Atelier Illusion

FRUIT SHAPED PATISSERIE DESSERT

Trompe-l'oeil Fruit Desserts

A refined dessert experience that challenges perception and delights the senses.

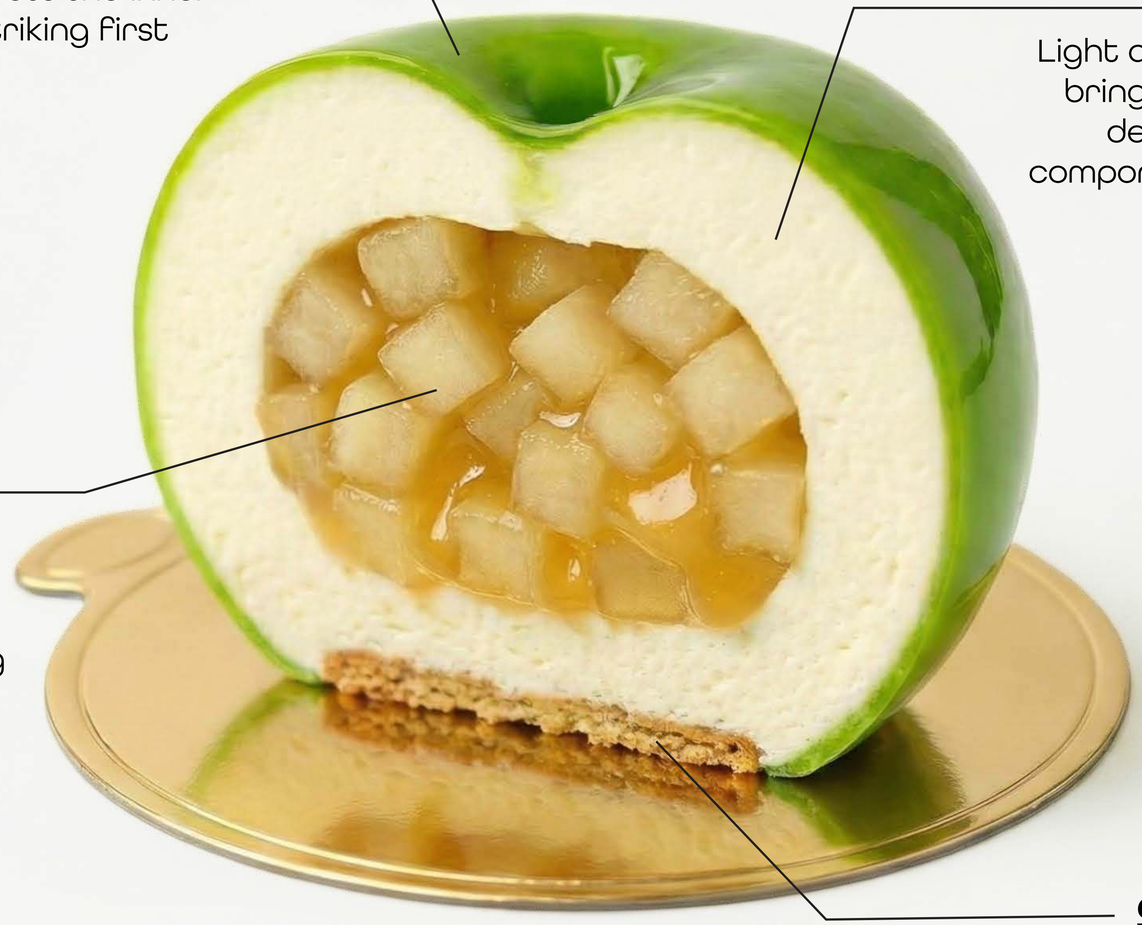
Inspired by the art of trompe-l'oeil, these desserts are crafted to look like fresh fruit while revealing a carefully composed pastry within.

Each piece is meticulously shaped and finished by hand, capturing the natural form, color, and texture of real fruit. Beneath the realistic exterior lies a harmonious balance of mousse, cream, fruit fillings, and delicate bases, designed to deliver both elegance and surprise.

These desserts are not only visually striking but thoughtfully composed in flavor. Familiar fruit profiles are elevated through refined techniques, creating a sophisticated taste that contrasts beautifully with their lifelike appearance.

