

# PASTRY EXTRAVAGANZA



# ABOUT US

- PASSION

It is with love and passion that we do what we do! Dedicating all our resources to provide the best possible service to our customers. As a Wholesale Facility we treat each of our customer as a business partner, knowing perfectly well that their success in customer satisfaction is our success and we earn their trust every day.

Not only do we produce existing and agreed menu items on a daily base, but we also develop and research continuously new products in all our sections, either through our own drive to offer new products or in collaboration with our customers. The rewards are manifold and beneficial to both partners.

- CRAFT

All our products are handcrafted by our skilled professionals, production is fresh every day. Products ordered are finished under absolute hygienic and food safe conditions, just before delivery time. We source, purchase and use quality ingredients from Kuwait as well as international import.

- SERVICE

We do promise the best level of service to our customers. Our delivery is 365 days per year. Our facility operates 24/7, we are reachable 24 hours via email, through phone, from 6.00 am till 1.00 am.

All our production is done under the watchful eyes of our Quality Assurance Team, working in full compliance of HACCP, a food safety management system, certified with ISO 22000 : 2005, as well as the certification and recognition by CENTCOM (American Army Central Communication).

These catalogues contain only a selection of our wide range of Breads, Viennoiseries, Pastries, Sandwiches, Salads and Hot Dishes. We field many more products, similar, yet different in shape, size, color, design and composition.

Specifications, ingredient information, size and weight where applicable is featured in the catalogues.

Nutritional Facts are available upon request

We are an easy to meet Wholesale Production Facility Team, for further information on;

How to meet with us

Setting up a Partnership

Online Ordering System

Financial Matters

Delivery Questions

Last, Late and Additional Order (how to go about)

Do contact us via phone: 22093663, 96962725, 98002420

Or email: [orders@bredz.com](mailto:orders@bredz.com)

Or while browsing the web site – simply go to “contact us”

We are delighted to meet with you, exchange information, expertise and knowhow, if warranted!



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# WORTHWHILE TO KNOW

- Our products do come in many sizes, shapes, tastes, textures and designs.
- We do develop constantly new trendy products – never fail to ask!
- We do work attentively with our customers in the development of their own flavors and designs
- We do offer exclusivity for franchise companies and for individual outlets regarding their products
- We do offer professional, straight forward product consultancy and advise on menu items
- Sizes: Whole cakes – 6”, 9”, 11” or single triangles of 9” cakes
- Individual pastries – round 2.5”, 3” 4”
- - square 3”, 4”
- - rectangular 6 x 2”
- To sum it all up, you ask, and we will have an answer to all your queries and requests, how crazy they may sound! After all we are your perfect Wholesale Partner - Your success is our success!





CHERRY & MILK CHOCOLATE SCHNITTE  
Milk chocolate mousse & black cherries



ALMOND & WHITE CHOCOLATE SCHNITTE  
Almond sponge layered  
with white chocolate mousse



RASPBERRY & WHITE CHOCO  
SCHNITTE  
Raspberry and white chocolate  
composition!



DARK & WHITE CHOCO  
SCHNITTE  
A dessert with nuances!



WHITE CHOCO & CARAMEL  
SCHNITTE  
Caramel & roasted hazelnuts





**SAFFRON MOUSSE**

A local favorite!



**BLUEBERRY & LAVENDER**

Tasty combination  
of blueberry & lavender



**STRAWBERRY & LAVENDER**

Striking combination  
of lavender & strawberry



**MANGO & CARAMEL**

You may get addicted!



**MILK CHOCOLATE CAKE**

Simple, yet delightful!



**FOREST BERRY**

Trusted combination  
of berries & silky chocolate!





### CAROUSEL CAKE

Creamy white and dark chocolate mousse layered with light sponge



### MATCHA CHERRY MOUSSE

Perfect springtime desserts that will thrill your taste buds!



### PISTACHIO RASPBERRY CAKE

Incredibly moist and fluffy with a pistachio flavor and raspberries



### PARADISE CAKE

The name says it all, with a drizzle of melted chocolate



### COFFEE HAZELNUT

Incredibly delicious, rich in chocolate with a hint of coffee





### APPLE GALETTE

An oven baked slice of puff pastry, almond cream and sliced cinnamon sugar apple



### SCHAUMROLLE

Austrian confection, perfectly combined meringue and flaky pastry



### PINEAPPLE GALETTE

Open pie with almond and pineapple



### APRICOT GALETTE

Open pie with almond and apricot



### GALETTE de ROI

Puff Pastry almond frangipane and sugar glaze



# BAKED CHEESECAKE

Is a staple in our daily production line. It can be mixed with a name giving flavor , fruit or other ingredient and baked, or as a topping. The variations are sheer endless. Also, the shape and size of a cheesecake can be altered to special desires or menu requirements.



