

Easter time at

Phyllippa's



FESTIVE BISCUITS

Gingerbread first appeared in Europe in the 11th century when monks began selling it at fairs. Made with exotic spices it was considered a luxury and was sold to celebrate festive occasions.



GINGERBREAD EGG Box of 8

These popular traditional festive biscuits, with a spicy-caramel flavour, are finished with a tangy lemon icing and decorated with natural plant based colours.



CHOCOLATE EASTER EGG

This vanilla-infused dutch cocoa biscuit has a similar texture to our gingerbread with lemony icing, hand decorated with naturally coloured plant based icing.



HONEY BUNNIES Packet of 12

The Australian honey and freshly ground ginger in these crunchy ever-popular biscuits leave a warm lingering taste.

Find my simple Honey Spiced, Creamed Sweet Potato recipe to serve with roasts, back page.



HONEY BUNNY TAILS

Small biscuits flavoured with Australian honey and cinnamon balanced with a tangy lemon glaze. Dream on Honey Bear lover!

GINGERBREAD BUNNY

Flavoured with five freshly ground spices, our new brown bunny is covered with a natural cocoa icing and individually hand decorated. It is an ideal alternative to chocolate eggs.



CHOCOLATE VANILLA BUNNIES

Made with Dutch Cocoa and real vanilla, these crunchy, aromatic biscuits with a tangy lemon glaze will be enjoyed by big and little kids.



Many thanks to Durance for props, Manon Bis and Seneca for Linens.

HOT CROSS BUNS

ORGANIC VINE-FRUIT AND OUR OWN CANDIED PEEL Box of 6

A chewy, moist, pert, aromatic bun made with organic vine-fruit, minimal yeast, slow fermentation, premium fresh spices and house made candied peel from oranges sourced at the farmers' market, finished with a shiny glaze. Enjoy with COLD butter or toasted.

See our Toasted Hot Cross Bun Ice Cream recipe, back page.

BUNS DELIVERED

Delivering fresh buns into the CBD, Docklands, Richmond and East Melbourne.



OUR STORES

PAIN D'ÉPICES

This fragrant spiced loaf is honey sweetened and made with rye flour without eggs or butter.

5 ways to enjoy Pain d'Épices:

- Plain or buttered with a cup of tea
- With blue or goat's cheese
- Toasted and served with pâté
- Crumbed, dried and stirred through creamed carrot, sweet potato or pumpkin purée
- French toast style



SIMNEL CAKE

Decorated with eleven marzipan balls which represent Jesus' good disciples, this unique Easter-time fruit cake is made with organic currants and our candied orange peel and has an indulgent baked-in layer of marzipan. Enjoy with tea, Muscat or Port.

LECKERLI

Baked to an authentic Swiss recipe dating back to the Middle Ages, using local honey, house-made candied lemon, fresh spices and Australian almonds, these bar biscuits are finished with a thin brandy glaze and have a citrusy-spice flavour and distinctive chewy texture.



KENNEDY & WILSON CHOCOLATE EASTER EGGS Milk & Dark

Eggs will arrive fresh in store 2 week's before Easter. We suggest placing an order.



COLOMBA PASQUALE

Baked for us in Italy by Loisin, these leavened cakes are part of Italian Easter. Choose from Classic, Peach Hazelnut or Chinotto. Slice for breakfast, afternoon tea or dessert.

ONLINE STORE

GROCERIES

Our online store is now distributing a range of our groceries Australia wide. Free delivery over \$100.

HOT CROSS BUNS

Can be ordered via our online store for delivery to Melbourne CBD & Metro as well as Australia wide. See details at phillippas.com.au.

HAMPERS

Can be ordered online and delivered directly.

Ideal for: New Baby | Housewarming | Mother's Day | Birthday | Thank you | Homesick Students | Home Coming.

TAKE HOME MEALS

See Take Home Menus online from our Armadale and Brighton stores.

RECIPES FOR EASTER

TOASTED HOT CROSS BUN ICE CREAM

This ice cream had a delicious chewy quality and the toasting brings out the spice and citrus flavours.

3 Phillippa's Hot Cross Buns, 1 litre vanilla ice cream-softened

Split and toast 3 buns, allow to cool and blitz them in a food processor until coarsely crumbed. Stir into the ice-cream and re freeze. Serve with poached pears or Mum's Chocolate Sauce found in Phillippa's Home Baking

HONEY SPICED CREAMED SWEET POTATO PURÉE

100g crushed Phillippa's Honey Bunnies or Honey Bear biscuits, 1kg peeled diced sweet potato, 100ml cream, 3 tbsp olive oil, ½ tsp nutmeg, Salt, pepper

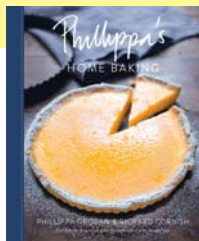
Toss the sweet potato in oil, salt, pepper & nutmeg and roast at 180c 45 mins.

Purée with crushed biscuits and cream. Reheat and serve with pork, game or chicken.

PHILLIPPA'S HOME BAKING \$40

Phillippa Grogan & Richard Cornish

Includes 140 reliable recipes and precious baking wisdom.



ARMADALE STORE

1030 High Street

T: 03 9576 2020

BRIGHTON STORE

608 Hampton Street

T: 03 9592 7340

RICHMOND OUTLET

51 North Street,

T: 03 9421 0318 (Thurs to Sat)

ALL STORES CLOSED

Good Friday & Easter Sunday



phillippasbakery



ilovephillippas

phillippas.com.au