

# ALASKA SILK

Pie Company

## Welcome to Alaska Silk Pie Co. and Seattle Silk

### CREATING DECADENT DESSERTS AND OUR SIGNATURE TRADEMARKED DESSERT FILLINGS ALL IN OUR "DEDICATED GLUTEN FREE" MANUFACTURING FACILITY

**PLEASE NOTE:** "ALL" our dessert offerings are Artisan Hand Made desserts; consequently the weights may fluctuate during our manufacturing process. We do our best to make each and every dessert as close to perfection as one can achieve by hand.

All desserts are manufactured in a facility and on equipment previously used with not only nuts but tree nuts in the manufacturing of other dessert products!

You will see 2 desserts on our list that are NOT Gluten Free. We have a separate room that is detached from the bakery with it's own entrance that is our gluten room in which we manufacture the 2 desserts that are not gluten free. We take great pride in our production of top quality unique desserts

## See What's New at Alaska Silk Pie Co.



Strawberries and Cream  
Item # 16-61796

Nutrition Facts	
Serving Size 3 oz (85 g/3 oz)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b> 160	Calories from Fat 40
Calories from Saturated Fat 50	
% Daily Value*	
<b>Total Fat</b> 4.5g	7%
<b>Saturated Fat</b> 6g	29%
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 20mg	7%
<b>Sodium</b> 20mg	1%
<b>Total Carbohydrate</b> 19g	6%
Dietary Fiber 1g	5%
Sugars 17g	
Protein 2g	
Vitamin A 4%	Vitamin C 40%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

INGREDIENTS: STRAWBERRIES, FROZEN, SWEETENED, WHOLE, CREAM, FLUID, HEAVY WHIPPING, CHOCOLATE WHITE, STRAWBERRIES, FROZEN, UNSWEETENED

EGG MILK

Nutrition Facts	
Serving Size 3 oz (85 g/3 oz)	
Servings Per Container 1	
Amount Per Serving	
<b>Calories</b> 350	Calories from Fat 240
Calories from Saturated Fat 160	
% Daily Value*	
<b>Total Fat</b> 28g	43%
<b>Saturated Fat</b> 18g	88%
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 85mg	28%
<b>Sodium</b> 25mg	1%
<b>Total Carbohydrate</b> 26g	9%
Dietary Fiber 3g	10%
Sugars 21g	
Protein 3g	
Vitamin A 15%	Vitamin C 6%
Calcium 4%	Iron 15%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

INGREDIENTS: CREAM, FLUID, HEAVY WHIPPING, CHOCOLATE SEMI SWEET, SUGARS, GRANULATED, EGG PASTEURIZED, BUTTER, WITHOUT SALT, CHOCOLATE UNSWEETENED, COCOA NIBS

CONTAINS: MILK, EGG MILK



Chocolate Eternity  
Item # 16-61796

**“Gluten Free” PB & J (NEW) NCA Item #**



**Description:**

Our gluten free Adams crunchy peanut butter cookies are sandwich filled with a cherry preserve and our own Adams crunchy peanut butter white chocolate silk mousse

**Ingredients:**

Pasteurized egg (whole egg), Butter (milk cream), Cream (milk), Adams Peanut butter (peanuts 1% less salt), Cherry preserves (Fruit (sour cherry), sugar, gelling agent: pectin, lemon juice concentrate.

**Packaging:** 12 per case Weight: 4 OZ Each  
Case dimensions 11 1/4” x 15 1/8 x 2 1/2”

**“Gluten Free” After Midnight (NEW) NCA Item #**



**Description:**

Our flourless truffle cake, white chocolate cheesecake batter, chocolate silk, and chocolate ganache are all blended together and baked on cocoa nibs to make this new signature cheesecake batter Alaska Silk Pie Co. has developed. It is glazed with our own ganache and finished with a ring of cocoa nibs around the base of the Pyramid.

**Ingredient Label:**

White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), cream cheese (pasteurized cultured milk and cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Semi Sweet Chocolate (sugar, chocolate liquor, cocoa butter, dextrose), Sour Cream (cultured grade A cream, non fat milk, enzyme Contains: Milk), Sugar, Cocoa Nibs

**Packaging:** 12 per case Weight: 4 3/4 OZ Each  
Case Dimensions 11 1/2 x 16 x 3 1/4”

**Gluten Free Whoopy Smore (NEW)... NCA Item #**



**Description:**

Our Gluten free semi sweet flourless truffle cake is the top and the bottom to this fun dessert. A layer of our dark chocolate silk is topped with plush puffs roasted marshmallows and then topped with our whoopy truffle cake!

**Ingredients:**

Butter(milk cream), Cream(milk), Pasteurized Egg(whole egg), chocolate liquor Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) marshmallows (cane Sugar, Brown Rice Syrup, Inverted Cane Sugar, Gelatin, Natural Vanilla Extract, Natural Vanilla Flavor, Natural Marshmallow Flavor, Salt, Rice Flour, Powdered Sugar. Ground Vanilla Beans).

