

Clever Cakes & Delicious Desserts

eat

THE
COUNTRY
CHEF
BAKERY
CO.





We are baking specialists who have been baking since 1952. We create some of Australia's favourite desserts such as pavlovas and banana breads.

By combining our heritage and technical baking know how – with today's 'on-trend' ingredients, we have mastered family favourite desserts and breads that nourish and delight taste buds.

It's really, really simple – we love making amazing cakes & glorious desserts.



Oh

wow!



Our biggest selling Pavlova, made to a traditional recipe with Australian sugar and egg whites. On trend individual serves, with no waste. Perfect to have in store for a quick & easy dessert option.



Single Serve Pavlova

SERVING TIP	INFORMATION	
Top with blueberry cream and fresh blueberries, a drizzle of raspberry coulis to finish.	Code	D40
	Weight/Unit	40g
	Measurement	75 x 40mm
	Serves/Inner	40
	Inners/Carton	4
	Serve Qty/Carton	160
	Shelf Life [frozen]	7 months
	Thaw Time	30 mins
	Shelf Life [from thaw]	7 days

Petite Pavlova

At half the size of the Single Serve, our Petite Pavlova is the perfect bite size dessert. With a thin crispy shell and marshmallow like centre. Ideal for a dessert buffet or platters.

SERVING TIP	INFORMATION	
Dial up the luxe with Persian Fairy Floss, pomegranates, figs, pistachios and rosewater syrup.	Code	PPAV20G
	Weight/Unit	20g
	Measurement	55 x 35mm
	Serves/Inner	60
	Inners/Carton	4
	Serve Qty/Carton	240
	Shelf Life [frozen]	7 months
	Thaw Time	30 mins
	Shelf Life [from thaw]	7 days



SERVING TIP

A classic Eton mess in minutes with raspberries, strawberries, cream and yoghurt.

INFORMATION

Code	F120
Weight/Unit	10g
Measurement	80 x 20mm
Serves/Inner	10
Inners/Carton	12
Serve Qty/Carton	120
Shelf Life [ambient]	12 months

Meringue Nests

Relax, a sensational dessert is only minutes away with our Meringue Nests, the only ambient line in our range. Ready to fill, stack, crumble and enjoy.

**SERVING TIP**

Simply layer sheet with chocolate cream, roll and drizzle with chocolate sauce, add blood orange segments, chopped pistachios and Persian Fairy Floss.

INFORMATION

Code	USH20
Weight/Unit	400g Sheets
Measurement	390 x 300 x 810mm
Serves/Inner	15 [5 x 400g]
Inners/Carton	5
Serve Qty/Carton	75
Shelf Life [frozen]	7 months
Thaw Time	30 mins
Shelf Life [from thaw]	7 days

Pavlova Sheet

A fantastic staple to order, the Pavlova Sheets are a versatile dessert base allowing you to create beautiful Roulades, Pavlova Stacks, Tortes and Mille Fleurs.

Pavlova Rounds

Simple but always impressive and ideal for functions, buffets and displays as the light dessert option. Our round base Pavlova are available in three versatile sizes – 300g, 500g and 1kg. Impress with creative in-season fruit.



A retro favourite created on a thick pastry base, covered in a sweet lemon filling and topped with marshmallow-like pavlova. Excellent option for large groups, buffets and events.



Lemon Meringue

SERVING TIP	INFORMATION	300g	500g	1kg
Stack all three for a simply stunning tiered cake with rose water whipped cream and edible rose petals – a light dessert that feels decadent and tastes divine.	Code	K300	C500	A1000
	Measurement	185 x 60	250 x 50	330 x 60
	Serves/Inner	8	12	22
	Inners/Carton	10	6	6
	Serve Qty/Carton	80	96	132
	Shelf Life [frozen]	7 months	7 months	7 months
	Thaw Time	30 mins	30 mins	30 mins
Shelf Life [from thaw]	7 days	7 days	7 days	

SERVING TIP	INFORMATION	
Top with a dollop of cream, a single raspberry and a sprinkle of crumble or nuts for a contemporary finish.	Code	RLMS
	Weight/Unit	2.2kg
	Measurement	400 x 275 x 35mm
	Serves/Inner	28
	Inners/Carton	4
	Serve Qty/Carton	96
	Shelf Life [frozen]	7 months
Thaw Time	60 mins	
Shelf Life [from thaw*]	2 days	



Made with quality dates, perfect for cooler months. Once thawed the only question is what style sauce will you create: butterscotch, caramel, toffee, ginger or salted caramel? It's up to your imagination.

