



CATALOGUE

Organic sweets and savouries, *baked fresh* to order

Every piece organic, baked fresh on the day you collect it —
from a single treat to a full reception table, never from a
freezer.

Text (347) 626-4395

Email hannaorganic@yahoo.com



Sweet Couscous

Fine semolina steamed and sweetened with dates, raisins, walnuts and toasted almonds, served with honey.



Savoury Couscous

Steamed semolina under seasonal vegetables and chickpeas, slow-simmered in a golden broth.



Baghrir

Thousand-hole semolina pancakes, soft and lacy, served warm with honey.



Sweet Couscous with Pistachio

Sweet couscous moulded and crowned with crushed pistachio, walnuts and almonds, with honey syrup to pour over.



Baklava

Thirty sheets of hand-stretched filo, crushed pistachio, honey syrup poured warm.



Kunafa

Syrian shredded pastry, a soft cheese heart, crowned in pistachio. Best served warm.



Qatayef

Folded pancakes filled with walnut and cream — the Ramadan classic.



Lemon Meringue Tart

Lemon curd in a butter shell, finished with meringue kisses and candied lemon.



Fraisier

Strawberries set around vanilla crème mousseline, under a clear strawberry glaze.



Berry Cream Tart

A soft sponge base piped with vanilla cream and piled with fresh berries.



Assorted Tartlets

A tray of small tarts — fresh berry, apricot, and torched custard.



Angel Cake

A tall, airy angel cake dusted with sugar and heaped with raspberries and blackberries.



Angel Cake with Cream & Berries

Angel cake split and layered with whipped cream, strawberries and blueberries.



Almond Sablés

Butter shortbread under a blanket of flaked almonds and icing sugar.



Génoise

The classic French sponge, filled to order in whichever flavour you desire.



Napoléon

Puff pastry and crème pâtissière, finished with feathered icing.



Éclair

Choux filled with vanilla or chocolate crème, glazed to a mirror shine.



Paris-Brest

A ring of choux, split and filled with praline crème mousseline.



Tiramisù

Espresso-soaked savoiardi, mascarpone cream, a fine dusting of cocoa.



Cannoli

Shells piped only at the final moment, filled with sweet ricotta and pistachio.



Panna Cotta

Silken cream, set just enough to hold, finished with berry or caramel.



Zeppole

Fried dough rounds, dusted in sugar, filled with custard or dipped in honey.



Lemon Sorbet

Sharp, clean lemon sorbet churned to order and finished with zest and mint.



Citrus Sorbet

Orange and lemon sorbet served back inside the fruit, for a table that looks as good as it tastes.



Mini Quiches

Individual quiches in butter pastry – cheese, mushroom and herbs.



Savoury Pastry Bites

Puff pastry cups filled with seasonal vegetables and melted cheese.



Spinach & Feta Quiche

A full quiche of spinach, feta and smoked bacon in a crisp butter crust.

Ordering takes one message.

Tell us what you would like and the date you need it for.
Quantities, flavours, allergies, collection or delivery — all settled
by message, with no forms to fill.

01

Send a message

Text or email us with what you
would like, and for when.

02

We agree the details

A single treat or a full party
platter, either way.

03

Baked fresh, same day

Organic and baked on the day
you collect it — never frozen.

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...and more. If you do not see it here, ask — almost anything can
be made to order, in any flavour and any quantity.

Cake rolls in any flavour, rolled to order. Parties, Ramadan, Eid, weddings
and christenings catered for.