**Packaging:** 12 per case Weight: 4 OZ. Each  
Case Dimensions 11 1/2 x 16 x 3 1/4”

**“Gluten Free” Banana’s Foster NCA Item # 16-61108**



**Description:**

A “Gluten Free” almond flour shortbread crust is topped with banana’s foster actually made like they are table side with fresh banana’s, brown sugar, cinnamon, Meyers dark rum, butter and a hint of lemon to balance the sauce. A layer of our white chocolate vanilla silk mousse (tastes JUST like ice cream but doesn’t melt like ice cream) is topped on the bananas then glazed with our white chocolate banana silk then decorated with caramel.

**Ingredients:**

White chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), pasteurized egg (whole egg), butter (milk cream), fresh banana, cream (milk), vanilla bean, almond flour brown sugar, Meyers Dark Rum, lemon puree, spices.

Fruchtpast from Peterson Co: The glaze is our white chocolate silk and the Fruchtpast (Banana pulp 50% glucose syrup inverted sugar syrup ethyl alcohol, thickener: modified starch, acidulant: citric acid, color: riboflavin).

**Packaging:** 12 per case Weight: 4 3/4 OZ Each  
Case Dimensions 11 1/2 x 16 x 3 1/4”





**“Gluten Free” Crème Brulee Cheesecake NCA Item # 16-61115**

Description: Our own Almond flour shortbread crust is baked and topped with our white chocolate crème brulee cheesecake batter then fired 3 times with sugar to caramelize the sugar on top of the dessert.

Ingredients: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), cream cheese (pasteurized cultured milk and cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), Butter (milk cream), Pasteurized Egg (whole egg), Sour Cream (cultured grade A cream, non fat milk, enzyme Contains: Milk), Sugar, Almond Flour

Packaging: 12 per case Weight: 4 OZ. Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free” Key Lime NCA Item # 16-61118**

Description: Our gluten free almond flour shortbread crust is topped with a layer of our white chocolate key lime silk then finished with a layer of our white chocolate key lime silk mousse and Mona Lisa curls. Did you know that our Key Lime is our #1 BEST SELLER and has been in the Neiman Marcus catalog for the past 26 years. It is once again in the 2014 Holiday line up with Neiman Marcus.

Ingredients: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Cream (milk), Pasteurized Egg (whole egg), Almond Flour, Key Lime Puree, White Chocolate Curls (sugar, cocoa butter soya lecithin (<1%), ground vanilla beans \*may contain traces of whole milk and whey powders)

Packaging: 12 per case Weight: 4 ¼ OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Hot Fudge Sundae SCA Item # 04-61086**

Description: Our Gluten free semi sweet flourless bottom with a thin layer of our original dark chocolate silk. Our white chocolate pure vanilla silk mousse it topped with flourless semi sweet brownie chunks and our dark chocolate ganache.....simply wonderful! This dessert is one of our 4 best sellers and has been now for the past 3 years!

Ingredients: Butter(milk cream), Cream(milk), Pasteurized Egg(whole egg), chocolate liquor Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) white chocolate(sugar, cocoa butter, milk, soya lecithin, pure vanilla)

Packaging: 12 per case Weight: 4 ½ OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Passionate about Strawberry NCA Item # 16-61112**

De scription: A flourless semi sweet chocolate cake base with an interior of white chocolate passion fruit mousse and a white chocolate strawberry mousse. It is glazed with our dark chocolate silk. The Fan decoration is placed on top of the dessert at the time of glazing and attached once it is set.

Ingredients: \_Cream (milk), butter (milk cream), Pasteurized Egg (whole egg), White chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Chocolate (chocolate liquor), sugar, passion fruit puree, strawberry puree, semi sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) White Chocolate Blossoms (sugar, cocoa butter, whole milk powder, skimmed milk powder, whey powder, lactose, emulsifier: soy lecithin, natural vanilla).

Packaging: 12 per case Weight: 4 ½ 5 OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Mocha Pyramid..... NCA Item # 16-61099**

Description: a base of cocoa nibs topped with a layer of our dark chocolate silk, a middle layer of our \*\*milk chocolate silk (\*\*2 parts white silk and 1 part dark silk) with cinnamon, orange, and espresso followed by a top layer of our dark chocolate silk. A topping of white chocolate silk frosting and a duo mocha bean tops this dessert.

Ingredients: White chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), pasteurized egg (whole egg), butter (milk cream), cream (milk), chocolate liquor, orange puree, espresso, spices, cocoa nibs.

Packaging: 12 per case Weight: 3 ¾ OZ. Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Turtle Silk NCA Item # 16-61117**

Description: A roasted pecan and caramel bottom is topped with a layer of our own dark chocolate ganache, our original chocolate silk, another layer of ganache, roasted pecans and caramel.

