

PÂTISSERIE WHOLESALE

PRODUCT LIST

ARTISAN & SPECIALITY BREADS

CHEWY BROWN (Rectangular)

Allergens: Cereals containing gluten: wheat, rye.

Chewy Brown roll 75g Chewy Brown sandwich roll 140g Chewy Brown 400g Chewy Brown 800g

See also Sandwich Bread

Traditionally called a campaillou, this is one of our most popular loaves and now very much part of Brighton's food culture. Much imitated but never equalled, this bread is made from a secret combination of rye and malted wheat sourdough. It is one of the very best breads to toast!

STONEGROUND SOURDOUGH (Oval)

Allergens: Cereals containing gluten: wheat,rue.

Stoneground sourdough roll 75g Stoneground sourdough 400g Stoneground sourdough 800g

Strongly flavoured light brown bread made using of our 22 years old starter with finely milled stoneground whole-meal flour. The proving timew is what makes it so special. Enjoy it with butter and jam, use it to make sandwiches or dip it in soup.

FRENCH COB (Round)

Allergens: Cereals containing gluten: wheat, barley, rye.
Farmhouse roll 75g
Farmhouse 400g
Farmhouse 800g

A traditional French white loaf. This is the kind of crusty bread enjoyed every day in French homes for a hundred years. The bread has a lovely light crumb and thick crust – the very taste of childhood.

CHEWY WHITE (Rectangular)

Allergens: Cereals containing gluten: wheat.

Chewy White roll 75g Chewy White sandwich roll 140g Chewy White 400g Chewy White 800g

See also Sandwich Bread

An open textured crusty white bread excellent for toasting. The dough is fermented in tubs and knocked back and folded over the course of the day until it is cut into chunks and loaded into the oven. Full flavour, mildly sour loaf with great keeping qualities.

WHITE SOURDOUGH (Round)

Allergens: Cereals containing gluten: wheat, rye.

White sourdough roll 75g White sourdough roll 125g White sourdough 400g White sourdough 800g

See also Sandwich Bread See also Baguettes

Made using a rye sourdough starter that came to life in 1999. Sourdough loaves can vary greatly in sour intensity depending on how you prepare the dough. Our sourdoughs are made to be moderately mellow.



RUSTIC SUNGRAIN (Rectangular)

Allergens: Cereals containing gluten: wheat, soya and sesame seeds.

Rustic Sungrain roll 75g Rustic Sungrain 800g Rustic Sungrain 400g

Made with lots of sunflower seeds, this bread has a delicious softness and sweetness of flavour. Being packed full of seeds it keeps very well, because of the natural oils contained within them. Try it with salad filled sandwiches, toasted with camembert or tomato soup.

MULTI-CEREAL (Round)

Allergens: Cereals containing gluten: wheat, barley, rye, sesame seeds.
Multicereal Roll 75g
Multicereal 400g
Multicereal 800g

See also Sandwich Bread See also Baguettes

This is one of our most flavoursome loaves packed with amazing ingredients. To get the full benefit of all the goodness that goes into the multi-cereal, we let the dough rest overnight which allows more moisture into the crumb. A mix of wheat, barley, toasted flaxes, sunflower seeds and more! A full nutty flavour.

HONEY & SPELT

Allergens: Cereals containing gluten: spelt, barley, lupin and sesame seeds. Honey spelt 400g

A rustic bread made with oilseeds, coarsely ground lupin seeds, honey and ancient Roman spelt grains producing an almost sweet loaf with a very tender, light crumb and a soft texture.



FJORD (Oval)

Allergens: Cereals containing gluten: wheat, rye, barley and soya.
Fjord 400g
Fjord 800g

A rich, dense, dark, Scandinavian style bread packed full of seeds and with added herbs. High in fiber and protein and low in carbohydrates. Introduced to our range in late 2013 this unusual and flavoursome bread is quickly gaining in popularity.

RYE SOURDOUGH (Tin)

Allergens: Cereals containing gluten: rye.

Rye sourdough 400g

A very long ferment allows the sour-dough's flavour to mature to its full tanginess! Mouth watering thinly sliced with savoury toppings.

BRIOCHE LOAVES

Allergens: Cereals containing gluten: wheat, eggs, milk.
Brioche Tin Small
Brioche Tin Large

All loaves can be sliced and bagged for a small additional charge.

