

## *Brunetti Mignons*



### **SMALL AND SWEET...**

#### **Mignon and Dolci**

Brunetti maintains an enormous array of bite size cakes that can be eaten in one sweet mouthful.

#### **Chocolate Mignon**

Profiterole filled with chocolate custard and topped in dark chocolate.

#### **Pistacchio Mignon**

Profiterole filled with pistacchio custard and topped with a pistacchio fondent.

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### **Coffee Mignon**

Profiterole filled with coffee custard and topped with a coffee fondent.

### **Vanilla Mignon**


Profiterole filled with vanilla custard and topped with a vanilla fondent.

### **Tartufi**

Profiterole coated in a dark chocolate and cinnamon biscuit and filled with chocolate cream.

### **Granatine**

Profiterole filled with zabaione cream and topped with sugar crystals.

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### **Promesse D'amore**

Sfoigiatella pastry filled with zabaione chantilly cream.

### **Bigne San Giuseppe**

A light doughnut pastry filled with strega chantilly cream and coated in sugar.

### **Mini Millefoglie**

A puff pastry layered with vanilla custard.

### **Cannoncino Cioccolato**

Puff pastry filled with chocolate custard and finished with flaked almonds and dark chocolate.

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### **Cannoncino Vaniglia**

Puff pastry filled with vanilla custard and finished with flaked almonds.

### **Éclair**

Filled with chantilly cream.

### **Mini Lemon Meringue**

A shortbread base filled lemon custard and topped with meringue.

### **Vanilla Canolli**

A crunchy pastry filled with vanilla custard.

A large, faint, light pink watermark of the Brunetti logo is positioned diagonally across the bottom right portion of the page. It features the brand name in the same cursive script as the header logo, enclosed in a thin oval border.

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### **Chocolate Canolli**

A crunchy pastry filled with chocolate custard.

### **Ricotta Canolli**

A crunchy pastry filled with ricotta and strega liqueur.

### **Rum BaBa**

A sponge soaked in rum and apricot jam.

### **Rum BaBa Custard**

A sponge soaked in rum and apricot jam and topped with vanilla custard.

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### **Mini Strawberry Tart**

A shortbread cup filled with vanilla custard and topped with a strawberry.

### **Mini Lemon Tart**

A shortbread base filled with lemon custard.

### **Panzerotti - Vanilla**

A shortbread filled with vanilla custard.

### **Panzerotti - Chocolate**

A shortbread filled with a baked chocolate custard.

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### **French Custard Tart**

A shortbread base topped with French custard and sour cherries and glazed with apricot jam.

### **Mini Mud Cake**

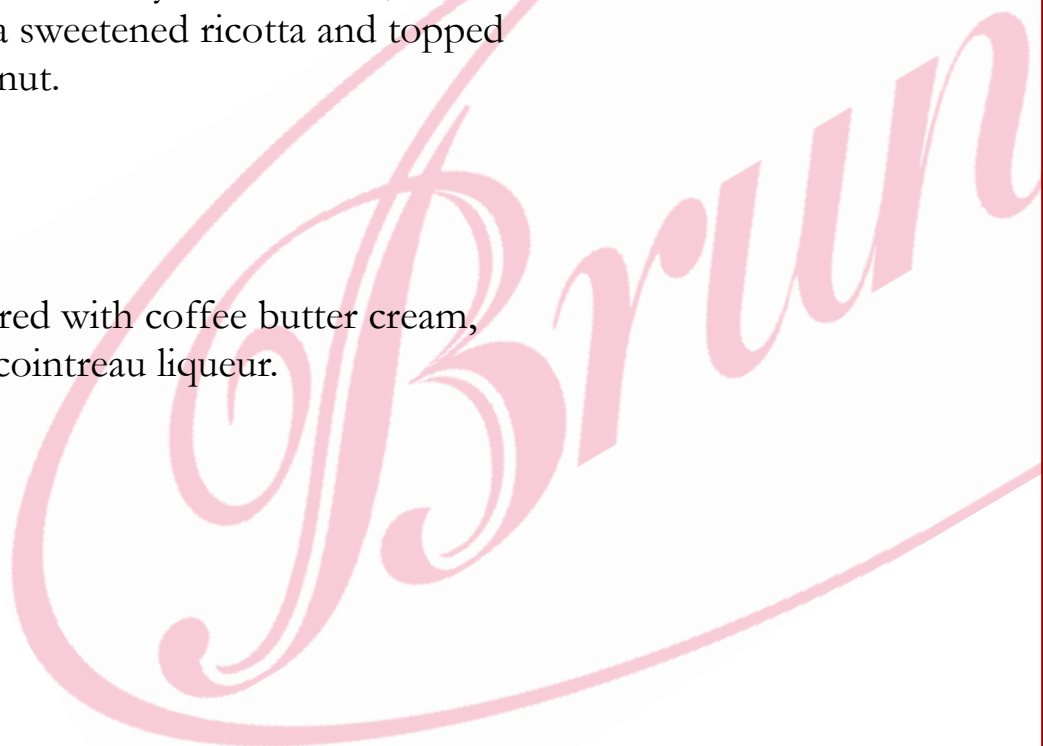
A decadent moist chocolate cake with ground almond meal, marsala liqueur covered in a rich chocolate ganache.

### **Nutella and Ricotta Cheesecake**

A shortbread base filled with a layer of Nutella, chocolate sponge, filled with a sweetened ricotta and topped with nutella and a hazelnut.

### **Opera Slice**

An almond sponge layered with coffee butter cream, chocolate ganache and cointreau liqueur.



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### **Mixed Fruit Tart**

A shortbread base filled with a baked vanilla custard and topped with seasonal fruit and glazed with apricot jam.

### **White and Dark Chocolate Mousse**

A shortbread base baked with a layer of white chocolate mousse and a layer of dark chocolate mousse glazed with a clear mirror glaze.

### **Torta Di Arancia**

A moist flourless almond and orange cake glazed with an apricot gel and topped with an orange glaze.



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