

 Clover Hill Food Ingredients

Christmas Brochure 2026



For The Attention
Of The Bakery
Manager &
Chargehand



CLOVER HILL
FOOD INGREDIENTS



Mountleader Industrial Estate, Millstreet, Co Cork. P51E8PY



+353 (0)29-21844



sales@cloverhill.ie



www.cloverhill.ie

CLOVER HILL FOOD INGREDIENTS LTD

DELIVERING EXCELLENCE TO THE TABLE







Dear Valued Customer,

Welcome to the Clover Hill Food Ingredients 2026 Christmas Collection.

Get ready for the festive season with our range of Christmas decorations, seasonal flavours, packaging and bakery essentials, designed to help you create eye-catching festive products your customers will love.

Important Christmas Ordering Dates

To guarantee the best possible availability, please place all Christmas decoration orders by **Friday, 18th September 2026**.

Orders received after this date will be supplied subject to stock availability.

Order Online

Ordering online is quick and convenient. Making it easy to browse our full Christmas range and place your order whenever it suits you.

To set up an online account, or if you have any Christmas-related enquiries, our Customer Service team, Anneka, Mary, and Gloria will be happy to assist. Contact a.dunne@cloverhill.ie or sales@cloverhill.ie

Orders can be placed by phone, email or online.

***Please note: Due to the seasonal nature of Christmas products, we are unable to accept returns on decorations.**

Wishing You a Very
Happy Christmas and a
Prosperous New Year



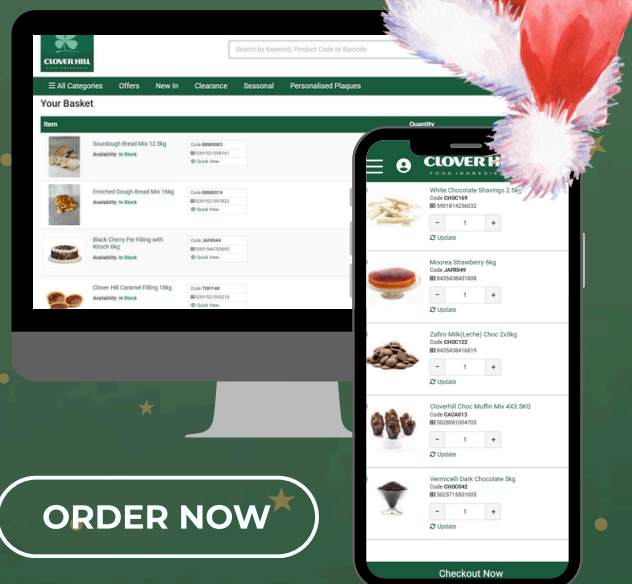
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ORDER NOW



Christmas Delivery Schedule 2026

All orders for the 23rd of December to the 4th of January are to be placed by Friday 18th December

All scheduled deliveries will operate as normal on our own trucks and will be delivered up to Wednesday 23rd December.

It is recommended that double orders be placed for deliveries from the 16th to the 23rd of December to ensure sufficient bakery supplies until the next scheduled delivery in January 2027. The offices will be closing on the 23rd of December and will reopen on the 4th of January.

All orders with third-party couriers are to be placed by Friday 18th December to guarantee delivery for Christmas.

Normal Delivery	Last Delivery Before Christmas	First Delivery January 2027
Monday 14th December	Saturday 19th December	Monday 4th January
Tuesday 15th December	Monday 21st December	Tuesday 5th January
Wednesday 16th December	Tuesday 22nd December	Wednesday 6th January
Thursday 17th December	Wednesday 23rd December	Thursday 7th January
Friday 18th December	Friday 18th December	Friday 8th January

Third-party deliveries will resume as normal on Monday 4th January.



