

# SPECIALTY FOOD

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MAGAZINE®



## GALAXY DESSERTS Chocolate Truffle Marquise

BILLED AS THE "ULTIMATE CHOCOLATE EXPERIENCE," THE CHOCOLATE TRUFFLE MARQUISE individual mousse cake is made from a ganache-based mousse layered between flourless chocolate sponge cake. The cake is glazed with dark, bittersweet chocolate and topped with a hazelnut and a handmade miniature chocolate bar. Made, like all of Galaxy Desserts' products, under the guidance of Founder and Pastry Chef Jean-Yves Charon, Chocolate Truffle Marquise is actually a reformulation of another Galaxy mousse cake recipe, reintroduced in a richer, more chocolaty incarnation. "With its many levels and layers of chocolate, it's the richest mousse that we could come up with," says Paul Levitan, president.

Chocolate Truffle Marquise is 2.5 inches in diameter and weighs 3.5 ounces. It is all-natural and kosher-certified with a shelf-life of five days refrigerated or six months frozen. On the market for one year with

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The National Association for the Specialty Food Trade (NASFT) presents the 20 Winners and 77 Finalists of the 31st Annual NASFT Product Awards Competition.

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its new recipe, the dessert has received such positive feedback that this holiday season Galaxy reports the launch of a close relative—the Mint Marquise.

Part of the cake's appeal in the dessert or deli case is its style and appearance. "We specialize in individual cakes that are little works of art," notes Levitan. Retailers should position the cakes to be seen, in a refrigerated case attractively displayed on a platter in the deli or bakery or in clam shells for the grab-and-go department with point-of-purchase signage describing the flavor. And, Galaxy Desserts always recommends tasting. Says Levitan, "We have a motto: The first one is free."

Chocolate Truffle Marquise is currently one of the company's top sellers for retail and foodservice and is being tested for catalog sales. Suggested retail: \$3.49 - \$3.99. Contact: Jean-Yves Charon, Galaxy Desserts, 40 Golden Gate Drive, San Rafael, CA 94901; 415.459.3537; Fax: 415.457.7929; email: [jycharon@galaxydesserts.com](mailto:jycharon@galaxydesserts.com); [www.galaxydesserts.com](http://www.galaxydesserts.com). R.S.N.178—D.P.