SERVING TIP	INFORMATION	
A great solution for morning and afternoon tea. Serve as date loaf with butter.	Code	YSDS
	Weight/Unit	2kg
	Measurement	400 x 275 x 35mm
	Serves/Inner	28
	Inners/Carton	4
	Serve Qty/Carton	96
	Shelf Life [frozen]	7 months
	Thaw Time	30 mins
	Shelf Life [from thaw*]	5 days

Sticky Date

Feed the masses quickly with this cost effective, delicious dessert. Our Pavlova's firm texture holds its shape, even once cut and decorated.

Pavlova Slab

SERVING TIP	INFORMATION	
Cut to suit single serve, top with fresh cream, a drizzle of golden syrup and a quartered fig. Add pomegranate seeds and enjoy.	Code	ISLV
	Weight/Unit	115kg
	Measurement	400 x 275 x 35mm
	Serves/Innerr	28
	Inners/Carton	4
	Serve Qty/Carton	96
	Shelf Life [frozen]	7 months
	Thaw Time	30 mins
	Shelf Life [from thaw*]	7 days



Mini Filled Eclair – Vanilla & Custard

Cocktail sized filled Eclairs, coated in Belgian chocolate and filled with real cream. Choose from Whipped Cream or Custard. Perfect for a morning tea choice or simple after dinner option.



SERVING TIP

Mix and match petite desserts on cake stand for high tea.

INFORMATION

Code	A24078 [Custard]
Code	A24079 [Whipped Cream]
Weight/Unit	18g
Measurement	NA
Serves/Inner	62
Inners/ Carton	1
Serve Qty/ Carton	62
Shelf Life [frozen]	16 months
Thaw Time	30 mins
Shelf Life [from thaw*]	2-3 days

SERVING TIP

Let the celebration dictate the decoration - with sugar almonds, chocolate, flowers or ribbons, even macarons and ganache.

INFORMATION

Code	A24074 [Vanilla Filled]
Code	A24075 [Chocolate Filled]
Weight/Unit	15g
Measurement	NA
Serves/Inner	68
Inners/ Carton	2
Serve Qty/ Carton	136
Shelf Life [frozen]	16 months
Thaw Time	30 mins
Shelf Life [from thaw*]	2-3 days

Profiterole – Vanilla & Chocolate Cream

So easy to work with, they provide a stunning result every time. Our Mini Filled Profiteroles can be a simple snack on their own or become the hero of an easy-to-assemble croquembouche tower for functions or parties.



**SERVING TIP**

Add as a garnish to ice-cream – or simply serve with fresh berries.

INFORMATION

Code	A24076
Weight/Unit	15g
Measurement	NA
Serves/Inner	55
Inners/Carton	2
Serves Qty/Carton	110
Shelf Life [frozen]	16 months
Thaw Time	30 mins
Shelf Life [from thaw*]	2-3 days

Chocolate Dipped Profiteroles

Dial up the deluxe with these Chocolate Dipped Profiteroles. Light but decadent with Belgian chocolate coating and a vanilla cream centre.

Mini Vanilla Slice



Easily topped, to create a high end mini treat, no bigger than a matchbox. Great for high tea parties and catered events.

SERVING TIP

Slice icing with a sharp knife while frozen and top with a dollop of cream and single raspberry, dust with icing sugar.

INFORMATION

Code	A24089
Weight/Unit	14g
Measurement	NA
Serves/Inner	96
Inners/Carton	1
Serve Qty/Carton	96
Shelf Life [frozen]	16 months
Thaw Time	30 mins
Shelf Life [from thaw*]	2-3 days

Variety Pack

Create an instant patisserie with a range of bite sized indulgences including Mini Filled Profiteroles, Mini Vanilla Slices and Mini Filled Eclairs.



SERVING TIP

Simply thaw and serve. Plate up on large platters in rows or on a cake stand for a stunning high tea.

