/ Authentic Danish Pastry /





/ 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



/ Wienerbrød: the Scandinavian recipe /

Innovation

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

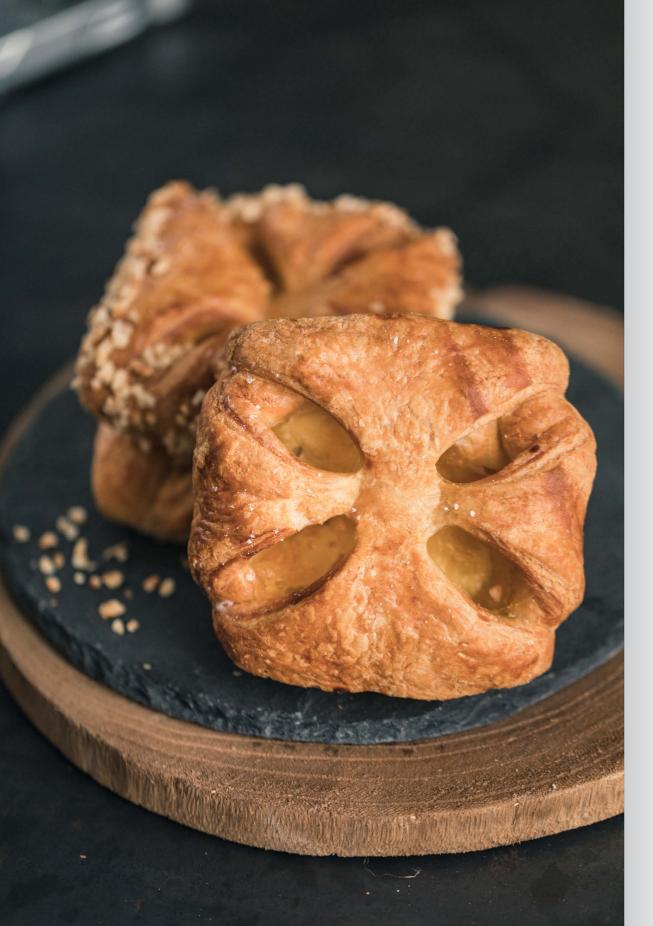
Elaboration

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

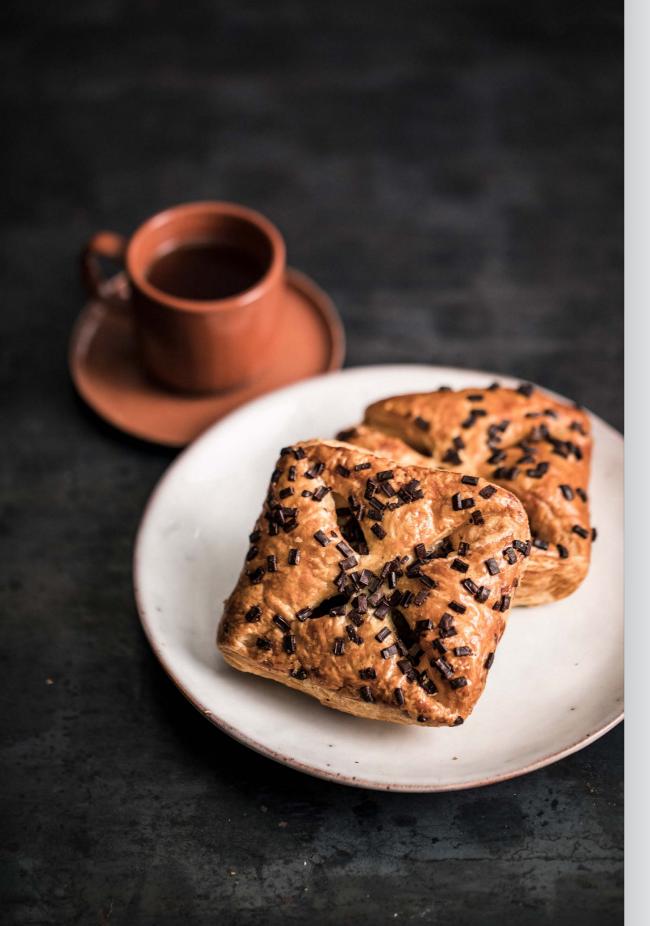
1 48 u / △ 90 g / ≡ 8x9 / ₩ 20-30' / ° 160-180° / 55 15-18" / № 8,5x9,5 cm

REF. 60657

Strawberry and Cream Crown

1 48 u / △ 90 g / ≡ 8x9 / ₩ 20-30′ / ° 160-180° / 55 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

- ¹ 48 u / ² 90 g / ≡ 8x9 / ³ 15′ °C 170-180° / 5 14-16′ / ² 8 x 8,5 cm
- · Plentiful filling of delicious custard cream.
 · Decorated with chocolate chips,
 - ready to bake.



REF. 60652

Apple Crown

- ¹ 48 u / ² 90 g / ¹ 8x9 / ² 15′ °C 170-180° / ⁵ 14-16′ / ² 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

148 u / △ 90 g / ≡ 8x6 / № 15′ / °C 190° / 55 170-180′ / № 14-16 cm

REF. 60656

Lemon Triangle

☐ 48 u / △ 90 g / ﷺ 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

- · 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

148 u / △ 80 g / ﷺ 8x6 / № 20-30′ / °C 160-180° / 555 15-18′ / № 14,5 cm

· Plentiful silky smooth custard cream inside.

· Decorate with chopped almonds or threads of dark chocolate.



