Ingredients: Butter (milk cream), Cream (milk), Pasteurized Egg (whole egg), Chocolate (chocolate liquor), sugar, Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) Chocolate (chocolate liquor), Pecans, Caramel (cocoa butter, cream, sugar, inverted sugar)

Packaging: 12 per case Weight: 4 ½ OZ Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free Caramel Mt. Madness NCA Item # 16-61105**

Description: A base of sea salted peanuts and caramel, chocolate ganache with a center of white chocolate peanut butter silk mousse surrounded by our dark chocolate silk. Topped with ganache more peanuts and caramel

Ingredients: Pasteurized egg (whole egg), Butter (milk cream), Cream (milk),Chocolate (chocolate liquor), Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate), Peanut butter, Sea Salt peanuts, Caramel (sugar, cream cocoa butter, inverted sugar)

Packaging: 12 per case Weight: 4 ½ OZ Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free” Black Forest Tower.....NCA Item # 16-61268**

Description: Our “gluten free” Manini’s devils food cake is topped with a layer of our dark chocolate silk, Griottine Kirsch marinated cherries, and our white chocolate Kirsch silk mousse.

Ingredient Label:

White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), dark chocolate silk (chocolate liquor), Manini’s flour blend(organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), Griottine cherries (sugar, alcohol cherries, Kirsch), chocolate curls (cocoa mass, sugar, cocoa butter, soya lecithin (<1%>, ground vanilla beans).

Packaging: 12 per case....Weight: 4 OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”





**“Gluten Free” Tropical Thunder.....NCA Item # 16-61183**

Description: Our Gluten Free almond shortbread base is topped with our white chocolate lemon silk mousse then glazed with a coconut milk white chocolate silk glaze. It is finished Bob’s Red Mill Coconut Flakes oven roasted here at the bakery.

Ingredient Label:

White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Almond flour, Coconut Milk puree, Lemon puree, Sugar, White Chocolate shavings (cocoa butter, whole milk powder, whey powder, soya lecithin (<1%), ground vanilla beans)

Packaging: 12 per case Weight: 4 OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Copa Cabana (coconut cream).....NCA Item # 16-61583**

Description: Our “gluten free” Bob’s Red Mill coconut flake crust is topped with our white chocolate coconut milk silk. Our coconut milk puree is a 100% clean product for White Toque. A top layer of white chocolate vanilla silk mousse that tastes like whipping cream but doesn’t break down like whipping cream finishes this dessert.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Bob’s Red Mill Coconut Flakes, coconut milk, pure vanilla

Packaging: 12 Per Case Weight: 3 ¾ OZ. Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free” Uninterrupted Chocolate NCA Item # 16-61577**

Description: A base of flourless semi sweet cake with nibs, a layer of ganache, a layer of dark Chocolate Silk A middle layer of Milk chocolate vanilla bean silk with a top layer of Silk ganache. The thimble is filled with one Griottine Cherry and a chocolate Griottine cherry sauce.

Ingredient Label: Chocolate (chocolate liquor), sugar, Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), Griottine cherries (sugar, alcohol cherries, Kirsch), Chocolate Thimble Cup (chocolate liquor, sugar, cocoa butter, butter oil, (milk), emulsifier soy lecithin, natural vanilla)

Packaging: 12 per case Weight: 4 ¾ OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**Salted Chocolate Caramel “NOT” Gluten Free NCA Item # 16-64087**

Description: A base of salted pretzels and caramel topped with our ganache, a layer of our dark chocolate silk and finished with our caramel layer and Woodinville’s own Sea Salt

Ingredients: Pasteurized egg (whole egg), butter (milk cream), cream (milk), Chocolate (chocolate liquor), semi sweet chocolate (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), pretzels(white (wheat) flour, malt, sea salt, yeast, and water), caramel (sugar, cream, cocoa butter, inverted sugar)

Packaging:  
12 per case Weight: 4 ½ OZ Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼

**“Gluten Free” Caramel Apple Silk NCA Item # 16-61109**

Description: A roasted walnut and caramel crust is topped with our own spiced white chocolate silk laced with all the traditional apple pie spices. A layer of marinated Granny Smith apples and more caramel finishes this dessert.

Ingredients:

White chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), pasteurized egg (whole egg), butter (milk cream), cream (milk), Granny Smith Apples, brown sugar, cinnamon, allspice, nutmeg, roasted walnuts, caramel (sugar, cream cocoa butter, inverted sugar).

Packaging: 12 per case Weight: 4 ½ OZ. Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**Chocolate Mousse Silk “NOT” Gluten Free NCA Item # 16-64087**

Description: Chocolate Cookie crust, chocolate silk mousse surrounded by our own chocolate ganache then encased in our chocolate silk. It is then finished with more chocolate ganache and white chocolate silk swirled throughout the top.

