



Authentic French *Bûche de Noël*

One of the most famous and delicious dessert of French pastries. Its origine can be traced back to the ancient Celtic times of celebrating. Traditionally real logs were decorated with ribbon and leaves, then left to burn overnight in the fireplace. It was thought that ashes could protect the ancient Celtic from many things like sicknesses bad weather and evil from the Devil's power. Ma Cherie create Bûche de noel using genuine french recipe. French style genowards* (sponge cake) is rolled with chocolate mousse mixed with Raspberry, using 70% cocoa chocolate makes this a divine and rich dessert to share and celebrate Christmas 2011.

*Call Joconde

PRICE

\$6.50 per/person incl. GST
(10 cmØ x 3cm wide)

Minimum order from 4 person.

Number of people		Price
4 people	12cm long	\$26
6 people	18cm long	\$39
10 people	36cm long	\$65

XMAS^{❄️} MACARON TREE

petite	regular
33cm high 15cmØ approx. 50 macarons	45cm high 20cm Ø approx. 90 macarons
\$180	\$260

- Order can be placed up until 18th December.
- Delivery fee may will be required, please contact us details.



Order:
email: info@macherie.co.nz
www: www.macherie.co.nz

ma chérie
french pastry