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Sugar Decorations

Pre-Order by September 9th to secure Christmas Stock

DECX231



Christmas Elves Sugar Piping

25mm | 200 pcs

POPULAR

DECX234



Embossed Christmas Jumpers

68 x 55mm | 160 pcs

LAST CHANCE

DECX178



Christmas Kids Sugar Piping

25 - 30mm | 240 pcs

DECX181



Snowflake Sugar Piping

25mm | 200 pcs

DECX118



Assorted Xmas Sugar Piping

30mm | 250 pcs

DECX179



G'bread Man Sugar Piping

25mm | 200 pcs

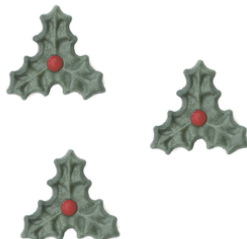
DECX129



Assorted Xmas Friends Piping

25mm | 200 pcs

DECX188



Triple Leaf Sugar Xmas Holly

25mm | 370 pcs

DECX119



Santa Head Sugar Piping

35mm | 196



Gingerbread Men (DECS017)

163 x 77mm | 105 pcs

Embossed Christmas Jumpers (DECX234)

68 x 55mm | 160 pcs

Christmas

Biscuit Pudding Collection

BISCOFF & DIGESTIVE
BISCUIT PUDDING

COOKIES & CREAM
PUDDING

GINGER BISCUIT
PUDDING



RECIPES AVAILABLE ON REQUEST

Chocolate Decorations

Pre-Order by September 9th to secure Christmas Stock

NEW

DECX235



Snowman Snow Globe

26 x 36mm | 120 pcs
Dark Chocolate

NEW

DECX236



Have A Sleigh Day

40 x 25mm | 280 pcs
White Chocolate

NEW

DECX237



Three Wise Men Trio

37 x 24mm | 135 pcs
White Chocolate

NEW

DECX238



Christmas Hat

27 x 30mm | 135 pcs
White Chocolate

DECX224



White Choc Star Trio

29 x 29mm | 135 pcs
White Chocolate

DECX232



Holly Leaf Green

42mm | 240 pcs
White Chocolate

DECX208



White Choc Xmas Plaque

40 x 25mm | 280 pcs
White Chocolate

DECX227



White Choc Xmas Trio

30 mm | 189 pcs
White Chocolate

DECX225



White Choc Dear Santa Letter

29 x 26mm | 135 pcs
White Chocolate

DECX213



Christmas Trees White Choc

34 x 27mm | 135 pcs
White Chocolate

DECX195



Red White Choc Wax Seals

34mm | 96 pcs
White Chocolate

DECX233



Santa's Candy

30mm | 189 pcs
White Chocolate



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Chocolate Decorations

Pre-Order by September 9th to secure Christmas Stock

LAST CHANCE

DECX209



White Choc Xmas Baubles

25 x 30mm | 135 pcs
White Chocolate

DECX215



Merry Christmas Stamp

34mm | 96 pcs
White Chocolate

LAST CHANCE

DECX226



White Choc Red Bow

28 x 37mm | 105 pcs
White Chocolate

DECX155



White Choc G'bread Man

46 x 36.6mm | 72 pcs
White Chocolate

DECX151



White Choc Xmas Tree

65 x 55mm | 48 pcs
White Chocolate

DECX158



White Choc Cane

20 x 55mm | 132 pcs
White Chocolate

DECX123



Red Xmas Baubles

25 x 30mm | 135 pcs
White Chocolate

DECX230



Christmas Day Set

30 / 16 / 13mm | 216 pcs
White Chocolate

DECS107



Green Leaves Set

30 x 45mm | 216 pcs
White Chocolate



Chocolate Shimmer Decorations

DECX228



White Choc Gold Star
37mm | 288 pcs
White Chocolate

DECX206



3D Dark Choc/Gold Xmas Ball
27mm | 40 pcs
Dark Chocolate

DECX207



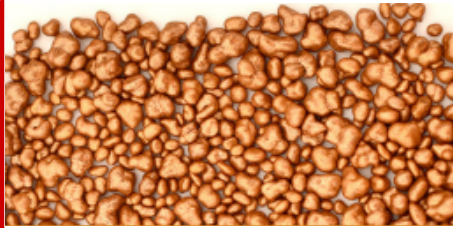
Golden Triangle
35 x 45mm | 360 pcs
Dark Chocolate