Ingredient Label: Cream (milk), butter (milk cream), Pasteurized Egg (whole egg), Chocolate (chocolate liquor), sugar, crust (enriched wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa powder, canola oil, water, cooking molasses, wheat bran, leavening (baking soda, ammonium bicarbonate), honey), ganache (semi sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), cream (milk), dark blossom curls (sugar, chocolate liquor, cocoa butter, butter oil (milk), emulsifier (soy lecithin, natural vanilla, chocolate noir (cocoa: 50% minimum) Contains Wheat. Processed in a plant that contains peanuts, tree nuts, soy, egg, and milk ingredients.

Packaging: 12 per case Weight: 4 ¾ OZ Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**Exclusively” Available “ONLY” from the NCA Unified Grocers  
“Gluten Free” Mini Bites Item # 16-61276**

Descriptions Square: Almond flour crust white chocolate crème brulee cheesecake  
Oval: Coconut crust, lemon white chocolate cheesecake and passion fruit  
Round: Flourless chocolate semi sweet cake topped with our mocha cheesecake, coffee sprinkle and a chocolate covered mocha bean  
Pyramid: Triple chocolate cheesecake with a white chocolate top  
Triple Chocolate Cup: Chocolate cup, dark silk, ganache  
Raspberry Cup: Our dark chocolate raspberry silk topped with glazed raspberries

Packaging Weight Approx. 1 -2 OZ each  
144 per case      24 of each flavor      6 layers of 24



**“Gluten Free” Hot Fudge Sundae Silk Large 4” NCA Item # 16-61113**

Description: Our flourless brownie base topped with a thin layer of dark chocolate silk, our white chocolate vanilla silk mousse, more flourless brownie chunks and ganache.

Ingredients: Butter (milk cream), Cream (milk), Pasteurized Egg (whole egg), chocolate liquor Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) white chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla)

Packaging:  
12 per box Weight: 8 OZ. Each  
Case Dimensions 11 ½ x 16 x 3 ¼





**“Gluten Free” Nanaimo Bars Individuals NCA Item # 16-61656**



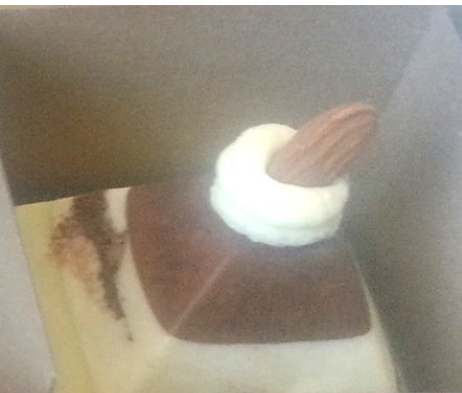
**Description:** A bottom layer of our signature dark chocolate silk/ganache, Bob’s Red Mill coconut flakes, dry roasted coarse chopped almonds (dry roasted here at the bakery), and almond shortbread pieces. A middle layer of our white chocolate cream vanilla silk topped with our own house made ganache. This is a single bar in the form of an Ingot but the gold has been excluded.

**Ingredient Label:** White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), chocolate liquor (pure chocolate), Almonds, Semi Sweet Chocolate sugar (chocolate liquor, cocoa butter, dextrose), Almond Flour, sugar, Coconut Flakes.

**Packaging:**\_

Packed 24 Individuals per box .....2 ½ OZ per bar  
Case Dimensions 15 x 11 x 2”

**“Gluten Free” Joy of Almonds NCA Item # 16-61677**



**Description:** A base of flourless truffle cake with toasted almonds and cocoa nibs. White chocolate coconut layers with alternating corners of an almond/cocoa powder/coconut mix. The top of the pyramid is our signature silk ganache and inside is one whole dry roasted almond.

**Ingredient Label:** White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Semi Sweet Chocolate (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin Processed on equipment previously used to process milk chocolate) Bob’s Red Mill Coconut Flakes, coconut milk, pure vanilla

**Packaging:** 12 per case Weight: 4 ½ OZ. Each  
Case Dimensions 11 ½ x 16 x 3 ¼”

**“Gluten Free” Gusto di Limone NCA Item # 16-61679**



**Description:** An organic Meyers lemon and buttery brown sugar base is baked with our Almond Flour/Polenta lemon cake then topped with our Meyers lemon silk cream

**Ingredient Label:** Butter (milk cream), Pasteurized Egg (whole egg), Almond Flour, Polenta, White Chocolate (sugar, milk, cocoa butter, soya lecithin, pure vanilla), Cream (milk), Meyers lemon puree, Meyers lemon slice, brown sugar

**Packaging:** 12 units per case Weight 4.5 OZ each  
Case Dimensions: 15 1/8” x 11.25” x 2.25”

**“Gluten Free” Double Scoop Caramel Sundae NCA Co. Item # 16-61678**



**Description:** This dessert has a base of Yukon Jackson’s Artisan caramel, which is made right here in our bakery. Our vanilla silk mousse with caramel swirled throughout with another scoop of the caramel swirled through the vanilla silk mousse . More caramel is drizzled over the top two scoops. This is a simple and DELICIOUS dessert!