ARTISAN & SPECIALITY BREADS





FOCACCIA

Focaccia SizesSmall round, 12cm diameter Small rectangular, 16cm x 9cm

Focaccia Toppings:

Herb

Allergens: Cereals containing gluten: wheat

Green and Black Olive

Allergens: Cereals containing gluten: wheat

Cheese and Red Onion

Allergens: Cereals containing gluten: wheat and milk

A light, irregularly crumbled, soft crusted, Italian bread made and topped with extra virgin olive oil plus various other Mediterranean ingredients.

CIABATTA

Allergens: Cereals containing gluten: wheat.

Ciabatta roll
Ciabatta small
Ciabatta medium
Ciabatta medium square
Ciabatta large

Such a lovely bread to tear and share. A generous amount of olive oil adds to the delicate flavour of this fine Italian flour.

SANDWICH BREAD

WHITE LOAVES

Allergens: Cereals containing gluten: wheat

White 400g F/H
White 400g F/H Sliced
White 800g F/H
White Sandwich 800g
White 800g F/H Sliced
White Sandwich 800g Sq Sliced

Allergens: Cereals containing gluten: wheat, barley, rye.

White Bloomer 800gWhite Bloomer 800g Sliced

WHOLEMEAL LOAVES

Allergens: Cereals containing gluten: wheat.

Wholemeal 400g F/H
Wholemeal 400g F/H Sliced
Wholemeal 800g Sq Sliced
Wholemeal 800g Seeded Sq Sliced
Wholemeal 800g F/H
Wholemeal 800g F/H Sliced

Also in round Wholemeal 400g Round Wholemeal 400g Round Sliced Wholemeal 800g Round Wholemeal 800g Round Sliced

LIGHTGRAIN LOAVES

Allergens: Cereals containing gluten: wheat, barley.

A malted-seeded loaf containing cracked wheat
Lightgrain 400g F/H
Lightgrain 400g F/H Sliced
Lightgrain 800g F/H
Lightgrain 800g F/H Sliced
Lightgrain 800g Sq
Lightgrain 800g Sq
Lightgrain 800g Sq Sliced



Our Sandwich Loaves come in two slightly varying shapes. The Farmhouse loaves (F/H) are a tinned bread with a domed top. The Square loaves (Sq) are a tinned bread with a flat top. All sides the same, perfect for a uniform sandwich shape.

ALL OUR BREADS CAN BE SLICED (medium or thick), WRAPPED AND LABELLED AT A SMALL ADDITIONAL COST

SPECIALITY SANDWICH LOAVES

Allergens: Cereals containing gluten: wheat, rye.

Chewy Brown F/H 400g Chewy Brown F/H 800g Chewy Brown Sq 800g

Allergens: Cereals containing gluten: wheat.

Chewy White F/H 400g Chewy White F/H 800g Chewy White Sq 800g

Allergens: Cereals containing gluten: wheat, rye.

Sourdough Sq 800g

Allergens: Cereals containing gluten: wheat, barley, rye, sesame seeds.

Multicereal F/H 400g Multicereal F/H 800g Multicereal Sq 800g

BAGUETTES

Allergens: Cereals containing gluten: wheat, barley. (please note all seeded baguettes are egg washed)

French Stick Large 400g
French Stick Large 400g Poppy Seed
French Stick Large 400g Sunflower Seed
Baguette
Baguette Poppy Seed
Baguette Sunflower Seed

How could we not sell a classic white baguette? Made with fine French flour, giving it the authentic sweet taste and fine crust.

Baguette Half Baguette Half Poppy Seed Baguette Half Sunflower Seed

Baguette Sub
Baguette Sub Poppy Seed
Baguette Sub Sunflower Seed
Baguette Roll
Baguette Roll Poppy Seed
Baguette Roll Sunflower Seed

Allergens: Cereals containing gluten: wheat, eggs.

Soft Baguette 10"

Allergens: Cereals containing gluten: wheat.

Traditional Baguette
Traditional 1/2 Baguette
Traditional 1/3 Baguette
Sourdough Baguette

Allergens: Cereals containing gluten: wheat, rye, barley and sesame seeds.

Multicereal Baguette Multicereal Half Baguette Multicereal French Stick

A perfect combination between our lovely Multi-Cereal loaf and our classic French baguette.



ROLLS & BAPS



BEST FOR BURGERS

Allergens: Cereals containing gluten:

wheat, Rye, eggs, milk.

