

Petit Cake & Petit Four Fact Sheet

Bon Vivant
NEW YORK

Ingredients

quality imported ingredients

We take pride in having searched for the best of the best ingredients in an attempt to attain the quality we aspire. These include:

- Marzipan from Germany
 - Kirschwasser from Germany
 - Fondant Pâtissier from France
 - Lavender from France
 - Vanilla beans from Madagascar
 - Lemon Curd from England
 - Limoncello from Italy
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- Wheat flour; sugar; butter; egg, sour cream, almond marzipan, extracts, baking powder, baking soda, salt
 - Based on flavor - lemon curd, vanilla seeds, coffee, lavender bud, fruit brandy, limoncello

Restrictions

- Contains nuts (almond marzipan)
- Flavoring liqueur (except Coffee Cream)
- Not gluten free
- Not vegan
- Not kosher

Product Introduction

product pitch & frequently asked questions

DESCRIPTION - These are bite sized Petits Fours and single serving Petit Cakes. They are exquisite cakes layered with marzipan and buttercream, laced with flavored liqueur and a very nice fondant glaze.

CONSUMPTION - The bite sized petits fours are great for parties and large petit cakes are great with tea or coffee with higher ratio of buttercream and marzipan

How long do they last?

Due to fondant enrobing the cake layers, 7 to 10 days in room temperature below 75 degrees. May be frozen air tight to last 30 days

How do i store them?

In room temperature below 75 degrees

Are they French?

The name originated in France and means small oven, though other small tea cakes are more popular in France. This version is more popular in Austria, Germany, and some in London calling fondant fancies

What kind of fondant is it?

Many petits fours in the US are made with corn syrup, confectioner sugar etc. The version we use is French fondant pâtissier, which is based on sugar & water only along with some flavoring. This is also not a thick rolling fondant like ones used in wedding cakes.

Are the flowers edible?

Yes, they are mostly made with royal icing, which