**Ingredients:** Butter(milk cream), Cream(milk), Pasteurized Egg(whole egg), white chocolate(sugar, cocoa butter, milk, soya lecithin, pure vanilla), Yukon Jackson’s Caramel (Sugar, corn Syrup, Cream (contains milk), Cocoa Butter, Pure Vanilla

**Packaging:** Packed 12 per box Weight 4.5 OZ. Each  
Box Dimensions 11 ½ x 16 x 3 ¼”

**“Gluten Free” Peppy Pistachio NCA Item # 16-61687**

**Description:** A layer of our white chocolate pistachio silk is topped with our white chocolate vanilla cream silk laced with coarse ground pepper. It is finished with a base of our house made almond flour shortbread and then glazed with raspberry. Peppy is sprinkled with pepper and sided with white chocolate shavings

**Ingredient Label:** Cream (milk), butter (milk cream), Pasteurized Egg (whole egg), White chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), pistachio paste(roasted pistachios, soy lecithin), raspberry puree, pepper. White Chocolate shavings (sugar, cocoa butter, whole milk powder, skimmed milk powder, whey powder, lactose, emulsifier: soy lecithin, natural vanilla).

**Packaging:** Packed 12 per box Weight 4.5 OZ. Each  
Box Dimensions 11 ½ x 16 x 3 ¼”



**“Gluten Free” Bourbon Street Cheesecake NCA Item # 16-61688**

**Description:** Roasted pecans and caramel crust is baked then topped with our signature white chocolate cheesecake batter with Kentucky bourbon. A border of our white chocolate vanilla silk frosting is filled with a Kentucky bourbon cream infused silk. A drizzle of caramel in the center is the finishing touch for this dessert.

**Ingredients:** White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), cream cheese (pasteurized cultured milk and cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), Butter (milk cream), Pasteurized Egg (whole egg), Sour Cream (cultured grade A cream, non fat milk, enzyme Contains: Milk), Sugar, Pecans, Kentucky Bourbon, Yukon Jackson Caramel(Sugar, Corn Syrup, Cream (milk), Cocoa Butter, Vanilla)

**Packaging:** 12 per case Weight: 4 ½ OZ Each  
Case dimensions 11 1/4” x 15 1/8 x 2 ½”



**“Gluten Free” Montejo’s Revenge NCA Item # 16-61265**

**Description:** Cocoa nibs are topped with combination of ganache and our dark chocolate silk. A middle layer of our milk chocolate silk laced with Amaretto, chipotle, and cinnamon. A top layer of our dark chocolate silk and ganache combined laced with cinnamon. This is our version of a Mexican Hot Chocolate.

**Ingredient Label:** Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Chocolate Liquor (pure chocolate), Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Amaretto, Chipotle, Cinnamon, Cocoa Nibs

**Packaging:** 12 per case Weight: 4 ¼ OZ. Each  
Case Dimensions 11 ½ x 16 x 3 ¼”



**SPECIAL ORDER**

**“Gluten Free” Tropical Strawberry Tall NCA Item # 16-61278**

**Description:** A coconut base is topped with our Passion Fruit Cream Silk. A layer of our white chocolate fresh strawberry mousse silk is topped with glazed mashed strawberries. This dessert weighs the same as the 4” Tropical Passionate Strawberry. This dessert is designed to be tall and the 4” is designed to larger in diameter.

**Ingredient Label:** Ingredients: Butter(milk cream), Pasteurized Egg(whole egg), Semisweet Chocolate(sugar, chocolate liquor, cocoa butter, dextrose)and soya lecithin) Processed on equipment previously used to process milk chocolate), White Chocolate(sugar, cocoa butter, milk, soya lecithin, pure vanilla), Coconut (sulfate free), Passionfruit puree, Strawberry puree **Packaging:** 12 per case Weight: 8 OZ. Each

Case Dimensions 11 ½ x 16 x 3 ¼”







**SPECIAL ORDER**

**“Gluten Free” Hot Fudge Tall NCA Item # 16-61277**

Description: Our flourless chocolate cake base is topped with our dark chocolate silk, a layer of our white chocolate vanilla silk mousse, the flourless brownie chunks finished with our own dark chocolate ganache. This dessert is the same weight as the 4”. The difference is that the 4” is larger in diameter and the 3” is taller.

