

dessertfirst

by Margaret Fleming

FOOD SERVICE CATALOGUE



MADE WITH QUALITY INGREDIENTS
YOU'D EXPECT TO FIND IN YOUR OWN
STORE CUPBOARD...

DessertFirst products could have been made
in your own kitchen but without all the hassle!
All of my quiches are made with Irish Free
Range Eggs and a rich Irish Butter Shortcrust
Pastry for a truly unbeatable flavour.

ALL OF MY PRODUCTS ARE...

- Made with Real Irish Butter
- Handmade in Small Batches using
Traditional Recipes and Methods
- A Real Taste of Home Baking
- Of Exceptional Quality

Margaret Fleming

Award Winner Blas Na hÉireann 2018



THAW & SERVE TRAYBAKES



CHOC CHIP BROWNIE

Weight/Quantity Price Unit
20 Ptn 1.7kg x 1 Each



CHOC & GUINNESS WITH CREAM CHEESE TOPPING

Weight/Quantity Price Unit
20 Ptn 2kg x 1 Each



APPLE BAKEWELL

Weight/Quantity Price Unit
20 Ptn 2.2kg x 1 Each



RHUBARB CRUMBLIE

Weight/Quantity Price Unit
20 Ptn 2.2kg x 1 Each



CARROT CAKE WITH CREAM CHEESE TOPPING

Weight/Quantity Price Unit
20 Ptn 2kg x 1 Each



RASPBERRY FRANGIPANE SLICE

Weight/Quantity Price Unit
20 Ptn 2kg x 1 Each

“OUR TRAYBAKES ARE MADE BY HAND USING OLD-FASHIONED RECIPES AND TRADITIONAL INGREDIENTS. YOUR DISCERNING CUSTOMERS WILL REALLY NOTICE THE DELICIOUS BUTTERY FLAVOUR AND THAT UNBEATABLE TASTE OF HOME.

AFTER THAWING, THEY ARE GOOD FOR 3-4 DAYS IF KEPT COVERED IN A COOL, DRY PLACE.”

THAW & SERVE CUPCAKES



CHOCOLATE WITH CHOCOLATE BUTTERCREAM

Weight/Quantity Price Unit
60g x 12 Case



VANILLA WITH VANILLA BUTTERCREAM

Weight/Quantity Price Unit
60g x 12 Case



RED VELVET WITH VANILLA BUTTERCREAM

Weight/Quantity Price Unit
60g x 12 Case



BOX OF 12 MIXED CUPCAKES

Weight/Quantity Price Unit
60g x 12 Case

THAW & SERVE 11" TARTS



DEEP APPLE PIE

Weight/Quantity Price Unit
12 Ptn 2kg x 1 Each



DEEP RHUBARB PIE

Weight/Quantity Price Unit
12 Ptn 2kg x 1 Each



APPLE & SUMMER BERRY CRUMBLE

Weight/Quantity Price Unit
12 Ptn 2kg x 1 Each



RHUBARB & STRAWBERRY CRUMBLE

Weight/Quantity Price Unit
12 Ptn 2kg x 1 Each

THAW & SERVE LARGE QUICHES



HAM & TOMATO

Weight/Quantity Price Unit
10 Ptn 1.75kg x 1 Each



SPINACH & CHEDDAR

Weight/Quantity Price Unit
10 Ptn 1.75kg x 1 Each



MIXED PEPPER & TOMATO

Weight/Quantity Price Unit
10 Ptn 1.75kg x 1 Each



SPINACH & FETA

Weight/Quantity Price Unit
10 Ptn 1.75kg x 1 Each

THAW & SERVE INDIVIDUAL QUICHES



HAM & TOMATO

Weight/Quantity : Price Unit
10 Ptn 200g x 10 : Case



SPINACH & FETA

Weight/Quantity : Price Unit
10 Ptn 200g x 10 : Case



BRIE & SUNDRIED TOMATO

Weight/Quantity : Price Unit
10 Ptn 200g x 10 : Case



SMOKED SALMON & BROCCOLI

Weight/Quantity : Price Unit
10 Ptn 200g x 10 : Case



MIXED PEPPER

Weight/Quantity : Price Unit
10 Ptn 200g x 10 : Case

"ALL OUR QUICHES ARE HANDMADE USING OUR BUTTERY SHORTCRUST PASTRY, IRISH FREE RANGE EGGS, WHOLE MILK AND FRESH CREAM FOR AN UNBEATABLE FLAVOUR.

OUR SMOKED SALMON AND BROCCOLI QUICHE WAS A BRONZE AWARD WINNER IN THE 2018 BLAS NA HÉIREANN IRISH FOOD AWARDS."

READY TO BAKE SCONES (BAKE FROM FROZEN)



SULTANA

Weight/Quantity : Price Unit
150g x 60 : Case



SWEET WHITE

Weight/Quantity : Price Unit
150g x 60 : Case



CHERRY

Weight/Quantity : Price Unit
150g x 60 : Case



WHOLEMEAL BROWN

Weight/Quantity : Price Unit
150g x 60 : Case

READY TO BAKE COOKIES (BAKE FROM FROZEN)



TRIPLE CHOC CHIP

Weight/Quantity : Price Unit
70g x 120 : Case



CHOC CHIP

Weight/Quantity : Price Unit
70g x 120 : Case



OATMEAL & RAISIN

Weight/Quantity : Price Unit
70g x 120 : Case



MY STORY

I SET UP DESSERTFIRST IN MY HOME CITY OF WATERFORD IN 2010, TO PROVIDE A SOLUTION FOR THE MANY CAFÉ'S, RESTAURANTS, GASTRO PUBS AND DELICATESSENS WHO WERE FINDING DIFFICULTY SOURCING HIGH QUALITY BAKED GOODS.



As it gets more difficult to recruit catering staff, especially chefs and pastry chefs, my aim is to take away some of the headache of trying to offer your customers quality, handmade foods with that special home baked flavour and appearance, but with none of the hassle!

Originally qualifying as a Home Economics teacher, I soon discovered that my true passion lay in the business of food. To help me get started, I completed the 3-month professional cookery course at Ballymaloe Cookery School.

Here, under the expert tuition of Darina Allen and Rory O'Connell, I learned so much about the business of producing quality food. The ethos of Ballymaloe – using high quality, natural ingredients to produce great tasting food, is what underpins all our decision making at DessertFirst to this day.

The business has come a long way since 2010 and we now operate from a purpose-built unit on the outskirts of Waterford City. I hope you and your customers enjoy my products as much as my team and I enjoy producing them for you.

Margaret Fleming



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