Created for those who appreciate detail, craftsmanship, and memorable presentation, trompe-l'oeil fruit desserts transform a simple moment into an experience of discovery.

Dessert Structure



Chocolate Coating

A thin, glossy chocolate layer that gives the dessert its realistic fruit appearance and a delicate snap. It protects the inner layers while creating a striking first impression.

Cream Layer

Light and velvety in texture, this layer brings softness and balance to the dessert. It gently connects all components into a smooth, harmonious experience.

Fruit Filling

The vibrant core of the dessert, delivering concentrated flavor and natural fruit character. This layer adds intensity and contrast, revealing the true essence beneath the illusion.

Sponge Base

A light and subtle sponge that provides structure and stability without overpowering the flavors. It completes the dessert with a refined, delicate finish.

UBE STRAWBERRY Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055784093

Distinctive in color and refined in character, this dessert brings together the deep violet elegance of ube with the bright freshness of strawberry.

Beneath its striking exterior lies a smooth ube mousse, offering a naturally creamy texture and a gently sweet, earthy depth that makes the dessert instantly memorable.

At its heart, a vibrant strawberry center adds freshness, fruit aroma, and a delicate acidity, creating a beautiful contrast with the soft richness of ube. Creamy layers and a light base bring balance, structure, and an elegant finish.

Visually unique and full of character, the ube strawberry illusion delivers a sophisticated dessert experience where exceptional color meets a bright, refined taste.

MATCHA STRAWBERRY Trompe-l'oeil

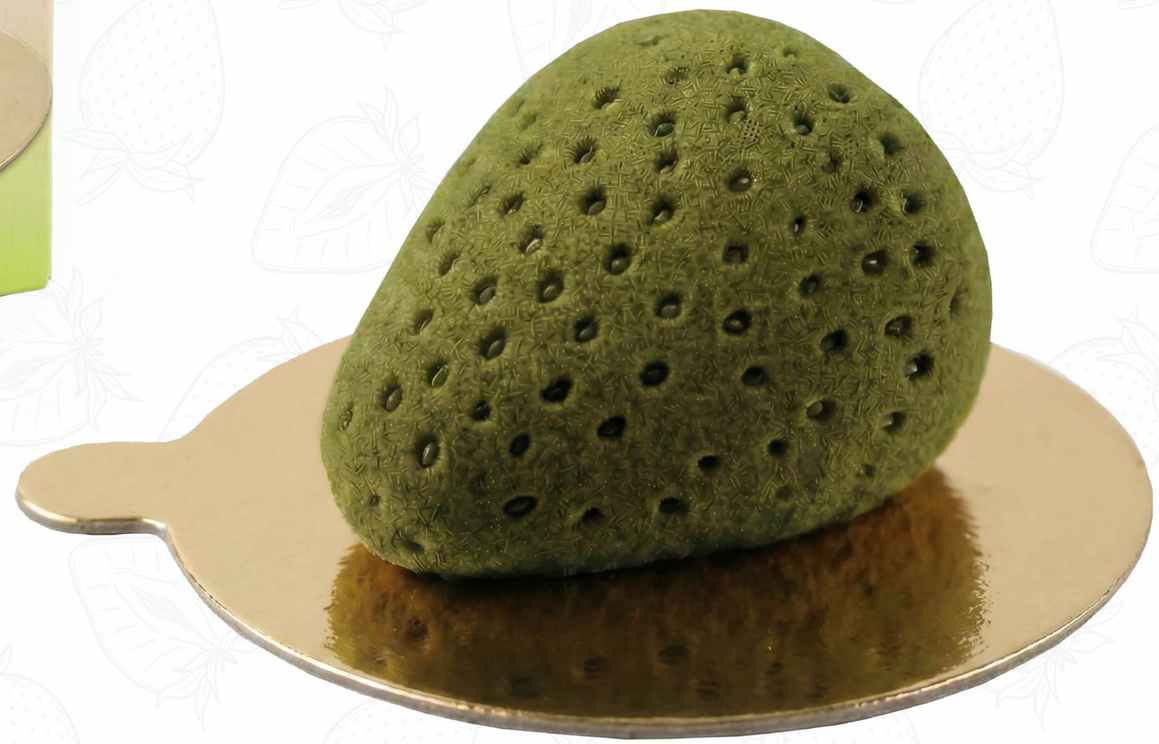
FRUIT SHAPED PATISSERIE DESSERT

Elegant, vibrant, and refined, this dessert combines the distinctive character of matcha with the bright freshness of strawberry.

