

DESSERTS CUPS



BENCHMARK
PATISSERIE • AU



RED VELVET DELIGHT

Traditional red velvet sponge layered with a light white chocolate cream, topped with ruby chocolate shavings



BLACKCURRANT MOUSE WITH LYCHEE JELLY

Vanilla sponge layered with a vanilla & blackcurrant cheesecake with lychee jelly, finished with crispy white chocolate pearls & white chocolate shavings

CHOCOLATE COOKIE CHEESECAKE

Chocolate biscuit base, centered with cookie crumble cold set cheesecake, finished with chocolate cookie crumble



MANGO & PASSIONFRUIT MOUSE

Biscuit crumb base topped with a white chocolate cheese cake mousse centered with a passion fruit jelly and finished with a mango glaze



CREAMY TIRAMISU DESSERT

Elegance of Italy, duo layers of coffee infused flourless chocolate sponge, fluffy mascarpone cream, finished with piped cream & cocoa powder



BLACK FOREST MOUSE

Flourless chocolate sponge layer with mascarpone & cream, topped with a dark chocolate mousse filled with sour cherries, finished with chocolate shavings

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