INFORMATION

Code	A24090
Weight/Unit	11-14g
Measurement	NA
Serves/Inner	54
Inners/ Carton	6
Serve Qty/ Carton	324
Shelf Life [frozen]	16 months
Thaw Time	30 mins
Shelf Life [from thaw*]	2-3 days

Banana Bread

What better to go with a coffee or a cup of tea at any time of the day? Our famous banana bread perfectly balances moisture, flavour and texture to create an everyday hero. To suit every need we offer a choice of pre sliced, individually wrapped or bulk Banana Bread.



SERVING TIP

Toast and add a dollop of butter or dial it up with ricotta and honey.

INFORMATION

	Bulk Sliced
Code	FSBBSBULK34PK
Weight/Unit	90g
Measurement	90 x 85 x 22mm
Serves/Inner	34
Inners/ Carton	1
Serve Qty/ Carton	34
Shelf Life [frozen]	7 months
Thaw Time	30 mins
Shelf Life [from thaw*]	7 days

Breads Wrapped for Convenience



We've chosen winning flavour combinations for our individually wrapped breads – easy to eat – and order. Thanks to 25% bananas our Banana Breads retain their delicious flavour. Australian pears and sweet raspberries make a perfect match – all in a convenient 90g pack size – for on the go – at work, school or in the car.

SERVING TIP	INFORMATION	Banana Bread	Pear & Raspberry
Ideal for people on the run, who want something to 'fill' them up quickly.	Code	FSBBSLICEIW	FSPR90G
	Weight/Unit	90g	90g
	Measurement	90 x 85 x 22mm	90 x 85 x 22mm
	Serves/Inner	32	34
	Inners/ Carton	1	1
	Serve Qty/ Carton	32	32
	Shelf Life [frozen]	7 months	7 months
	Thaw Time	30 mins	30 mins
Shelf Life [from thaw]	7 days	7 days	

Café Breads

Beautiful café style breads created specifically for the Foodservice market in Australia. We have created new and familiar flavour combinations in café style breads that are delicious – and a fraction of the labour.

THE BANANA BREAD LOAF

The classic and ideal choice for breakfast, morning or afternoon tea. CBBBL12S

PECAN ORANGE & CARROT LOAF

Today's Carrot Cake, full of flavour with a citrus zing care of Australian made ingredients. CBOCL12S

MUESLI, APPLE & CRANBERRY LOAF

Delicious cranberries, sweet apple with crunchy pepitas, linseeds & oats – nourishing & yummy. CBACL12S



SERVING TIP

Minimal wastage with this range of Café Breads. Display what you need and freeze the remaining loaf. Single cartons allows you to order a combination of flavours. Ideal for people on the run, who want something to 'fill' them up quickly.

INFORMATION

Weight/Unit	115g
Measurement	105 x 100 x 22mm
Serves/Inner	12 + ends
Inners/ Carton	1
Serve Qty/ Carton	12
Shelf Life [frozen]	7 months
Thaw Time	30 mins
Shelf Life [from thaw*]	5 days

Product Specifications

QUALITY ASSURANCE

The Country Chef Bakery Co. make quality and safety a priority during the manufacture and distribution of their clever cakes and delicious desserts. We adhere to a documented Quality Management System that drives continuous improvement throughout our entire business. We hold the following certifications, and all products comply with FSANZ and NSW Food Authority: WQA, HACCP and SQF. We value the significance of our employees in achieving company objectives and actively promote a safe and satisfying working environment through the provision of all resources, materials, training and support as needed.

TASTING GUARANTEE

We are so proud of what we produce at The Country Chef Bakery Co. that we offer a 'Tasting Guarantee' for all our products. If you believe our brochure or product description has been misleading we will give you a 100% refund. Simply call and let us know and email or fax a copy of your invoice, and we will organise your refund.

SERVING SUGGESTION

All of the beautiful images and serving tips in this catalogue are provided as serving suggestions only. They are indicative of what may be achieved with the products listed on the page, and not directly representative of the contents.

SHELF LIFE FROM THAW *

We have used this symbol throughout the catalogue to indicate that product, once thawed, should be stored chilled at 3-5°C.



