

LØVEN

/ Authentic Danish Pastry /





LØVEN

/ FIKA: Enjoy the small things /

In harmony with the idea of '**Lagom**', the secret of Swedish happiness, Scandinavian artisans create perfect cakes under the premise "not too much, not too little, just the right balance". In Sweden, **FIKA*** is a tradition which means getting together to have a cup of coffee and a piece of cake. It's much more than just a break; it's part of a lifestyle, a legitimate excuse to share and enjoy moments in life with something sweet.

Conceived in Scandinavia, we present:

LØVE + ØVEN:

LØVEN

The Authentic Danish Pastry

*El acompañante más común con el café para Fika son los remolinos de canela.



LØVEN

/ Wienerbrød: the Scandinavian recipe /

Innovation

The classic Scandinavian recipe combined with the innovation of new fillings and fruit.

Elaboration

A tasty yeast-leavened dough of wheat flour, free range eggs, sugar, and generous quantities of soft margarine interleaved between the different layers giving a more pliable texture, different from other doughs.

Filled

With plentiful exquisite fillings together with pieces of real fruit; custard cream, marzipan, apple compote, chocolate chips, diced mango, we achieve a renewed vision of this most traditional Scandinavian recipe.





/ LØVEN CROWN /

An original shape with a "royal look"

The crown shape leaves nobody indifferent.

But it's not just its outward appearance. The soft texture and the intense flavour of the fillings - its strawberries and custard cream are a delicate combination - taken to the next level.



REF. 60658

Tropical Crown

48 u / 90 g / 8x9 / 20-30' / °C 160-180° / 15-18" / 8,5x9,5 cm

REF. 60657

Strawberry and Cream Crown

48 u / 90 g / 8x9 / 20-30' / °C 160-180° / 15-18" / 8,5x9,5 cm





/ LØVEN CROWN /

The jewels in the crown

A shape like this one and from a good family, lives up to its name with a wide range of irresistible fillings and flavours which sets it apart. Another reason why this royal crown is becoming one of the styles most in demand.



REF. 60651

Chocolate and Cream Crown

48 u / 90 g / 8x9 / 15'
°C 170-180° / 14-16' / 8 x 8,5 cm

- Plentiful filling of delicious custard cream.
- Decorated with chocolate chips, ready to bake.



REF. 60652

Apple Crown

48 u / 90 g / 8x9 / 15'
°C 170-180° / 14-16' / 8 x 8,5 cm

- Plentiful filling of delicious custard cream and apple compote.
- A hint of cinnamon.





/ LØVEN TRIANGLE /

A touch of marzipan with a twist

This exquisite piece of Danish pastry made with wheat sourdough and a light filling of classical marzipan, is decorated with flaked almonds which give it a natural toasted aroma.



REF. 60659

Almond Triangle

48 u / 90 g / 8x6 / 15' / °C 190° / 170-180' / 14-16 cm

REF. 60656

Lemon Triangle

48 u / 90 g / 8x6 / 15' / °C 190° / 170-180' / 14-16 cm



/ LØVEN SWIRL /

A whirl of sensations

Made with a tasty cinnamon filling which gently melts on the inside of the pastry, surprises with the first bite and leaves you with the sensation of having tried something which you will never forget. A gift to the senses.



REF. 60654

Cinnamon Swirl

48 u / 80 g / 8x6 / 20' / °C 170-180° / 14-16' / 14,5 cm

- Cinnamon folded into the layers of dough.
- Decorate with icing sugar or sugar frosting.



/ LØVEN CROISSANT /

A Delux Croissant

There are small details which change everything. And one good example is this delicate puff pastry croissant, filled with silky smooth “magic” custard cream which will surprise even the most discerning gourmets and which transforms it into a unique pastry.



REF. 62331

Croissant Silky Cream

48 u / 80 g / 8x6 / 20-30' / °C 160-180° / 15-18' / 14,5 cm

- Plentiful silky smooth custard cream inside.
- Decorate with chopped almonds or threads of dark chocolate.





Danish pastries
for happiness
seekers

Welcome
to Løven



REF. 60658
Tropical Crown

REF. 60657
Strawberry and Cream
Crown

Danish pastries
for happiness
seekers



REF. 60651
Chocolate and Cream
Crown

Enjoy
Danish
traditions



REF. 60652
Apple Crown

Happiness
is a habit,
not a destination



REF. 60659
Almond Triangle

REF. 60656
Lemon Triangle

Enjoy small
sweet things



REF. 62331
Croissant Silky Cream

From Denmark
with Løven



REF. 60654
Cinnamon Roll

 **EUROPASTRY**
www.europastry.com

LØVEN

www.lovenpastry.com

