



# Fait Maison

*Sweet Catering*



[www.faitmaison.no](http://www.faitmaison.no)

Our passion for pastry has led us to find original solutions for professionals, to whom we are proud to bring our delicacies.

Our products meet the expectations of new consumers, gourmets, demanding and constantly seeking tasty and delicate products.

Our seasonal range is constantly adapting to the new desires and needs of your consumers.

We offer restaurateurs original and new creations in order to help them :

- save a significant time,
- obtain superior quality products,
- respect products seasonability.



# TARTES

PRODUCTS	BBD	Ø ON AVERAGE	NUMBER OF SLICES
<p><b>BOURDALOUE</b></p> <p>The perfect almond crust filled with a rum flavoured frangipane. Soft poached pears and sliced almonds.</p>	4 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>CARAMEL AND CHOCOLATE</b></p> <p>The perfect almond crust filled with salted caramel and a chocolate ganache. All topped with roasted hazelnuts.</p>	4 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>CREAMY RED FRUITS</b></p> <p>Shortbread with a fluffy mascarpone chantilly topped with strawberries, raspberries and a hint of basil.</p>	2 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>LEMON PIE</b></p> <p>Crunchy crust with a punchy lemon curd and a soft Italian meringue.</p>	4 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>PURE CHOCOLATE</b></p> <p>No added sugar tart. Simple sugar free crust with a chocolate and cream filling.</p>	4 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>CITRUS</b></p> <p>Crunchy crust with lemon zests. Light orange cream topped with fresh citrus.</p>	3 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>CRUMBLIEST PIE</b></p> <p>A tender crust filled with juicy apples topped with a delicious crumble with a hint of cinnamon.</p>	4 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind
<p><b>BANOFFEE PIE</b></p> <p>Oats crust with a tender salted butter caramel, a creamy chocolate ganache and bananas. All topped with a fluffy whipped cream.</p>	2 days	<p>Ø 26 cm Ø 8 cm</p>	8 to 10 ind

# TARTES

PRODUCTS	BBD	Ø ON AVERAGE	NUMBER OF SLICES
<b>FLAN PARISIEN</b>  The perfect almond crust filled with salted caramel and a chocolate ganache. All topped with roasted hazelnuts.	3 days	Ø 26 cm	8 to 10
<b>ETXEKO BISKOTXA</b>  Buttery almond-flavoured cake filled with pastry cream for a beautiful contrast of crumbly and creamy layers.	4 days	Ø 26 cm	8 to 10
<b>PECAN PIE</b>  Tender nuts, flaky crust, and a gooey brown sugar filling.	6 days	Ø 26 cm	8 to 10
<b>CHORANGECAN</b>  The perfect combination of chocolate, orange and pecans in an extra savoury tart.	3 days	Ø 26 cm Ø 8 cm	8 to 10 ind
<b>CANTALOUPE FRESHNESS</b>  A rich hazelnuts pastry, light rum infused almond cream topped with a thin citrus jelly covered with fresh cantaloupe and watermelon.	3 days	Ø 8 cm	ind

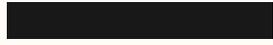
# CAKES

PRODUCTS	BBD	Ø ON AVERAGE	NUMBER OF SLICES
<b>CHEESE CAKE</b> Oats and cinnamon biscuit topped with the lightest raw cream.	2 days	ø 24 cm ø 8 cm ø 3 cm	10 slices ind Petit four
<b>INSANE CHOCOLATE CAKE</b> The best chocolate cake.	7 days	ø 20 cm	8 slices
<b>BROWNIE</b> Marvellously soft brownie with walnuts and pecans.	7 days	23x30x4.5	14 slices
<b>ORANGE TENDERNESS</b> Moist and tangy Orange Cake bursting with a fresh orange flavour.	7 days	30x12x12	14 slices
<b>LEMON SWEETNESS</b> Moist and tangy Lemon Cake bursting with fresh lemon and almond flavours.	7 days	30x12x12	14 slices
<b>CHOCOLATE CAKE</b> A soft and moist cake with a delicate cocoa flavour.	7 days	30x12x12	14 slices
<b>CONCORDE</b> Crispy meringue layers with silky chocolate mousse.	2 days	ø 24 cm	10 slices
<b>SIMPLEST ORANGE CAKE</b> Perfectly fluffy and juicy.	5 days	ø 24 cm	12 slices
<b>CARAMELISED APPLE CRUMBLE</b> Juicy caramelised apples topped with the crumbliest crumble.	4 days	23x30x4.5	14 slices

# SMALL BITES

PRODUCTS	BBD	Ø ON AVERAGE	UNITS PER DELIVERY
<b>VANILLA FINANCIERS</b> The perfect almond bite flavoured with vanilla.	4 days	4 cm	minimum 15
<b>RASBERRY FINANCIERS</b> The perfect almond bite flavoured with fresh raspberries.	4 days	4 cm	minimum 15
<b>PISTACHIO FINANCIERS</b> The perfect almond bite flavoured with a delicious pistachio paste.	4 days	4 cm	minimum 15
<b>COCOA FINANCIERS</b> The perfect almond bite flavoured with cocoa.	4 days	4 cm	minimum 15
<b>PETITS NANTAIS</b> Almond genoise soaked in a rum syrup and cloaked in a drape of rum-infused royal icing.	7 days	4 cm	minimum 15
<b>ROCHER COCO</b> Small coconut pastry with a grainy and fluffy texture.	7 days	4 cm	minimum 15
<b>CANELÉS</b> Small bite flavoured with rum and vanilla with a soft and tender custard center and a thick caramelised crust.	4 days	3.5 cm	minimum 15
<b>COOKIES</b> <ul style="list-style-type: none"> <li>• Dark chocolate chunks</li> <li>• Dark, milk and white choco chunks</li> <li>• Dark chocolate and pecan nuts</li> </ul>	7 days	75 gr 30 gr	minimum 15 minimum 30

# CONTACTS



## INQUIRIES

Email : [contact@faitmaison.no](mailto:contact@faitmaison.no)  
Phone : +47 48 250 128

## ORDERS

Monday to Friday: 7am - 15pm  
Saturday: 9am - 16pm

Email : [order@faitmaison.no](mailto:order@faitmaison.no)  
Phone : +47 48 250 128

## DELIVERIES

Mornings from Tuesday to Saturday

