Cake Pairings Menn

PASTRIES BY CHAD



# White Buttermilk Cake paired with:

Vanilla Mousseline

Vanilla Mousseline & Raspberry Jam

Vanilla Mousseline with Fresh Strawberries & Blueberries

Salted Caramel Mousseline & Salted Caramel

Lemon Curd & Honey Caramel

Passion Fruit Curd <mark>& Coconut</mark> Mousseline

Marzipan Mousseline & Fresh Strawberries

# Lemon Cake paired with:

Lemon Curd & Raspberry Jam

Strawberry Mousseline & Fresh Strawberries

Mixed Berry Mousseline

Lemon Curd & Mascarpone Filling

### Hazelnut Cake

paired with: Vanilla Mousseline

Vanilla Mousseline & Apricot Coulis

Praline Mousseline

### Additional Cake pairings:

Red Velvet Cake with Cream Cheese Filling & Raspberry Jam Carrot Cake with Carrot Jam & Cream Cheese Mousseline Funfetti Cake with Vanilla Mousseline Black & White Cake with Vanilla Mousseline



Cakes and entremets now available by special order for pickup at Basics Co-op, 1711 Lodge Drive, Janesville, WI. Contact: Chad Visger Executive Chef/Owner Pastries by Chad, LLC 815-919-2307 pastriesbychad@gmail.com

# Chocolate Cake paired with:

Chocolate Diplomat Cream

Chocolate Diplom<mark>at Cream,</mark> Caramel & Toasted Pecans

Chocolate Ganache

Salted Caramel Mousseline & Salted Caramel

Vanilla Mousseline & Fresh Strawberries

Nutella Mousseline

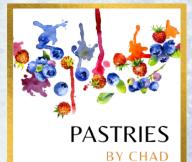
Mocha

Peanut Butter Fudge

American Buttercream

Blackforest

Cookies & Cream



#### Chad Visger Executive Chef / Owner

100 W. Evergreen Pkwy Suite #7 Elkhorn, WI. 53121 815-919-2307 pastriesbychad@gmail.com

available

Entremets Catalog

Feuilletine Crunch \$10	Scarlett \$10	Frasier \$10
Feuilletine Crisp, Caramel Mousseline, Lemon Madeline, Caramel Claze	Passion Fruit Cheesecake, Passion Fruit Glaze, Pate a foncer	Vanilla Mousseline, Fresh Strawberries, Banana Cake, Passion Fruit Curd, Strawberry Amaretto Compote, Strawberry Glaze
Gateau aux Carrot \$10	Citron Myrtille \$10	Turtle Cake \$10
Carrot Cake, Brown Sugar/Cinnamon Mousseline, Carrot Glaze, Carrot Jam		Devils Chocolate Cake, Salted Caramel, 64% Dark Chocolate "magic" glaze, Pecan Buttercream, Chocolate & Caramel Drizzle, Roasted Pecans
Salted Caramel Cheesecake \$10	Champenois* \$10	Fruit Tart* \$10
Salted Caramel Cheesecake, Caramel Glaze, Pate a Foncer	Champagne Mousse, Apricot Coulis, Macaron Amande, White Peach Glaze	Vanilla Mousseline, Fresh Fruit Medley
Seasonal Fruit Creme Brulee* \$10	Tiramisu* \$10	Entremets serve 1-2 people
Madagascar Vanilla Bean Creme Brulee with Seasonal Fruit	Mascarpone Mousse, Coffee Cremeux, Chocolate Flourless Cake, Chocolate "paint"	(*) indicates gluten free Looking for something else? Cakes, Pies, Macarons & Cupcakes also





