

Cake Care

- Hold the cake box from the bottom, not from the sides.
- Transport it in a chilled space or an air-conditioned vehicle. Try to keep the box out of direct sunlight.
- Place the cake on either the passenger footwell or a flat surface such as the boot of the vehicle.



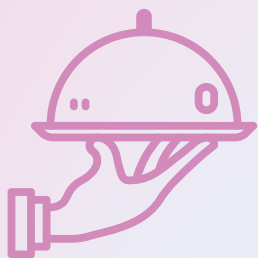
STORAGE

- Keep the cake refrigerated in its original box if possible. It is better to refrigerate the cake until displaying. Once the cake is cut, wrap the extra slices in clingfilm and refrigerate again to help make it last up to 3 days.

- Place the cake on a display table just before the guests arrive. Try to keep the room as cool as possible (especially in summertime).
- Display away from heat sources e.i. radiators & direct sunlight.



DISPLAY

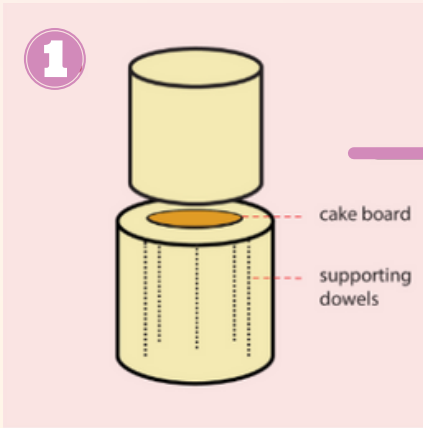


SERVING

- Take the cake out the fridge for 1-2 hours before cutting/serving.
- Your cake will be at its best when served at room temperature and on the day you receive it.

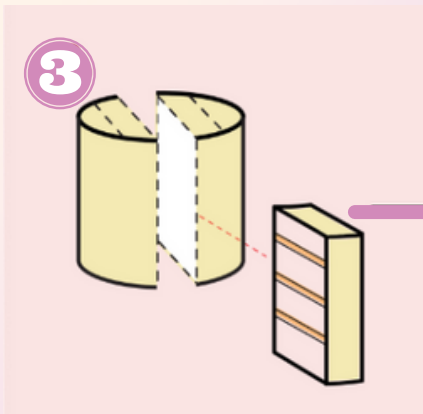
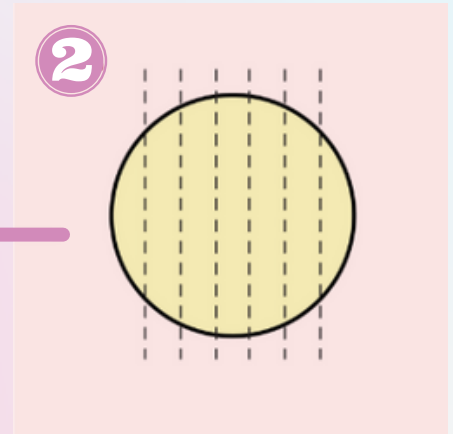
ECLAIR CAKE

Cutting Guide



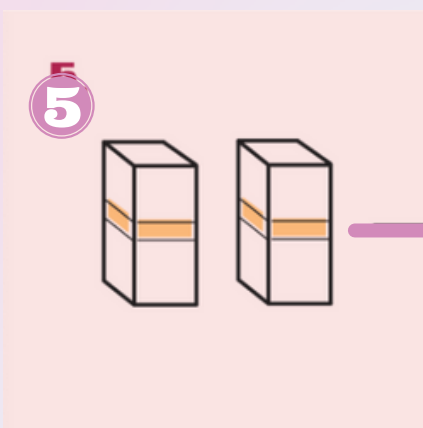
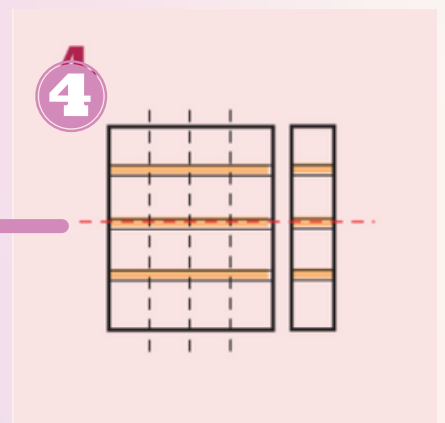
Remove all decorations before cutting the cake. If you have multiple tiers, remove the cake boards in between the tiers and the supporting dowels before beginning to cut the bottom tier.

Create parallel marks on the cake as shown on the picture to cut the cake evenly.



Vertically slice the cake downwards with a slightly warm, sharp knife and separate the cut slabs onto a different plate.

Cut each cake slab into multiple evenly-spaced vertical slices and make 1 horizontal cut in the middle to get additional slices out of the cake (depending on the amount of portions needed).



Each portion includes 2-3 cake layers. This guide is to help you get the maximum number of portions out of a whole cake. Make sure to serve at room temperature and enjoy!