Ingredient Label: Butter(milk cream), Cream(milk), Pasteurized Egg(whole egg), chocolate liquor Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin) Processed on equipment previously used to process milk chocolate) white chocolate(sugar, cocoa butter, milk, soya lecithin, pure vanilla)

Packaging: 12 per case Weight: 8 OZ. Each  
Case Dimensions 11 ½ x 16 x 3 ¼”

**STOCKED**



**Designed With Catering in Mind...”Our Bistro Line of Desserts**

**“Gluten Free” Bistro Midnight NCA Item # 16-61581**

Description: Our package and the Chocolate Midnight Bistro. Gluten Free Chocolate cookie crust, chocolate silk, and chocolate shavings

Ingredients: gluten free chocolate cookie crumbs(organic millet, tapioca, teff, organic sorghum, organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, asorbic acid), butter (milk cream), chocolate liquor, pasteurized egg (whole egg), butter (milk), cream (milk), sugar, chocolate shavings (cocoa mass, sugar, cocoa butter, soya lecithin (<1%), ground vanilla beans

Packaging 8x8x1.5” box 7 8” 12 Cut 72 Pieces per case  
Case Dimensions



**STOCKED**

**“Gluten Free” Bistro Key Lime NCA Item # 16-61582**

Description: Our “gluten free” Manini’s Shortbread crust is topped with our white chocolate key lime silk, key lime mousse and finished with white chocolate shavings. This dessert has been in Neiman Marcus now for the past 27 years and is in their catalog again this year!

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg) Manini’s gluten free flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, asorbic acid), key lime puree, white

chocolate shavings (sugar, cocoa butter, whole milk powder

Packaging 8x8x1.5” box 7 8” 12 Cut 72 Pieces per case  
Case Dimensions



**STOCKED “Gluten Free” Bistro Crème Brulee Cheesecake NCA Item # 16-61580**

Description: Our “gluten free” Manini’s Shortbread crust is topped with our white chocolate crème brulee cheesecake batter. It is baked long and slowly. A layer of caramelized sugar finishes this dessert.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg) pasteurized cultured milk and cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), sour cream (cultured grad A cream, non fat milk,

Packed 7 Per case (84 Pieces per case)  
8” 12 Cut.....Pack Size.....Weight Per Slice: 2.33 OZ

**“Gluten Free” Bistro Tuxedo NCA Item # 16-61579**



Description: Our “gluten free” flourless brownie is topped with our dark chocolate silk and a top layer of our white chocolate silk mousse and chocolate shavings

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Chocolate liquor, Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), chocolate shavings (cocoa mass, sugar, cocoa butter, soya lecithin (<1%), ground vanilla beans

Packed 7 Per case (84 Pieces per case)

8” 12 Cut.....Pack Size.....Weight Per Slice: 2.33 OZ

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**“Gluten Free” Bistro Coconut Cream Silk NCA Item # 16-61578**



Description: Our “gluten free” Bob’s Red Mill coconut flake crust is topped with our white chocolate coconut milk silk. A top layer of white chocolate vanilla silk mousse with toasted coconut!

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg) Manini’s gluten free flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), coconut, coconut milk, pure vanilla

Packed 7 Per case (84 Pieces per case)

8” 12 Cut.....Pack Size.....Weight Per Slice: 2.33 OZ

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**Special Order Holiday....Available from Feb. 15 thru March 31<sup>st</sup>**

**“Gluten Free” Irish Coffee Pyramid NCA Item # 16-61417**



Description: A flourless semi sweet chocolate cake base with an interior of white Jameson’s Irish whiskey mousse studded with finely ground French roast coffee is the top and center. A layer of milk chocolate espresso silk with a bottom layer of dark chocolate espresso silk is finished with cocoa nibs.

Ingredient Label: Cream (milk), butter (milk cream), Pasteurized Egg (whole egg), Chocolate (chocolate liquor), sugar, semi sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), White Chocolate (sugar, milk, cocoa butter, soya lecithin, pure vanilla), Cocoa nibs, Espresso, Jameson Irish whiskey, peppermint, chocolate covered coffee bean on top.

Packaging:

12 per case Weight: 4 ½ OZ. Each

Case Dimensions 11 ½ x 16 x 3 ¼”

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**“Gluten Free” Snickerdoodle Silk NCA Item # 16-61452**



Description: An Almond GF shortbread crust with a center of Vanilla Bean white chocolate silk mousse is surrounded with our cinnamon, nutmeg, clove white chocolate cream silk. Milk chocolate is swirled throughout the top and it is then sided with our GF Almond shortbread crumbs.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), almond flour, cinnamon

Packaging: 12 per case Weight 4 OZ Each

Case Dimensions 11 1/4” x 15 1/8 x 2 ½”



**“Gluten Free” Bengali (Chai) Cheesecake NCA Item # 16-61270**

Description: Our “gluten free” flourless brownie is topped with our white chocolate Organic Chai tea infused cheesecake batter. It is topped with a thin layer of our white chocolate silk laced with the traditional chai tea spices that we mix here at the bakery.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Cream Cheese (pasteurized cultured milk, cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), sour cream (sultured grade A cream, non fat milk and enzyme), Semi Sweet (sugar, chocolate liquor, cocoa butter, dextrose) and soya lecithin), Organic Chai Tea and spices.