**STRAWBERRY  
CHEESECAKE**



**BLUEBERRY CHEESECAKE**



**PECAN & CARAMEL  
CHEESECAKE**





### BAKED CHEESECAKE PLAIN

Simply plain and tasty



### BLUEBERRY CHEESECAKE

Full crumbs, baked cheesecake with white chocolate and fresh blueberries, topped with blueberry filling



### CARAMELISED CHEESECAKE

Full crumbs, baked cheesecake with caramelized sugar on top



### CHOCOLATE CHEESECAKE

Oreo base, baked cheesecake with dark and white chocolate shavings



### STRAWBERRY CHEESECAKE

Crumb base, baked cheesecake topped with strawberry filling





### PISTACHIO CAKE

Pistachio inside out, a hit not only with the local community



### WALNUT & CARROT CAKE

A Classic flavor combination which does not lose its lure. Walnut and carrot sponge with a light cream cheese finish



### SNEAKERS CAKE

No sneaking around this much liked dessert, you can get hooked!



### STRAWBERRY PARADISE

Coconut base with a touch of pistachio and fresh berries, paradise on earth!



### LOTUS CAKE

Lotus crumbs and lotus spread combined with cream cheese, a delightful match



### DOLCE DE LECHE

Chocolate sponge with light caramel cream cheese layers, covered in sweet butter crumbs and drizzled with caramel





### CHOCOLATE MOUSSE

Light and bubbly texture, layered with chocolate sponge



### LAVENDER CAKE

Delightful combination of cream cheese and lavender. Layered with purple sponge



### SAFFRON MOUSSE

Creamy vanilla with dried saffron stigma  
Chocolate lady fingers to round up the experience



### CHOCOLATE & CARAMEL

Chocolate and caramel, the perfect combination



### TRIFLE NUTELLA

Whipped cream, layered Nutella and chocolate sponge



### CHOCO LAYERED CAKE

Purely designed for the chocoholic





### BLACK FOREST CAKE

A very close to the original from the Dark Forest Region in Germany



### WALNUT CARROT CAKE

Walnut and carrot sponge with a light cream cheese finish



### CHOCO CARAMEL

Can't get better than this, chocolate sponge, ganache with caramel topping



### GERMAN CHOCO CAKE

Like any nut and chocolate combination, coconut is no exception and absolutely lives up to its promise!



### CHOCOLATE MOUSSE

Light and bubbly mousse texture, layered with chocolate sponge



### HAZELNUT CRUNCH

A Classic in our line of distinguished cakes. Chocolate and vanilla sponge and a chocolate filling with a hazel crunch!





### MILANO CAKE

Multi layered chocolate sponge cake with a light caramel cream containing small chunks of caramel



### DEVIL'S CAKE

Chocolate lover's destiny! Nothing more to say!



### MISSISSIPPI FUDGE

Chocolate dream from the Bayou, can be eaten hot or room temperature, ice cream would be a great accompaniment



### OREO CHEESE MOUSSE

Black Oreo base, with cream cheese & Oreo dusted mousse, covered with a good layer of ganache



### PISTACHIO CAKE

Vanilla & chocolate sponge layered with pistachio cream, covered with pistachio nuts and pistachio dust



### MARBLED CHEESECAKE

Baked Cheesecake based with Oreo chocolate biscuit, Topped with white and dark chocolate shavings





### SUSHI-APPLE CRUMBLE

Apple pie crumble  
with vanilla sauce



### SUSHI-STRAWBERRY CHEESECAKE

Plain and strawberry cheesecake  
with strawberry dip



### SUSHI-MADELEINE

Traditional small French cake  
with chocolate dip



### SUSHI-CHOCOLATE RASPBERRY LINZER

Brownie combined with Linzer, filled  
with tasty raspberry jam,  
and a mix forest berry dip



### SUSHI-LOTUS CAKE

Lotus sponge decorate with lotus  
cheese frosting rosette  
with lotus dip



### SUSHI-PEANUT BUTTER FUDGE BROWNIE

Fudge brownie topped with peanut  
butter with chocolate dip





# **PIES**

- **CHERRY PIE**
- **APPLE PIE**
- **PUMPKIN PIE**
- **DATE & WALNUT PIE**
- **PECAN PIE**
- **CHERRY PIE**
- **AND MANY MORE...**





# TARTLETTES

- ALMOND TARTLETTE
- APPLE TARTLETTE
- CHOCOLATE TARTLETTE
- STRAWBERRY TARTLETTE
- BLUEBERRY TARTLETTE
- FRESH FRUIT TARTLETTE
- PECAN & CARAMEL TARTLETTE
- AND MANY MORE.....