Beneath its realistic exterior lies a smooth matcha mousse, offering gentle earthy notes, subtle bitterness, and a naturally creamy finish.

At its heart, a vivid strawberry center brings fruit aroma, delicate sweetness, and soft acidity, creating a graceful contrast with the depth of matcha. Creamy layers and a light base provide harmony, structure, and balance in every bite.

Sophisticated and memorable, the matcha strawberry illusion delivers a refined dessert experience where fresh fruit brightness meets the calm elegance of green tea.



Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055784086

MANGO Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

A vibrant interpretation of tropical freshness, crafted to look exactly like a ripe mango. This trompe-l'oeil dessert reveals a smooth mango mousse with bright, juicy notes, balanced by a gentle sweetness and a light, creamy finish.

At its heart lies an intense mango core that captures the fruit's natural aroma and sun-ripened character, layered over a delicate base that adds subtle texture without overpowering the freshness.

The experience begins with visual curiosity and ends with a clean, tropical aftertaste, playful, elegant, and perfectly balanced.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783126

RASPBERRY Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Delicate in appearance and bold in character, this dessert mirrors the look of a freshly picked raspberry. Inside, a light raspberry mousse delivers a vivid balance of sweetness and natural acidity, creating a fresh and expressive flavor profile.

A vibrant raspberry center intensifies the fruit's aroma, while soft creamy layers and a subtle base provide harmony and structure. Each bite is bright, refined, and elegantly layered.

The contrast between its realistic form and its refined pastry interior makes this raspberry illusion a memorable and sophisticated dessert experience.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783133

LEMON Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Bright, fresh, and strikingly realistic, this dessert captures the essence of a sun-ripened lemon. Beneath its vibrant exterior lies a silky lemon mousse, offering a crisp balance of lively acidity and gentle sweetness.

A zesty lemon core brings clarity and intensity to the flavor, while smooth, creamy layers soften the citrus notes for a clean, elegant finish. A delicate base adds light texture without distracting from the freshness.

Refreshing and refined, the lemon illusion delivers a sharp yet harmonious dessert experience that awakens the palate.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783164

PISTACHIO Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Elegant and understated, this dessert reimagines pistachio in a refined trompe-l'oeil form. Beneath its realistic exterior lies a smooth pistachio mousse with a rich, nutty depth and a naturally creamy finish.

A delicate pistachio core enhances the roasted notes, while soft layers and a light base create balance and structure. The flavor unfolds slowly, warm, rounded, and sophisticated.

Subtle yet distinctive, the pistachio illusion offers a luxurious dessert experience focused on texture, balance, and purity of taste.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783157

