



Spring Cake Menu 2016

May/June

This Spring, Soil&Spice is offering a fragrant and colourful cake menu making full use of the abundant fruits and vegetables we will be seeing in the coming months, and without forgetting the full stock of preserved goods in the pantry from both Autumn and winter which have inevitably made their way into this menu too.



Sweet Potato and Buttermilk Cake: A very moist and earthy cake with notes of vanilla, cinnamon and a slight tang from the butter milk. This cake is topped caramelised sweet potato and grated white chocolate.

Honey and Ginger Cake: A heart-warming cake, sweetened solely by a generous helping of honey, in terms of taste it's the perfect balance between spice and heat. Topped with a homemade fresh ginger syrup and crystallised root ginger, this is the perfect winter cake.

Chocolate and Almond Praline Cake: An intense chocolate cake made with 80 percent dark chocolate, topped with dark chocolate ganache and homemade almond praline

Classic Banana Bread with Streusel Topping: A homely loaf made with perfectly aged bananas, this cake has hints of toffee and vanilla brought forth by the use of molasses and brown sugar. This cake is topped with a walnut and oat streusel that offers texture and an added dimension to this childhood favourite.

Fresh Strawberry and Lemon cake: A very light lemon based cake, with lots of chopped strawberries baked inside, topped with homemade Lemon curd and even more chopped strawberries.

Apricot and Rosemary Cake : making the most of apricot season, this cake hits the right notes of sweet and herbaceous flavours. We are topping this cake with baked apricots and crystallised rosemary.

Orange Blossom and Nigella Seed Cake: A floral and extremely Mediterranean inspired cake. The Nigella seeds offer texture and colour to this striking cake, topped with an orange blossom icing and crystallized orange peel.

Rose and Cardamom Cake: A delicate fusion of florals and fragrant spice, this cake makes a perfect gift. Covered in Organic rose petals and doused in a homemade rose syrup.

Granola: Totally Organic granola made with a mixture of cereals, seeds, fruits and nuts amongst which you find Dried Lingonberries, Goji berries, Cranberries, Figs, Almonds, Chestnut Honey and extra virgin olive oil. (15euros per 500gr)



All the above cakes can be made to order with respect to size and dietary requirements. Prices start from 20euros (TTC) for an 8 person cake.

Bespoke cakes can also be ordered, the menu is there as a guideline but we will be more than happy to include any flavour you would want in your bake, as long as it is natural and preferably in season.