THE FLAVORS OF EVELYN CATERING & GRILL EVENTS

TRADITIONAL CAKES



Black jungle
 (Chocolate cake, cream, rum, cherry, glaze chocolate and white chocolate)

Brownie suspiro
 (Brownie, dulce de leche, meringue and berries)

Alfajor
 (Traditional Argentine layers of light dough covered with dulce de leche)

Walnut alfajor cake

Rogel cake
 (Thin layers with dulce de leche and meringue at the end)

Drunk cake
 (Super moist vanilla cake with dulce de leche and cream)

Encocada
 (Coconuts cake and cream cheese, nuts and coconuts)

Carrot cake
 (Carrot cake, cream cheese and nuts)

Carrot cake and coconut

Mil hojas
 (Pastry, dulce de leche, suspiro chocolate glaze)

Peach cake
 (Vanilla cake, cream, peach, almond and caramel)

Strawberry supreme
 (Vanilla cake , strawberry jelly, white chocolate cream.
 Decorado Tiras de white chocolate and strawberry)

Ferrero cake
 (Chocolate cake, Nutella cream, hazelnut, and chocolate)

Three milks cake

Dulce de leche pionono and strawberry

Chocolate pionono and caramelized almonds

