

# Wedding Cakes Babette's Feast

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## The Fresh Fruits:

Fraisier: Genoise filled with butter cream and fresh strawberries. Icing: Butter cream or fondant.

Framboisier: Genoise filled with butter cream, lemon cream and fresh raspberries.

European Cheesecake: mango/ passion fruit; strawberry; white chocolate; tiramisu; lemon; apricot; raspberry. Icing: fondant or butter cream.

## The Chocolates:

Babette's chocolate cake genoise, chocolate ganache, Grand Marnier or Kalua  
Icing: chocolate ganache icing or fondant

Succes Praline; genoise, chocolate mousse, praline mousse (chocolate, hazelnut and caramel). Icing: chocolate ganache or fondant

Chocolate Marquise chocolate genoise, chocolate mousse with Grand Marnier. Icing: chocolate ganache, butter cream or fondant.

Chocolate Marquise with raspberries: chocolate genoise, chocolate mousse with Grand Marnier, fresh raspberries, raspberry filling. Icing: ganache, butter cream or fondant.

Chocolate Pistachio: genoise, chocolate pistachio ganache. Icing: chocolate ganache or fondant.

Chocolate Nougat: genoise, chocolate nougat marquise. Icing: chocolate ganache or fondant.

## French Specialties:

Crème brûlée: genoise, crème brûlée. Icing: Butter cream or fondant.

Parisian Macaroons Croquembouche: Colorful Croquembouche made with filled Parisian macaroons. Fillings: raspberry, pistachio, lemon, vanilla, coffee, chocolate, mango, passion fruit, praline, caramel salted butter. This cake can be mounted on a traditional wedding cake.

Croquembouche: traditional French wedding cake. Cream puffs filled with vanilla & cherry brandy cream, topped with crispy caramel & white candied almonds.