Irish Coffee Log	£25.85

Profiteroles (Plain)	£22.50
Profiteroles (Dipped in Chocolate)	£24.50

Give 3 per Portion = 14 Portions in a Box

Chantilly Cream – Fresh Cream – Crème Patissier – Bailey’s Cream

Roulades	£22.95
----------	--------

Chocolate & Raspberry – Chocolate & Orange – Strawberry
Chocolate & Red Cherry – Apricot & Almond

Fruit Pies & Crumbles

Fruit Pies

Apple	£16.95
Apple Blackberry	£17.10
Apple Raspberry	£17.10
Blueberry	£18.10
Cherry	£18.10
Peach & Apricot	£23.95
Belgian Apple Flan	£18.20
Apple Pecan Nut Strudel	£21.73
Danish Apple Strudel (Filo Pastry)	£25.00
Lemon Meringue Pie	£17.25

Crumbles

Apple	£16.95
Apple Raspberry	£17.10
Apple Blackberry	£17.10
Toffee Apple Pecan	£24.50
Peach Apricot	£23.95
Rhubarb	£17.55
Sussex Apple Cake	£18.10

Tarts & Flans

Traditional Treacle Tart (2 in a Box) Traditional Bakewell Tart	£28.75
Tart	£18.10
Bakewell Tart Iced	£18.95
Iced Cherry Bakewell	£19.25
Pear & Almond Bakewell with Apple & Almonds	£19.75
Bakewell Pecan Nut Tart (2 in a Box)	£43.56
Tart'e au Citron	£19.75

Fresh Fruit Flans

Swiss Apple	£22.94
Raspberry	£25.36
Strawberry	£25.36
Strawberry & Kiwi	£26.00
Fruit de Bosco	£26.00
Fresh Fruit Flan	£27.00

Cheesecakes

Standard Cheesecakes £22.94

A Rich Creamy Vanilla Cheesecake
Topped with the Deluxe Fruit Preserve
of your Choice.

Fresh Fruit Cheesecakes £24.80

Topped with the Fruit Preserve
and Fresh Fruit of your Choice.

Deluxe Cheesecakes £24.15

High Standard as above but with the
Selected topping incorporated in the Cheesecake

Bar Cheesecakes £28.40

High Standard as above but in and 18 inch
Bar as for easy portioning.

Specialist Cheesecakes £24.15

Bailey's Cream
Chocolate & Khalua
Deluxe Chocolate Marbled
Ginger & Lime

Baked Cheesecakes £26.20

New York
Vanilla
Blueberry
Raspberry

Some General Information

All our chocolate gateau and dessert range are 16 portion desserts. To give you a general idea of the size they are approximately 12 inches in diameter. We do not pre-portion any of our desserts; the portion is defined by a cream curl, a chocolate silhouette or a piece of fruit.

We only use the best Belgian Chocolate when making our Chocolate Curvature and Chocolate products. This is a little more expensive, but well worth it.

Where not specified our cream products are made with our own blend of long life creams. This has a neutral taste but the shelf life of the products is greatly extended. This blended cream is vegetable oil based so they are a favorite with vegetarians. They also hold the piping definition so as to look good for longer.

All products are available in Fresh Cream but obviously this reflects in the price. Please do not hesitate to request Fresh Cream if your clientele prefer this.

The sweet pastry for Fruit Pies is made with vegetarian margarine and vegetarian shortening. This knowledge is handy as to advise your vegetarian customers who normally have a restricted choice of desserts. The pastry is from a French recipe and is very short but handles really well. Also if you wish to warm a portion of Apple Pie or any other pie for that matter, it will regenerate nicely.

All our products are handmade and are made in small batches which enable us to monitor the quality more diligently. This also gives the products a homemade appeal which customers prefer in these times of mechanized production.

We also give an unconditional **Guarantee** on all our products. If you have any problems or a product does not perform as you anticipated then we will replace it on your next delivery.

Our cheesecakes are all made with full fat double cream and we have wide selection of Standard Cheesecakes, Fresh Fruit Cheesecakes and Deluxe Cheesecakes for you to choose from.

Our products may not be finished as in the Photographs. We leave the final finish to your Chef which will make your dessert more personalized to your establishment.



Savoury Pies & Quiches





Savoury Pies



Individual Savoury Pies

We produce the above in various sizes in Individual Pies. (These prices may vary slightly depending on the filling you choose).

9 in a Box Premium pies	£28.95
12 in a Box (Lunch Pies)	£32.84
15 in a Box (Dinner Pies)	£45.80
15 in a Box Steak & Kidney Puddings	£53.55

Quiche

11 Inch Large Deep Dish Quiche

We produce such a large variety of Quiche there are but the price of each are around:

£18.00 to many to list

Individual Quiche

Again the variety is as large as the 12 Inch Quiche

£19.20

12 in a Box

We only use the best ingredients available for our Savoury Products. As you can see by the art work on this page we source all our ingredients from British producers.

All our products are more than a little bit special. They are award winning.



Specialist Individual Desserts



Specialist Individual Desserts

We produce the above individual desserts in various sizes.
(These prices may vary slightly depending on the selection you choose).

Special for Weddings £22.80

Strawberry Shortbread Hearts
Chocolate Fruit Cups
Mocha Choux Swans
Strawberry Meringue Swans
Peach & Passion Fruit Hearts
Strawberry Paris Brest
Apricot Delice
Chocolate & Grand Marnier Hearts
Chocolate Spice

Special for Conferences £22.80

Hazelnut Praline
Banoffee Pie
Blackcurrant Cassis Torte
Amaretto Torte
Crème Caramel Torte
Cherry Kirsch
Fruit Flavored Cheesecakes
Irish Mist
Tiramisu Torte
Cassis Torte
Fruit topped Russe

Coffee Shop Tarts

Chocolate Éclairs (Large – 10 in a Box)		£14.40
Fresh Fruit Tartlets (6 in a Box)		£9.90
Banoffee Tartlet		£18.00
Tart'e au Citron		£18.25
Pecan Tartlet		£18.00
Lemon Meringue Tartlet(6 in a Box)		£9.35
Treacle Tartlet (12 in a Box)		£16.20
Individual Luxury Sticky Toffee Puddings	(18)	£26.62
Individual Chocolate Puddings	(18)	£25.80



Delivery Service

At the moment we deliver to most areas in the South of England, our distribution stretches from Rustington to Eastbourne in the East and to Torquay in the West. Also we go into central London every day and as far North as Milton Keynes and Oxford and over to Bristol in the West.

We have a dedicated telesales service who can arrange to call you the day before your delivery day. The earlier that you can place your order the more the Guarantee you will receive it on your next delivery day.

We also have an answerphone service where you can leave an order if you have an emergency.

Please call to check what days you can expect your delivery and to arrange the telesales service if you require this.

Other Stuff

We try to **Guarantee** the prices in this product list for the duration of the season. Albeit sometimes due to unforeseen price rises in raw materials we reserve the right to change the prices at any time. We will endeavor to advise our customers of any price change although sometimes this is not always possible.

Requesting a Brochure

You can view the Brochure in PDF form on our web site www.devilishdesserts.com
You can print this off or just view online.

We are endeavouring to be a “Green” company and to help reduce our carbon footprint. Thank you for considering this.