MASTER CREATOR & BAKER

PRODUCT CATEGORY	PRODUCT CODE	PRODUCT DESCRIPTION	UNIT DETAILS								CARTON DIMENSIONS				
			WEIGHT PER UNIT	L x W x H (MM)	SERVES PER INNER	INNERS PER CARTON	SERVE QTY PER CARTON	SHELF LIFE - FROZEN (DAYS)	SHELF LIFE - FROM THAW (DAYS)	THAW TIME (MINS)	CTN WEIGHT (KG)	LENGHT (MM)	WIDTH (MM)	HEIGHT (MM)	CARTONS PER PALLET LAYER
BREADS	FSBBSLICEIW	FS Banana Bread Slices Individually Wrapped	90g	90 x 85 x 22	32	1	32	7	7	30	3.3	143	117	115	12
	FSBBSBULK34PK	FS Banana Bread Bulk	90g	90 x 85 x 22	34	1	34	7	7	30	3.3	143	117	115	12
	FSPR90G	FS Pear & Raspberry	90g	90 x 85 x 22	32	1	32	7	7	30	3.4	143	117	115	12
	CBACL12S	FS Café Muesli, Apple & Cranberry Loaf	115g	105 x 100 x 2	12 + ends	1	12	7	5	30	3.3	143	117	115	32
	CBBBL12S	FS Café Banana Bread Loaf	115g	105 x 100 x 2	12 + ends	1	12	7	5	30	3.3	143	117	115	32
	CBOCL12S	FS Café Pecan, Orange & Carrot Loaf	115g	105 x 100 x 2	12 + ends	1	12	7	5	30	3.3	143	117	115	32
PETITE DESSERTS	A24074	Vanilla filled Profiteroles	15g	NA	68	2	136	16	2 - 3	30	2.34	392	290	115	8
	A24075	Chocolate filled Profiteroles	15g	NA	55	2	110	16	2 - 3	30	2.3	392	290	115	8
	A24076	Chocolate dipped Profiteroles	15g	NA	55	2	110	16	2 - 3	30	2.3	392	290	115	8
	A24078	Mini Eclairs Custard	18g	NA	62	1	62	16	2 - 3	30	1.23	198	143	125	35
	A24079	Mini Eclairs Whipped Cream	18g	NA	62	1	62	16	2 - 3	30	1.23	198	143	125	35
	A24089	Mini Napoleons (Mini Vanilla Slice)	14g	NA	96	1	96	16	2 - 3	30	1.84	394	327	65	8
	A24090	Petite Desserts Variety Pack	11g-14g	NA	54	6	324	16	2 - 3	30	4.39	590	200	225	8
PAVLOVA/ MERINGUE	A1000	1Kg Pavlova FS	1g	330 x 60	22	6	132	7	7	30	8.5	340	340	545	9
	C500	500g Pavlova FS	500g	250 x 50	12	6	96	7	7	30	4.7	565	285	250	8
	K300	300g Pavlova FS	300g	185 x 60	8	10	80	7	7	30	3.8	555	225	377	12
	PPAV20G	Petite Pavlova	20g	55 x 35	60	4	240	7	7	30	4.8	425	345	377	8
	D40	Single Serve Pavlova (x40) FS	40g	75 x 40	40	4	160	7	7	30	4.3	425	345	377	8
	USH20	5 x Pavlova Sheets for Roulades	400g	390 x 300 x 8-10	15	4	75	7	7	30	8	425	345	377	8
	F120	Meringue Nests	10g	80 x 20	10	12	120	12	NA	AP	1.2	485	375	255	12
SLABS	ISLV	Pavlova Slab FS	115kg	400 x 275 x 35	28	4	96	7	7	30	4.6	410	285	280	10
	RLMS	Lemon Meringue Slab	2.2kg	400 x 275 x 35	28	4	96	7	2	60	9.4	410	285	280	10
	YSDS	FS Sticky Date Pudding	2kg	400 x 275 x 35	28	4	96	7	5	30	13	410	285	280	10

Allergens

The recipes use ingredients containing, without limitation, allergens such as eggs, wheat, gluten and nuts. Care must be taken to ensure that persons with relevant food allergies avoid preparation or consumption of food using such ingredients. The Country Chef Bakery Co. makes no warranty, assurance or representation as to whether non-allergenic ingredients may be successfully substituted or as to the outcome of use of the Recipes generally. Many subjective factors will affect the cooking process including, without limitation, actual oven temperatures, accuracy of measurements, humidity, ambient conditions and quality of ingredients.

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Lovingly made in Australia

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