Burger Bun Original

Burger Bun Original Seeded

Burger Bun Med

Burger Bun Med Seeded Burger bun Mini 30g

Kids Burger Bun Kids Burger Bun Seeded

Allergens: Cereals containing gluten: wheat.

Vegan Burger Bun Vegan Burger Bun Seeded Vegan Burger Bun Floured

BRIOCHE

Allergens: Cereals containing gluten: wheat, eggs, milk.

Brioche Bap

Brioche Bap Sunflower

Brioche Bap Poppy Brioche Bap Mixed Seed

All available in small, medium and large

BEST FOR HOT DOG'S

Allergens: Cereals containing gluten: wheat, eggs, milk.
Gourmet Hot Dog 4"/6"

Allergens: Cereals containing gluten: wheat, eggs.

Hot Dog Roll 4"Hot Dog Roll 6"

WHITE ROLLS & BAPS

Allergens: Cereals containing gluten: wheat, eggs

Bap Sml/Med/Lge
Bap Medium Sunflower Seed
Bap Medium Poppy Seed
Roll Sml/Med/Lge
Knot Medium
Knot Medium Poppy

Allergens: Cereals containing gluten: wheat.

Bap Medium Floured Crusty Roll

Allergens: Cereals containing gluten: wheat, milk.

Bap Large Cheese

PASTRIES

Croissant Pain aux Raisins Cheese Straws

Allergens: Cereals containing gluten: wheat, eggs, milk.

Pain au Chocolat

Allergens: Cereals containing gluten: wheat, eggs, milk, soya.

Vegan Croissant

Allergens: Cereals containing gluten: wheat.

Vegan Pain au Chocolat

Allergens: Cereals containing gluten: wheat, soya.

Almond Croissant

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, nuts: almonds.

Almond Pain au Chocolat

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, nuts: almonds, soya.

Chocolate Twist

Allergens: Cereals containing gluten: wheat, eggs, milk, soya.

Apple Danish Almond Bite

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, nuts: almonds.



Apricot Danish Red Fruit Danish Cinnamon Danish

Allergens: Cereals containing gluten: wheat, barley, eggs, milk.

Pistachio & Raspberry Almond Bite

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, nuts: almonds, pistachio.

Mini Macaroon

Allergens: eggs, milk, soya, nuts: almond, pistachio.

Chocolate Moelleux

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, soya.

TARTS

Apple (VG)

Allergens: Cereals containing gluten: wheat.

Apricot (VG) Pear (VG)

Allergens: Cereals containing gluten: wheat nuts: almonds.

Pear & Chocolate

Allergens: Cereals containing gluten: wheat, eggs, milk, nuts: almonds, soya.

Chocolate

Allergens: Cereals containing gluten: wheat, barley, eggs, milk, soya.

Lemon Meringue

Allergens: Cereals containing gluten: wheat, barley, eggs, milk.

All available in individual portions sized and in 16cm, 18cm, 24cm, 28cm or 32cm

Fine, crisp sweet pastry and light, melton-the-tongue puff pastry provide the base for a selection of authentic French tarts filled with succulent baked fruits.



CAKES

ROUND CAKES

CARROT CAKE

Allergens: Cereals containing gluten: wheat, eggs, milk, nuts: walnuts.

This carrot cake recipe tried and tested through time can't be bettered. A succulent cake packed with grated carrot, nuts and spices, enrobed in an authentic cream cheese frosting. So full of goodness you feel positively virtuous eating it

BEDLAM PORTER CHOCOLATE CAKE

Allergens: Cereals containing gluten: wheat, barley, eggs, milk.

The lovely team at Bedlam Brewery have been happy for us to add lashings of their deep, dark Porter to our dense moist chocolate cake. Topped with a thick layer of cream cheese frosting and sprinkled with cocoa we defy you to resist a second slice. Our tasting panel described this cake as crazily delicious; we think it feels like an edible hug.

VEGAN CHOCOLATE & RASPBER-RY CAKE

Allergens: Cereals containing gluten: wheat, soya.

Fresh raspberries are folded into this luxurious rich vegan chocolate cake to create a classic flavour combination. Topped with a thick layer of chocolate frosting and sprinkled with a light raspberry dust, you'd never guess this indulgent cake is free from dairy & eggs.

VICTORIA SPONGE

Allergens: Cereals containing gluten: wheat, eggs, milk.

