

Dear Patron,
Thank you for choosing



PÂTISSERIE ♦ BOULANGERIE ♦ CHOCOLATERIE

Our team works very hard to provide highest quality of Product and Service. We hope our passion of baking Comes through in every creation that you relish in every bite, we have given below instruction to make your dessert experience more enjoyable.

BON APETIT!!

Nikhil Jaiswal
Founder

We would love to hear from you.



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www.delicebakery.in

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INSTRUCTIONS



JARS:

FUDGE JAR, COOKIE JAR AND TRIPLE CRUNCHY JAR

- ✦ Please open the lid & micro-warm for 20 to 30 seconds.

HAZELNUT FONDANT JAR & CAPPUCCINO FONDANT JAR

- ✦ Please open the lid & micro-warm for 40 to 50 seconds.

PASTRIES:

BELGIUM CHOCOLATE, ALMOND PRALINE CARAMEL, GOOEY YUMMY,
DEATH BY CHOCOLATE, MOCHA CHOCOLATE,
MISSISSIPPI MUD, CHOCOLATE BROWNIE & DUTCH TRUFFLE

- ✦ Please remove it from the gold pastry tray & micro-warm for 8 to 12 seconds depending on the softness required.

BROWNIES:

- ✦ Please micro-warm for 20 to 30 seconds

TARTS:

- ✦ Please micro-warm Tart for 5 to 7 seconds.

TEA-CAKES:

- ✦ Please store them in an airtight container & refrigerate.
- ✦ Please micro-warm for 10 to 15 seconds if needed.

CAKES & PASTRIES:

- ✦ As our boxes are made with High Food Grade quality material we recommend you to keep the cakes & pastries in the given boxes for any other smell or flavour contamination if stored in the refrigerator.

THANK YOU