DECX144



Dark Choc Gold Leaf
57 x 23mm | 90 pcs
Dark Chocolate

TOFI507



Choco Perle Gold STD
3kg
Milk Chocolate

DECX217



Vintage Gold Ball
27mm | 40 pcs
White Chocolate

DECX229



Bright Green 3D Ball
20mm | 66 pcs
White Chocolate

DECX125



3D Metallic Red Ball
20mm | 66 pcs
White Chocolate

DECX122



3D Metallic Gold Ball
20mm | 66 pcs
White Chocolate

Shavings, Curls & Parles

CHOC158



White Chocolate Curls
2.5kg

CHOC169



White Chocolate Shavings
2.5kg

CHOC161



White and Milk Choc Sticks
40mm | 1.5kg

CHOC156



Milk Chocolate Curls
2.5kg

CHOC157



Milk Chocolate Shavings
2.5kg

TOFI540



Red Choco Crispy Balls
3-5mm | 3kg

CHOC162



Dark Chocolate Curls
2.5kg

CHOC159



Dark Chocolate Shavings
2.5kg

TOFI369



Choco Parles White
4kg

CHOC150



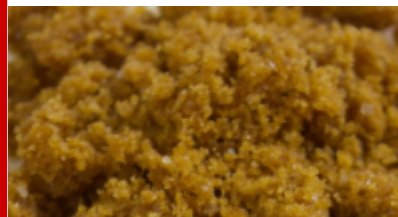
Marbled Chocolate Curls
2.5kg

TOFI168



Caramel Curls
2.5kg

TOFI541



Speculoos Crumb
0-10mm | 1.1kg



CLOVER HILL FOOD INGREDIENTS LTD

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Non-Edible Decorations

DECX128



Plastic Happy Christmas
Red/Gold
70mm | 100 pcs

DECX056



Merry Christmas Paper
Motto
70mm | 100 pcs

DECX121



Red/Gold Cake Frill
64mm x 22m

DECX220



Plastic Bristle Christmas Tree
62mm | 12 pcs

DECX127



Plastic Holly
38mm | 200 pcs

DECX084



Plastic Holly Merry
Christmas Motto
95mm | 50 pcs

Flavouring Pastes

FOCO116



**Prosecco Flavouring
1kg**

FOCO095



**Irish Cream Flavouring
1kg**

FOCO117



**Black Cherry Brandy Flavouring
1kg**

FOCO113



**Vienne Almond
Flavouring | 1kg**

FOCO114



**Amarena Cherry
Flavouring | 1kg**

FOCO115



**Apple Brandy Flavour
(Calvados) | 1kg**

FOCO089



**Pistachio Flavouring
1kg**

FOCO135



**Tiramisu Flavouring
1kg**

FOCO076



**Banana Flavouring
1kg**

FOCO077



**Creme De Menthe
Flavouring | 1kg**

FOCO078



**Latte Macchiato
Flavour | 1kg**

FOCO079



**Orange Flavouring
1kg**

FOCO080



**Strawberry Flavouring
1kg**

FOCO081



**Lemon Flavouring
1kg**

FOCO082



**Toffee Flavouring
1kg**

Ready To Fill Pastries and Biscuits

DECS051



Tartlette Sable
8.5cm | 135 pcs

DECX212



Gingerbread Christmas Trees
135 x 110mm | 105 pcs

DECS081



Cream Horn
12cm | 60 pcs

DECS048



Pastry Tartlets - Tart Sablee
9.5cm | 108 pcs

DECS017



Gingerbread Men
163 x 77mm | 105 pcs

DECX234
Jumpers
available
(pg 6)

