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Irresistible.



Southover Food Company Limited

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“...you’ll be confident in the knowledge that you are serving your customers award-winning desserts made from the finest ingredients.”

- Martin Zalesny, Managing Director, Vittles

Vittles has been manufacturing desserts for caterers for the past 19 years. The company was founded by managing director Martin Zalesny and sales director Julie Zalesny. Martin is a former chef who trained in some of the leading hotels and restaurants in the UK.

DESSERTS



Banoffee Pie
Filled with our special banoffee caramel made from condensed milk, then topped with sliced bananas and piped with whipped cream. Pre-sliced available.



Caramel Apple Cobbler
Sweet pastry case filled with a base of creme patisserie, apple and topped with crumble and caramel.



Chocolate Junkyard
With rich chocolate, fresh chocolate mousse, chocolate coated sweets and chocolate shavings. Pre-sliced available.



Chocolate Pecan Pie
Chocolate pastry case filled with a sticky chocolate filling made from maple-flavoured syrup and fresh eggs, then topped with pecan halves.



Spanish Lemon Citrus Crush
Fresh cream Spanish lemon mousse set on a handmade shortbread base, decorated with tangy lemon and chocolate scrolls.



Strawberry & Clotted Cream Torte
Sweet pastry case with fresh cream strawberry mousse, topped with strawberry halves, chocolate and piped with a border of non-dairy cream.

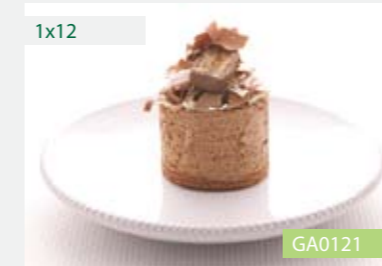


Tart au Citron
Made using Spanish lemons and fresh lemon zest, sugar, fresh eggs and dairy cream encased in our special sweet pastry

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INDIVIDUAL DESSERTS



Chocolate Junkyard
Rich chocolate fresh cream mousse set on a sponge base topped with chocolate sweets and chocolate shavings.



Fruits of the Forest Cheesecake
Fresh cream cheesecake mousse set on biscuit base topped with blackberries, redcurrants, blackcurrants and raspberries, finished with a red berry glaze.



Strawberry & Champagne Charlotte
Decorative sponge filled with a fresh cream and Champagne mousse topped with small strawberries and glazed.



Trio of Chocolate
Our most popular individual dessert, layers of dark, white and milk chocolate fresh cream mousse.



White Chocolate & Raspberry
White chocolate mousse topped with a raspberry glaze and decorated with chocolate.



Lemon Merangue Pie
Sweet pastry case filled with Spanish lemon curd topped with meringue and baked golden.

CHEESECAKES



Baked Lemon Swirl
Baked cheesecake marbled with lemon curd. Made using fresh cream cheese, eggs and dairy cream set on a biscuit crumb base



Baked Pecan & Toffee
Baked cheesecake marbled with toffee, made using cream cheese and fresh eggs decorated with pecan nuts.



Fruits of the Forest
Biscuit crumb base topped with raspberries, strawberries, redcurrants, blackcurrants and blackberries then glazed.



Baked New York Style
Traditional New York recipe uses fresh cream cheese, eggs and dairy cream. Flour gives a cake-like texture

Contact Southover Food Company for more information about these products:

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