

Ren's little kitchen

Hello,

Thanks for getting in touch and welcome to my little kitchen :)

Please find below our cake sizes and portion guide for reference. I've created my favourite combinations from an extensive list of flavours and fillings. Finishes and extras that can be combined to create something truly delicious.

All my cakes have 4 layers of sponge and 3 layers of filling. Please get in touch if you have further questions and remember: it is never just a cake.

Thank you,

Ren

SIZES

- 4" (10 cm) Serves approx. up to 8 ppl: starts from £48
- 6" (15 cm) Serves approx. 18 ppl: starts from £70
- 8" (20 cm) Serves approx. 30 ppl: starts from £90
- 10" (25 cm) Serves approx. 45 ppl: starts from £110

VANILLA SPONGES

- **Classic:** 3 layers of silky vanilla Swiss meringue buttercream with homemade raspberry coulis
- **Brigadeiro:** 3 layers of Brigadeiro (choose from white, milk or dark chocolate)
- **Pistachio:** 2 layers of pistachio Brigadeiro and 1 layer of raspberry ganache
- **Milk chocolate and raspberry:** 2 layers of milk chocolate Brigadeiro and 1 layer of raspberry ganache
- **Dulce de leche:** 3 layers of dulce de leche ganache
- **Lemon and blueberry:** 2 layers of lemon mousse and 1 layer of blueberry ganache
- **Passion Fruit:** 2 layers of passion fruit mousse with 1 layer of 70% chocolate Swiss meringue icing.

CHOCOLATE SPONGES

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- **Classic:** 3 layers of silky 70% chocolate Swiss meringue buttercream
- **Brigadeiro:** 3 layers of Brigadeiro (choose white, milk or dark chocolate)
- **Coconut and dulce de leche:** 2 layers of coconut Brigadeiro and 1 layer of dulce de leche ganache
- **Pistachio and raspberry:** 2 layers of pistachio ganache and 1 layer of silky raspberry Swiss meringue buttercream with homemade raspberry coulis
- **Passion fruit:** 2 layers of passion fruit mousse with 1 layer of dark chocolate Brigadeiro
- **Salted caramel:** 3 layers of salted caramel Swiss meringue buttercream with a caramel centre
- **Raspberry and chocolate:** 2 layers of raspberry ganache and 1 layer of milk Brigadeiro

OTHER SPONGES

- **Red Velvet:** 3 layers of cream cheese icing
- **Carrot Cake:** 3 layers of cream cheese icing
- **Brazilian Carrot Cake (6" - 2 layers):** 1 layer of milk chocolate Brigadeiro with a milk chocolate drip and vermicelli – 35£ (Brigadeiros added on top – 43£)

1. FINISHES (choose 1)

- Swiss meringue buttercream (plain or colour of choice)
- Dark chocolate ganache (smooth or textured)

2. ADD ONS (to be quoted)

- Drips (from 2£)
- Sprinkles (from 2£)
- Brigadeiros (from 4£)
- Fresh/Dried Flowers (from 15£)
- Meringues (from 5£)
- Macarons (from 10£)
- Chocolates (from 5£)
- Fresh Berries (from 5£)
- Written Message (from 5£)
- Decorative Biscuit (POA)
- Name Toppers (POA)

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- Animal Toppers (POA)
- Balloons (from 5£)
- Gold/Silver details (from 5£)
- Sugar paste details (POA)

BUT WAIT... What is Brigadeiro?

If you are not familiar with it, you might be asking yourself what Brigadeiro is. Traditionally handmade in small batches by slowly mixing condensed milk, butter and milk chocolate, the Brigadeiro is not only a favourite here at my little kitchen but also one of the most popular sweets in Brazil. You can say the Brigadeiro is a truffle with a Brazilian soul. And why not give this traditional sweet a modern twist by combining different chocolate varieties, the best quality ingredients and turn it into delicious cake fillings? I hope you enjoy it.

Please get in touch if you require a detailed list of ingredients