Packaging: 12 per case Weight: 4 OZ Each  
Case Dimensions 11 ½ x 15 1/8 x 2 ½



**“Gluten Free” Autumn Pleasure NCA Item # 16-61269**

Description: Our “gluten free” Manini’s shortbread crust is topped with our white chocolate pumpkin cream silk laced with the traditional pumpkin pie spices. It is then topped with our white chocolate silk mousse that tastes just like whipping cream laced with cinnamon.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Pumpkin puree, Manini’s flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), Spices.

Packaging: 12 per case Weight: 4 OZ. Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free” Holiday Cheer NCA Item Number # 16-61897**

Description: Our house made Manini’s chocolate crumb crust is the beginning of this dessert followed by a thin layer of our dark chocolate silk and our white chocolate Meyers rum nutmeg eggnog silk. It is finished with a topping of our white chocolate mousse dusted with nutmeg

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Chocolate Liquor (pure chocolate), Chocolate Crumb Crust(organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid) Meyers dark rum, nutmeg

Packaging:  
15 per case Weight: 3 OZ Each  
Case Dimensions 11 ¼ x 15 1/8 x 2 ¼



**“Gluten Free” Over the Moon NCA Item # 16-61560**

Description: Flourless semi sweet brownie base topped with white chocolate silk mousse with peppermint pieces folded throughout. It is glazed with our dark chocolate silk and dusted with white chocolate powder.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Chocolate Liquor (pure chocolate), Semi Sweet (chocolate liquor, cocoa butter, dextrose) and soya lecithin), White Chocolate Shavings (sugar, cocoa butter, whole milk powder, whey powder, soya lecithin (<1%), ground vanilla beans), Peppermint Candy

Packaging: 12 per case Weight: 4 ¼ OZ  
Case Dimensions 11 ½ x 15 1/8 x 3 ¼





**“Gluten Free” Admissibly Cranberry NCA Item # 16-61264**

Description: Our Manini’s gluten free shortbread layered with our white chocolate lemon ream silk, our lemon silk mousse then topped with a layer of our white chocolate cranberry mousse with chunks of cranberry running throughout

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Cranberry, Manini’s flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), Orange Puree, Lemon Purée, Spices.

Packaging: 12 per case Weight: 4 OZ Each  
Case Dimensions 11 ½ x 15 1/8 x 3 ¼



**“Gluten Free” Grand Finale (pumpkin cheesecake) NCA Item # 16-61559**

Description: Manini’s ginger shortbread crust is topped with our Signature white chocolate pumpkin cheesecake base and all the traditional pumpkin spices. It is then baked and cooled before it is glazed with our white chocolate pumpkin silk also laced with the traditional pumpkin pie spices.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), sour cream (cultured grade A cream, nonfat milk, enzyme: contains milk), cream cheese (pasteurized cultured milk and cream, salt, stabilizers (xanthan and /or carob bean and/or guar gums), Pumpkin puree, Manini’s flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), Spices.

Packaging: 12 per case Weight: 4 ¾ OZ Each  
Case Dimensions 11 ½ x 15 1/8 x 3 ¼



**“Gluten Free” Hanzel and Grettle GF NCA Item # 16-61267**

Description: Our “gluten free” Manini’s gingerbread cake is topped with a layer of our pumpkin cream silk laced with all the traditional pumpkin pie spices. A finishing layer of our own country style cranberry sauce made with hints of orange, cinnamon and cloves is glazed with a clear glaze.

Ingredient Label: White Chocolate (sugar, cocoa butter, milk, soya lecithin, pure vanilla), Butter (milk cream), Pasteurized Egg (whole egg), Cream (milk), Manini’s flour blend (organic millet, tapioca, teff, organic sorghum, organic amaranth, corn starch, organic cane sugar, gluten free xanthan gum, organic Atlantic sea salt, ascorbic acid), molasses, cranberries, orange puree, cinnamon, cloves