A traditional English favourite. Layers of golden sponge with a filling of blackcurrant conserve and a light vanilla buttercream, finished with a dusting of icing sugar.

TUNISIAN ORANGE CAKE

Allergens: Cereals containing gluten: wheat, rye, barley, eggs, nuts: almonds.

Is it a cake? Is it a dessert? Either way, our Tunisian Orange Cake is a subtle, sophisticated confection which we drench in a cinnamon and citrus syrup to give it a taste of the Mediterranean. Delicious served with a Greek yogurt, this cake is dangerously Moorish!

COFFEE & WALNUT CAKE

Allergens: Cereals containing gluten: wheat, eggs, milk, nuts: walnuts.

This year, we have decided to add a boost to our classic cake by using our own freshly brewed coffee. It has been one of our most pop-

It has been one of our most popular for many years. A robustly flavoursome cake with walnut pieces, layered with a delicious coffee icing and finished with a scattering of chopped toasted walnuts.

TRAY CAKES

SALTED FUDGE BROWNIE

Allergens: eggs, milk, soya
Deep, dark and utterly indulgent,
a sophisticated confection with a
moist chocolatey body finished with
a sprinkling of sea salt flakes.

DATE & ORANGE FLAPJACK (VG)

Allergens: There are no allergens in this product, however, please note there may be traces of allergens from the other products listed.

A richly orange-infused seam of delicious dates rests between two layers of oat and coconut flapjack, giving a sophisticated twist to a perennial favourite.

LOAVES

NUTTY APRICOT LOAF

Allergens: Cereals containing gluten: wheat, soya, sulphites, nuts: hazelnut. A delicious light cake with an unusual apricot marmalade surprise running through its base.

CARAMEL BANANA LOAF

Allergens: Cereals containing gluten: wheat, eggs, milk, nuts: walnuts.

A moist loaf crammed with whisky-soaked sultanas. Fresh banana, walnuts and its creamy caramel frosting make it one of our favourite.





Our cake menu changes seasonally for winter and summer.

OPENING AN ACCOUNT

We can start a new account within 3 working days of receiving your customer agreement form and confirming we are able to deliver to your location.

Customer agreement forms can be downloaded from

realpatisserie.co.uk/wholesale

GENERAL ORDERING

By phone:

01273 573 770 -24hr automated order line 01273 573 773 to talk to someone

Or email:

Friday

orders@realpatisserie.co.uk

CAKE ORDERING

Our cakes are made in small batches so please place your orders early to avoid disappointment.

We deliver on Wednesdays and Fridays. Cake orders must be made with two days notice.

PLEASE ORDER BY: 9am on Monday for delivery on Wednesday 9am on Wednesday for delivery on

You can place an order either by email or phone:

Email: orders@realpatisserie.co.uk Phone: 01273 573773

Please note we cannot process any orders after the deadline.

Once you have established your order and set up a standing order you can amend it daily by phoning or emailing with the following deadlines.

ORDER FOR: CONTACT BY:

Fri	11:30am
Mon	11:30am
Tues	11:30am
Wed	11:30am
Thu	11:30am
Fri	11:30am
	Mon Tues Wed Thu

You must contact us by 11:30am Monday to Thursday to order, amend or cancel for the next day. For Saturday to Monday, you must order by 11:30am on Friday. Our office is closed throughout the weekend and therefore will not be able to respond during this time.

Please note we cannot process any orders after the deadline.

If you would like to be able to amend your orders yourself with an online ordering account, please let us know.

TERMS AND CONDITIONS OF PAYMENT

Payment deadlines

For weekly accounts: by Friday following the week of invoice For

monthly accounts: by 25th of the month following invoice

Payment is possible either by cash, cheque, BACS (SORT CODE 60–30–09 ACCOUNT NUMBER 27100014) or credit card.

We reserve the right to cancel delivery if payment is not received on time.

For new customers accounts are payable weekly, then monthly by negotiation.

DISCOUNTS ON WEEKLY ORDERS (DEPENDING ON POST CODE)

ORDER AMOUNT:		DISCOUNT A:	DISCOUNT B:		
£50	-	£100	5%	0%	
£100	-	£150	10%	5%	
£150	_	£200	13%	10%	
£200	_	£300	16%	13%	
£300	_	£500	20%	16%	
£500+			by negotiation		

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