

# GEOFFREY MICHAEL

## PÂTISSIER

# *Croquembouche*

Croquembouche is a traditional French dessert which has been served at French weddings for centuries. Now it is a masterpiece that adds French flair to our celebrations! Croquembouche is an elaborate tower of choux pastry balls (profiteroles), filled with crème Patissier and glued together with toffee. Hence its translation 'crunch in the mouth'. Decoration may be simple and traditional or more elaborate, with the addition of pearl sugar or a delicate halo of spun sugar threads giving it an ethereal quality.

### **Is a Croquembouche right for your celebration?**

Geoffrey is able to create the Croquembouche of your dreams! However it is important that you aware of the unique qualities of the Croquembouche and conditions that can affect it.

### **Weather**

Heat, rain and humidity can be detrimental to spun sugar. Sugar is hygroscopic, meaning it absorbs moisture, even from the air. In a very humid environment spun sugar will soften within a few minutes of being made. In our very hot summer it is not advisable to decorate your Croquembouche with spun sugar. However there are many lovely alternatives such as pearl sugar.



### **Transporting and storing your Croquembouche**

Your GMP Croquembouche is a delicate and perishable product. To ensure the quality of your Bouche is maintained during transport, we will box your cake and suggest you place the box on a non-skid mat on a level surface in your car to prevent shifting. Keep boxes flat and never place on a slanted car seat. Boxed cakes can also be transported in the car boot in cool weather. During and after transportation avoid refrigerating your Croquembouche. It needs to remain in a cool, dry room. The Croquembouche is not to be refrigerated at any time as the moisture in the air of the fridge will melt and damage the sugar/toffee.



### **Timing and Venue**

GMP makes your Croquembouche as close as possible to collection time. The Croquembouche should not be displayed for hours on end. Just as an ice-cream cake needs special care, so too does a Bouche. It needs to be served as soon possible (within 3 hours) and must be eaten the same day. We advise storage at the venue as above, and then have your Croquembouche brought into the reception at the time of the formalities. Depending on your preference, guests can simply pull the Croquembouche apart with napkins or have it cleared and prepared for serving.

After reading these conditions and deciding on a Croquembouche for your next celebration, it is agreed that you accept these terms.

