



Patisserie Filling

Soft, glossy premium fruit fillings with excellent fruit structure and containing 50% fruit. Ideal in any high quality bakery or dessert application. Use as a filling for Danish pastries, tartlets, meringue cases, flans, muffins, gateaux and fruit pies - or a flavouring for mousse and smoothies. Delicious as a topping for cheesecake or ice cream.

Available in the following flavours:

- Apricot GF DF HS V VE
- Banana GF DF HS V VE
- Blackcurrant GF DF HS V VE
- Blueberry GF DF HS V VE
- Boysenberry GF DF HS V VE
- Cherry GF DF HS V VE
- Mango GF DF HS V VE
- Peach & Passionfruit GF DF HS V VE
- Raspberry GF DF HS V VE
- Rhubarb & Apple GF DF HS V VE
- Spiced Apple GF DF V VE
- Strawberry GF DF HS V VE
- Toffee Apple GF DF HS V VE
- Tropical GF DF HS V VE
- Wildberry GF DF HS V VE



Available in convenient 1.25kg piping bags (some variants also available in 4.5kg pails)

GF - Gluten Free

DF - Dairy Free

HS - Halal Suitable

V - Vegetarian Suitable

VE - Vegan Suitable



Danish Pastries



mini sponge cakes



single serve cheesecakes



cheesecake fillings



soft centred muffins



crepes



mousse



tea cake



sweetened bread