

Indulge in our new dessert sauce range

With over 30 years of experience and culinary expertise crafting savoury products for Australia's leading chefs, we are excited to launch our new range of smooth, creamy, indulgent sweet sauces to be poured or dipped with desserts or added to beverages.

Batch crafted locally with the highest quality ingredients, our dessert sauces offer the versatility you've come to expect from Birch & Waite now extended across your entire menu. Perfect for banqueting, plating and mixing into your signature desserts.

NEW Belgian Chocolate Sauce

Our Belgian Chocolate Sauce is batch crafted with the finest milk and dark Belgian chocolate, dark brown sugar and cocoa for a rich, decadent flavour.



Double choc pancake stack drenched in warm **Belgian Chocolate Sauce** and topped with frosted berries



- Level-up cocktails, mocktails, hot and cold beverages by adding decadent and delicious rich chocolate flavour
- A fuss-free pouring chocolate for sweet menu items including pancakes, waffles, crêpes and churros
- Save on dessert prep time by replacing melted chocolate with our Dessert Sauce as an icing on cakes, pastries and tarts
- Make an easy Chocolate Viniagrette for a fresh summer stone fruit salad
- Serve as an indulgent dipping sauce



Serve up the ultimate chocolate brownie stack smothered with warm **Belgian Chocolate Sauce**



Sweet Brioche Burger Sliders with a chocolate brownie layer, fresh strawberries, nectarine and our **Belgian Chocolate Sauce**



Balsamic Strawberry Tart with Balsamic Vinaigrette Dressing and **Belgian Chocolate Sauce**



The ultimate hot chocolate topped with whipped cream and a drizzle of **Belgian Chocolate Sauce**



Create unique cocktails and mocktails with **Belgian Chocolate Sauce**

NEW Premium Caramel Sauce

Our Premium Caramel Sauce is made with real butter, cream and dark brown sugar, giving the sauce rich butterscotch and burnt brown sugar notes and a buttery texture.







- Pastries such as éclairs, profiteroles, and churros can be drizzled to add a sweet, decadent touch
- Top your doughnuts with our premium caramel sauce or serve as a dipping sauce for added flavour and texture
- Superior to standard syrups for use in many hot and cold beverages, including coffee, thickshakes and frappés
- Glaze pork or chicken to add a sweet and tangy premium flavour.



Baked vanilla cheesecake served with lashings of warm **Premium Caramel Sauce**



Salted Caramel and Pecan ice cream waffle bowl topped with our **Premium Caramel Sauce**



