

FOR THE PROFESSIONAL

# Pastry

ART & DESIGN

MARCH 2002

## OUT OF THIS WORLD

Spotted at the Fancy Food Show in New York, Galaxy Desserts makes beautiful and beautifully packaged individual gourmet desserts for the retail and wholesale markets. The company's founder and pastry chef, Jean-Yves Charon, began training in France at age 14 and in 1998, after working with some of France's finest bakeries, he merged his Paris Delights with friend Paul Levitan's The Cheesecake Lady to create Galaxy Desserts. Modelling the concept of Chef Jean-Yves, each cake is made with top quality ingredients, European chocolate, fresh fruits, cream and nuts. A rotating selection of seasonal favorites includes Chocolate Mousse Cake, Lemon Tart, New York Cheesecake, Pecan Tart, Triple Mousse Cake and Grand Marnier Cheesecake. Visually stunning, each one has a perfect garnish to distinguish it from more run-of-the-mill prepared desserts, as well as packaging designed to match retailer and con-



sumer expectations with a see-through window. For sales information, pricing and quantity options contact Danny Rubenstein at 415-459-3537, or on-line at [drubenstein@galaxy-desserts.com](mailto:drubenstein@galaxy-desserts.com)