### TIRAMISU

An Italian coffee flavored cake, layered with lady finger sponge



### LOTUS TIRAMISU

Surprisingly! Italian classic desserts with Belgian twist



### BROWNIE SAN SEBASTIAN

Cool combination of brownie and delicious San Sebastian



### Honey Cake

A distinct textured multi layered sponge cake with honey cream cheese filling and golden honey dust finish



# RAMADAN DESSERTS



## SAFFRON CHEESECAKE

Baked saffron cheesecake base, topped with roasted kunafa and crunchy nuts



## MENGLI DESSERTS

Greek dessert, tart base filled with semolina mixture covered with roasted kunafa and crunchy nuts



## KUNAFEH

Middle Eastern desserts, Kunafa and clotted cream with sugar syrup



## FILO SAFFRON CHEESECAKE

Baked saffron cheesecake with filo paste, pistachio marzipan and roasted nuts



## LAVA CAKE

A delightful hot  
dessert – not enough  
chocolate,? do add  
some more, a scoop of  
ice cream or with  
fresh berries -  
fantastic





# HOT DESSERTS



## ITALIAN HOT CUSTARD TART

Custard pie served hot with Crème Anglaise



## PARADISE CAKE

Mixture of coconut and chocolate topped with ice cream or whipped cream served hot with chocolate sauce



## CHOCOLATE SPONGE PUDDING

Belgian chocolate sponge pudding served hot with chocolate sauce



## CARAMELISED APPLE

Snap of fresh apple slices gives way to soft salted caramel and a melt-in-your-mouth feeling!



## CROISSANT PUDDING

Croissant Bread Pudding is made with buttery, flaky pastry, a luscious custard, and topped with a mixed berry compote



# BROWNIES for everyone



## PROTEIN & CARAMEL SEA-SALT BROWNIE

Where the chocolate lover meets  
the health conscientious!



## ASSORTED BROWNIES

We produce Brownies for every taste



# MINIATURE PASTRIES

**Miniature desserts for all occasions. Buffet or Diwaniya style. We can arrange the right mix of known and more exotic desserts for your party!**







Brownie Marshmallows



Mini-Mix Fruit Tart



Apple Crumble Pie



Layered Red Velvet



Oreo Cheesecake



Mini Eclairs





# MACAROONS

1. CHOCOLATE
2. VANILLA
3. STRAWBERRY
4. COFFEE
5. CARAMEL
6. BLUEBERRY
7. ORANGE
8. LAVENDER
9. AND MANY MORE....







## HEALTHY TREATS

Treat Yourself with a Healthy Nutritious Snack  
in a Cup!





GREEK YOGHURT CHIA,  
MANGO GRANOLA

Homemade healthy granola, fresh cut mango and Greek yoghurt



GREEK YOGHURT MIXED  
BERRY GRANOLA

Fresh berries and healthy Greek yoghurt



GREEK YOGHURT ALMOND  
GRANOLA

Crunchy and smooth almond butter and healthy Greek yoghurt



CUP-TIRAMISU

Italian desserts flavored soft cheese and coffee



CUP-RED VELVET  
CAKE

Classic red velvet easy to carry



CUP-CARROT WALNUT  
CAKE

Soft and moist carrot cake



# TEA CAKES



RAHASH SESAME



PARMESAN & OREGANO



PECAN CARAMEL



DATES AND CASHEW



COFFEE HONEY ALMOND



# PASTRY SNACKS



SWEET &  
SPICY NUTS



PROTEIN LOW SUGAR  
& CINNAMON



PECAN CARAMEL  
BROWNIE



MILK CHOCOLATE  
ROCKY ROAD



CHOCOLATE  
BROWNIE DRAGEES



PRETZEL  
CHOCOLATE



SWEET PASTE  
& DATE WAFER



PROTEIN  
COOKIES



HONEY DATE  
BITES



CRINKLE



LEMON & HAZELNUT  
COOKIES



MINI BISCOTTI





## CHOCO BROWNIE BALLS

Dates with chocolate and crunchy nuts



## CRANBERRY BITES

Crunchy mixed nuts  
and cranberry



## ENERGY BITES

Healthy oats and peanut  
butter



## MARBLE BISCOTTI

Chocolate and vanilla flavor



## COFFEE BISCOTTI

Lovely coffee flavor



## REGULAR BISCOTTI

Mix nuts and chocolate chips



## SHORTBREAD CARAMEL

Classic shortbread with caramel  
filling



## FLAP JACK

Oats, nuts and mixed dry fruits



## PROTEIN BAR

Oats and nuts mixture