

Milse

BRITOMART

Specialty Cakes

An Entremet from Old French literally translates as “between servings” and originally was a small dish served between courses or simply a dessert. Originally it was an elaborate form of entertainment dish common among the nobility and upper middle class in Europe during the latter part of the Middle Ages and the early modern period.

Within the pastry world, an entremet is typically a multi-layered mousse based cake comprised of different complementary flavours of varying textural contrasts. A well-executed entremet should adhere to the basic principles of visual appeal, textural contrast and taste. The beauty of entremets comes from the myriad of shapes they can take on and the abundance of colours within the multi-layer attributes of the mousse cake. A well-constructed and balanced tasting entremet lies in the way each flavour component is assembled and complements each other.

We have a selection of three flavours to choose from:

Matcha Green Tea, Orange & Sesame

62% Satalia, Salted Almond & Caramel

35% Satalia, Pear & Chai

13cm Entremet which is suitable for up to 6 people \$55

20cm Entremet which is suitable for up to 12 people \$75

25cm Entremet which is suitable for up to 16 people \$95

Please allow 48 hours for preparation.