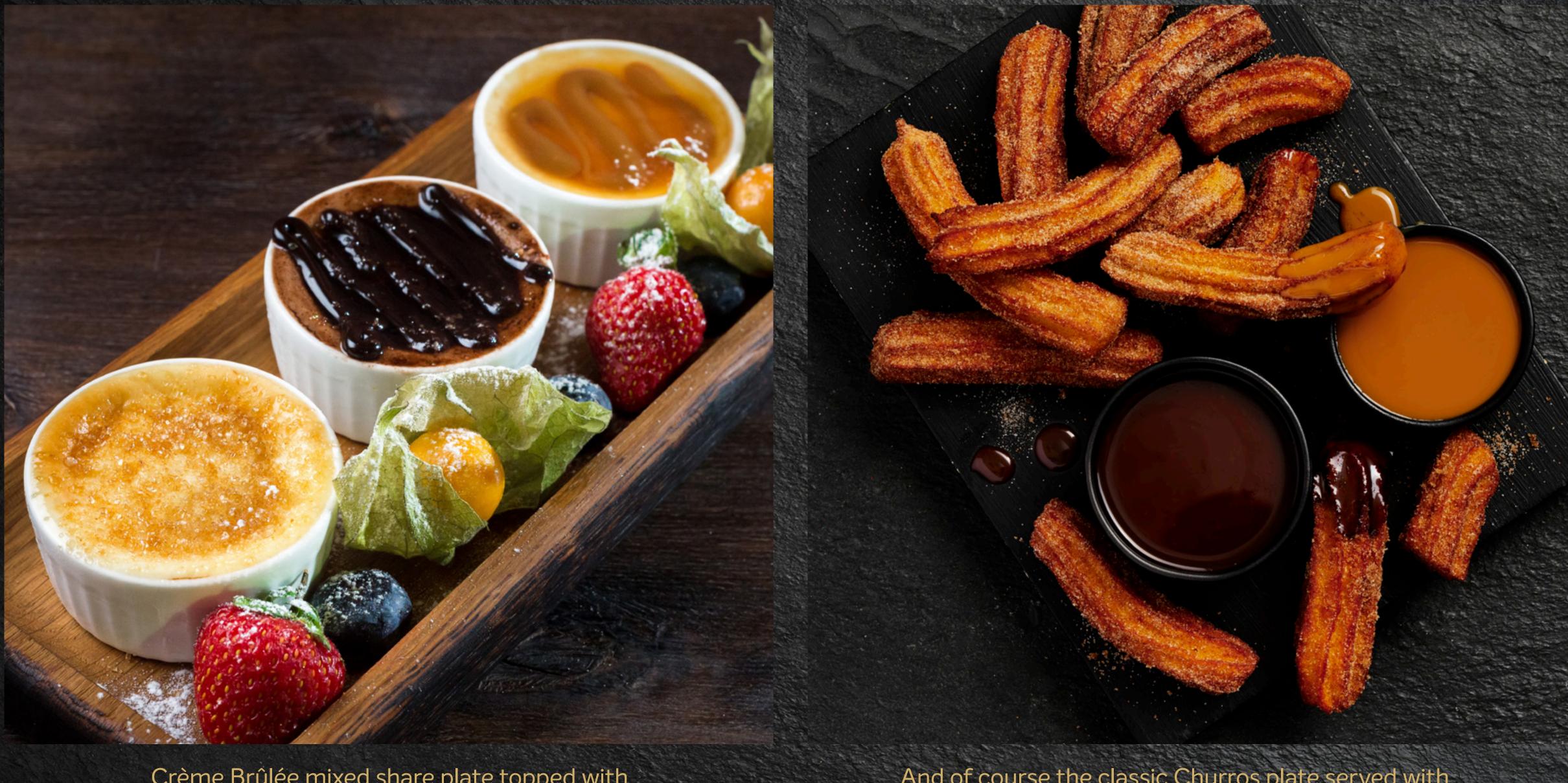
A classic iced cinnamon scroll is elevated with a drizzle of warm **Premium Caramel Sauce**



On trend caramel Dalgona iced coffee dessert using our **Premium Caramel Sauce**



Banana milkshake with **Premium Caramel Sauce**, topped with popcorn



Crème Brûlée mixed share plate topped with Belgian Chocolate Sauce & Premium Caramel Sauce

And of course the classic Churros plate served with **Belgian Chocolate** & **Premium Caramel** dipping sauces

Convenience without compromise

- Save on time and labour with 1L squeezy bottle and 40g portions for convenient application in and outside of the kitchen
- Made in Australia with the finest Australian ingredients
- Batch crafted from an authentic chef recipe
- Chef quality sauces not a 'flavoured' syrup
- Ambient for convenience. Once opened refrigerate and to be consumed within 8 weeks.



Product details

DESCRIPTION	SIZE	SERVES	UNITS PER CARTON	CODE	STORE	SHELF LIFE	UNIT BARCODE	CARTON BARCODE
BELGIAN CHOCOLATE SAUCE	1L	50	8	CHSA5893FQ1	AMBIENT	4 MONTHS	9300786666089	19300786684493
	40g	1	90	CHSA5893FS1	AMBIENT	4 MONTHS	9300786666096	19300786684530
PREMIUM CARAMEL SAUCE	1L	50	8	CASA5892FQ1	AMBIENT	6 MONTHS	9300786666065	19300786684486
	40g	1	90	CASA5892FS1	AMBIENT	6 MONTHS	9300786666072	19300786684516









ORDER YOUR FREE SAMPLES TODAY





For more information on our full product range head to our website birchandwaite.com.au, or keep up to date with us on Facebook and Instagram.