STRAWBERRY Trompe-l'oeil

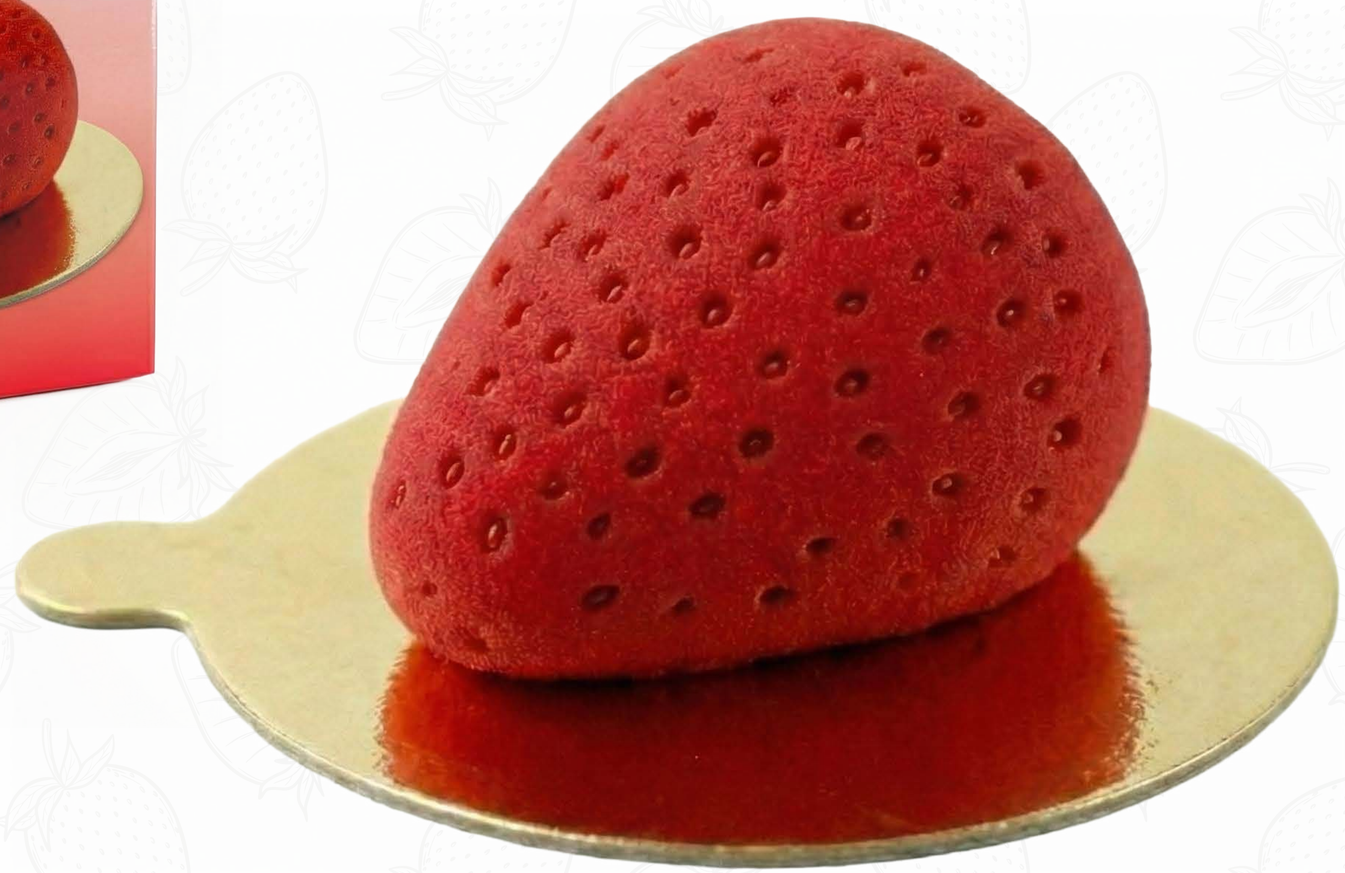
FRUIT SHAPED PATISSERIE DESSERT

Fresh, vibrant, and instantly recognizable, this dessert captures the charm of a perfectly ripe strawberry.

Inside, a light strawberry mousse reveals a delicate sweetness balanced with natural freshness and soft acidity.

A bright strawberry center intensifies the fruit's aroma, while smooth creamy layers and a subtle base create a gentle, harmonious texture. Each bite is clean, elegant, and full of summer character.

Playful yet refined, the strawberry illusion transforms a familiar flavor into a sophisticated dessert experience.



Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783140

APPLE Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Classic and comforting with a refined twist, this dessert is shaped to resemble a perfectly polished apple. Inside, a smooth apple mousse is paired with a delicate filling that includes tender pieces of apple, adding natural texture and depth.

The apple pieces bring gentle sweetness and a subtle bite, enhancing the fresh, fruit-forward character of the dessert. Soft creamy layers and a light base create balance, allowing the flavor to remain clean and familiar yet elevated.

Elegant and nostalgic, the apple illusion delivers a warm, refined dessert experience that celebrates the true essence of apple.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055783171

PEANUT Trompe-l'oeil

FRUIT SHAPED PATISSERIE DESSERT

Rich, nutty, and elegantly indulgent, this dessert reimagines peanut in a refined trompe-l'oeil form.

Beneath its realistic exterior lies a smooth peanut mousse with a warm roasted character, balanced by gentle sweetness and a naturally creamy finish.

At its heart, an intense peanut core enhances the dessert's deep nutty aroma, while soft creamy layers and a delicate base create harmony, structure, and a refined texture. Each bite is rounded, comforting, and sophisticated.

Subtle yet memorable, the peanut illusion offers a luxurious dessert experience focused on depth, balance, and the pure character of roasted peanut.

Shelf Life	Display on carton	Cartons per pallet	Storage conditions	Product EAN (barcode)
12 month	18	2160	-18 °C	4779055784109