



Caramelicious

Gourmet soft caramel 

INDULGE YOUR SENSES WITH A TASTE OF TRADITION



www.caramelicious.com.au

ABOUT US



Caramelicious is a leading artisanal caramel producer based in Melbourne Australia ; offering hand-made, small batch caramels. Our unique creations seduce your taste buds with our decadently flavoured caramels and indulge in their delicate aromas.

Caramelicious's uncompromising quality standards and commitment to using only the finest ingredients can be tasted in every bite. There are no preservatives, colorings or additives, additionally is gluten free.

The exquisite Salted Butter Caramels from Lower Normandy are a gem of French confectionery ! With Guérande salt «Fleur de sel» finish that entices the tongue & accentuates the buttery caramel flavour.

With a traditional recipe, it has been passed down through generations, French born Rémi & Breena Tremsal have succeeded in recreating the spirit of traditional salted butter caramel in Australia.

Tailored to fulfill the specific demands of professional chefs and bakers, Pâtisseries is our select brand of culinary caramel products for use in hotels, restaurants, and fine bakeries as well as offering enormous cross-selling opportunities.

Caramelicious distributes an exclusive line of premium quality caramels in many countries around the world. We are continually growing and expanding our creative line of caramels.

VISIT OUR WEBSITE

www.caramelicious.com.au



Seduce your taste buds with our decadently flavoured caramels and indulge in their delicate aromas.



Enjoy the best quality caramel from our kitchen to yours!



INSPIRED BY YOUR ALL-TIME FAVOURITE DESSERTS, THESE DELICIOUS AND INCOMPARABLE CARAMELS ARE THE PERFECT GUILT-FREE TREATS. CHOCOLATE, COFFEE, SALTED BUTTER, VANILLA, HAZELNUT... WHAT'S NOT TO LOVE? CHOOSING JUST ONE WILL BE A CHALLENGE, BUT WE PROMISE IT WILL BE A FLAVOURFUL ONE.

RETAIL LINE

GLUTEN FREE



Delicious

SALTED BUTTER	COCOA	COFFEE	COCOA HAZELNUT	VANILLA
SB-200	CO-200	CF-200	CH-200	V-200
SB-280	CO-280	CF-280	CH-280	V-280

CASE PACK :
200g & 280g
Tray pack : 24 Units
Case dimensions : 46 x 31 x 10cm



BULK LINE

GLUTEN FREE



Quality

PAIL SIZE :
1 Kg, 5 Kg, & 10 Kg

SALTED BUTTER	COCOA	COFFEE	COCOA HAZELNUT	VANILLA
SB-1KG	CO-1KG	CF-1KG	CH-1KG	V-1KG
SB-5KG	CO-5KG	CF-5KG	CH-5KG	V-5KG
SB-10KG	CO-10KG	CF-10KG	CH-10KG	V-10KG

HIGHEST QUALITY INGREDIENTS,
FREE FROM ARTIFICIAL COLOURS,
FLAVOURS AND ADDED PRESERVATIVES.



HOSPITALITY INDUSTRY PACK

Perfect for hotels, corporates. Caramelicious's five prime flavours salted butter, cocoa, cocoa hazelnut, coffee and vanilla.

GLUTEN FREE



SALTED BUTTER	COCOA	COFFEE	COCOA HAZELNUT	VANILLA
SB-110TR	CO-110TR	CF-110TR	CH-110TR	V-110TR

PACKAGING :
Sets are in clear pack boxes
Include 4 flavours.
4 x 110g

Our range of flavours



SALTED BUTTER CARAMEL

Salted butter caramels made with pure butter and cream and with Guerande Fleur de sel, they have become a symbol for the best French sweets !

Perfect for sweet and savoury dishes.

COCOA HAZELNUT CARAMEL

A soft, dark chocolate caramel with naturally roasted hazelnut added to create a nutty yet buttery caramel.

VANILLA CARAMEL

A soft, silky caramel infused with natural Vanilla paste, will add an elegant appearance as well as extraordinary flavour to your cuisine.

COFFEE CARAMEL

The coffee extract adds a subtle bitterness to the original flavours of caramel.

COCOA CARAMEL

A perfect balance of salty and sweet, chocolate. Deep chocolate flavour caramel, infused with natural Dutch cocoa powder.

What is the shelf life for Caramelicious ?

We guarantee the quality of our Caramel for one year (12 months) after production (see "Best if used by" date printed on the bottom of the jar). We recommend that the caramel can be kept in a cool, dry place after opening.

Although we do not guarantee our caramel for a specified period of time **AFTER** they are opened, by storing an open jar with the cap tightly closed in your pantry, our caramel should last for several weeks without a problem.

C'est si bon



TELL US WHAT YOU NEED AND WE WILL BE HAPPY TO HELP YOU CHOOSE THE BEST CARAMEL FOR YOUR REQUIREMENTS OR EVEN DEVELOP CUSTOMIZED RECIPES THAT WILL HELP DISTINGUISH YOUR PRODUCT FROM THE COMPETITION.

THE QUALITY OF OUR WONDERFUL PRODUCTS IS EQUALLY MATCHED BY THE SERVICE WE PROVIDE AND OUR CARE TO ENSURE CAMELICIOUS IS TESTIMONIAL TO SEEK AFTER VALUES !

HOW TO USE

C'est si bon



OUR SALTED BUTTER CARAMELS CAN BE USED IN SAVOURY AND SWEET DISHES. HERE ARE SOME OF OUR SUGGESTIONS :

- Wonderful with crêpes, grilled bread, brioche and pancakes, they can also sweeten your yogurts and even decorate your deserts.
- Perfect on your flans, tarts, tiramisus, cooked fruits, baked apples, macarons.
- In a fondue pot ; for pieces of fruits.
- It can be melted and used as a sauce on ice-cream or as a topping in pastries.
- Perfect in gelato, whipped cream, crème brûlée and other culinary confections.
- When cooking add one spoonful of caramel to duck breast or roasted pork at the end of the cooking time, to chicken, game or on foie gras cooked in a frying pan.
- Caramelicious can be used as coulis on goat cheese or foie gras.

OF COURSE IT MAY BE HARD TO RESIST JUST SPOONING IT OUT OF THE JAR !

Let your imagination run free and enjoy the food.

Sweet



CARAMEL SPREAD





Caramelicious

Gourmet soft caramel



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