Packaging: 12 per case Weight: 4 ½ OZ  
Case Dimensions 11 ½ x 15 1/8 x 3 ¼

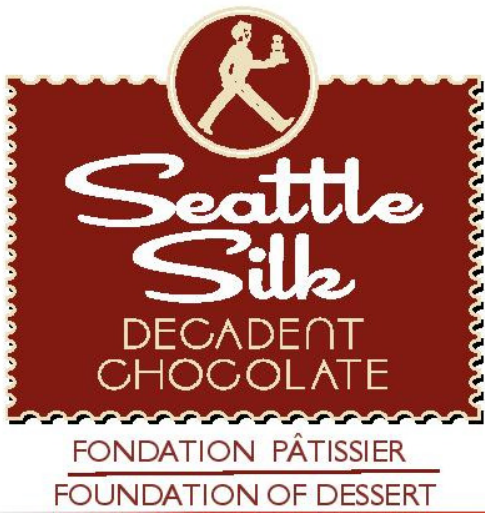


**“Gluten Free” Holiday Mini Bites NCA Item # 16-61573**

6 flavors and shapes in Semi sweet chocolate cups  
Chai, Cranberry, Peppermint Chocolate, Eggnog, Latte Da

Packaging Weight Approx. 1 -2 OZ each  
144 per case 24 of each flavor 6 layers of 24





A Unique Chocolate-based Ready-to-use Foundation for Creating Quick and Easy Desserts — Limited Only by Your Own Imagination

*Use as a building block to produce delicious fillings, mousses, frostings, glazes, and sauces, this 'Clean' All- Natural pastry base is adaptable and simple to use*



A cross between a **rich** fudge and a **light** mousse, Seattle Silk® has a satiny-smooth creamy texture, never heavy or cloyingly sweet. Expandable with other components and flavor compounds, use as a blank canvas to invent hundreds of signature desserts



Cakes & Tarts



Mini Desserts



Single-Serving



Gluten Free



Wedding Cakes



## What is Seattle Silk®?

*Seattle Silk* is a ready-to-use dessert base developed as a foundation for creating a wide range of simple yet elegant desserts.

A cross between a **rich** fudge and a **light** mousse, *Seattle Silk* has a satiny-smooth creamy texture, never heavy or cloyingly sweet.

Fully Versatile and Adaptable  
A fundamental ingredient for making fillings and mousses – use as a blank canvas to invent hundreds of signature desserts.

So Easy to Use, you don't need to be a trained pastry chef. A convenient and cost effective way to help your busy kitchen or bakery save time and labor.



- Easy, Ready-to-Use
- Not a Powder or Mix
- Versatile, great for fillings, mousses, and glazes
- Profitable-Saves Time and Labor
- Cost Effective, no Waste
- Convenient Frozen Product stores easily
- After thawing; 7 to 10 day shelf life in refer
- Anyone can master—from novice prep person to pastry chef

Seattle Silk can be cooked, baked, microwaved, frozen, and refrozen several times

## Made with the Highest Quality 'Clean' Ingredients and Is Naturally Gluten-free

Seattle Silk is chocolate-based and formulated without stabilizers, gelatins, fillers, artificial colors or flavorings

Made only with pure chocolate, pasteurized eggs, unsalted butter, cane sugar, and heavy cream to achieve a consistent rich flavor and creamy texture



## Available in 2 Ready-to-use Compounds

### ChocoBlanka™

White Chocolate Silk  
Item # 25087  
*Made with full cocoa butter white chocolate*

### ChocoScura™

Dark Chocolate Silk  
Item # 25088  
*Blend of finest cocoa beans give a refined smoothness and intense deep, rich chocolate flavor*

Available in 2/ 2 lbs (4lbs) cs or 15 lbs box

## How to use Seattle Silk?

Both compounds can be used straight from the container or expandable with other components or flavors to create hundreds of variations.

- ✓ Flavor with Pastes, Nuts, Fruit Purees Extracts or Liquors

*By using our recommended ratios and recipes you can create fillings and mousses that can be layered in cakes or piped into ready-made tart shells and pastry cups*

#### Ratios for easy Mousse:

For White Chocolate Mousse 1 part silk: 1 part cream  
For Dark Chocolate Mousse 2 parts silk : 1 part cream

#### For Flavoring fillings and Mousses:

	Per lb of Silk
Fruit or Berry Puree.....	1.5 -2 oz
Citrus Puree.....	2 oz
Liquors.....	1 oz
Extracts.....	1 tsp

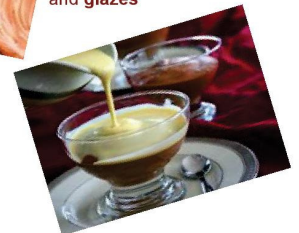


Fill pie or tart shells and layer cakes

Create mousse fillings - fill elegant glassware or chocolate shells



Whip up foolproof "buttercreams", icings and glazes



Create crème anglaise, semifreddo, custards or crème brulee

## Recipe for Easy Coconut Silk Tartlettes



1

Microwave ChocoBlanka White Silk slowly be sure to not overheat to semi-liquid form



2

Blend in coconut puree



3

Fill half way into pre-made tartlet shells

4

Let set in refer or freezer until set



5

For mousse: Beat ChocoBlanka Silk with more coconut puree, whip with heavy cream



6

Fill mousse in shell and top with toasted coconut

\*For Gluten free dessert, fill into glass or GF crust