DECS028



Pavlova
190 x 35mm | 9 pcs

DECS045



Pastry Tartlets - Tart Sablee
11cm | 72 pcs

DECS082



Eclair Shells
16cm | 90 pcs

CAMX131
CH Choux
Mix
12.5kg
available

DECS023



Meringue
70 x 25mm | 72 pcs

DECS046



Pastry Tartlets Sablee
22cm | 10 pcs

DECS083



Choux Shells
7.5cm | 120 pcs

CAMX131
CH Choux
Mix
12.5kg
available

DECS115



Cannoli Shells Medium
97 x 27 +/- 3 mm | 90 pcs

DECS114
Cannoli
Shells Large
48 pcs
available

Christmas Packaging

PACK905



Christmas Cake Box
8"x8"x4" | 20 pcs

PACK906



Christmas Log Box
8"x 4"x4" | 20 pcs

PACK907



Christmas 6 Cupcake Box
9.5" x 6.5" x 3" | 20 pcs

CAKB021



Christmas Logcards
8" x 4" | 25 pcs

LAST CHANCE

PACK921



4 Pk Cupcake Box with Insert
50 pcs

LAST CHANCE

PACK923



Mini Treats Box with Insert
200 pcs

CONT220



1lb Pudding Bowls and Lids
50 pcs

CONT221



2lb Pudding Bowls and Lids
40 pcs

CONT222



3lb Pudding Bowls and Lids
27 pcs

BACA140



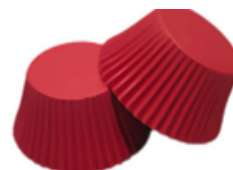
TULIP CUP 160x50 BROWN
50g | 200 pcs

BACA145



BAKING CASES GREEN
44x25 | 70g | 504 pcs

BACA146



BAKING CASES RED
44x25 | 70g | 504 pcs

Christmas Baking Classics

NUTS & DRIED FRUIT

Code	Product	Unit/Size
NUOT009	Light Amber Broken Walnuts	10Kg
NUAL004	Ground Almonds	10Kg
NUAL016	Flaked Almonds	10Kg
FRDR043	Sweetened sliced Cranberries	11.34Kg
FRDR013	Mixed Peel	10Kg
FRDR012	Raisins	12.5Kg
FRDR016	Natural Cherries	10Kg
FRDR020	Whole & Broken Cherries	10Kg
FRDR040	Whole Cherries	5Kg
FRDR034	Turkish Sultanas	12.5Kg
NUOT010	Coconut Medium	2Kg

SPICES & SUGARS

Code	Product	Unit/Size
HESP104/044	Mixed Spice	3Kg / 25Kg
HESP011/100	Ground Cinnamon	2.5Kg / 25Kg
HESP025/026	Ground Ginger	2.5Kg / 25Kg
SUSW034	Sweet & White NH SG	10Kg
SUSW009	Icing Sugar	25Kg
SYGL002	Black Treacle	7.25Kg

ENRICHED DOUGH BREADS & BRIOCHE

Code	Product	Unit/Size
REFR003/004	Craftbake Fresh Yeast	10Kg / 1Kg
BRMX074	Enriched Dough Bread Mix	16Kg
CAMX116	CH Farmhouse Cake Mix	12.5Kg

CHRISTMAS CAKE ICING

Code	Product	Unit/Size
JAFR001	Apricot Flavour Spread	12.5Kg
TOFI040	Almond Paste	5Kg
TOFI034	Renshaw's White Roll Out Icing	5Kg
OTAD046	Albufix (Royal Icing, Meringue)	5Kg
SUSW035	Ultra White Fondant NEW	14Kg

OTHER BAKING ESSENTIALS

Code	Product	Unit/Size
PAPE004	Silicone Paper	450 x 750 Ream (480pcs)
PIBA018	Blue Strip Piping Bags 53cm	100 Pieces
PIBA004	Medium Piping Bags	5cm – 50cm (1pcs)
PIBA005	Large Piping Bags	7cm – 60cm (1pcs)
CAKB...	Assorted Cakes Boards	Various Sizes
CONT009/ CONT034	Foil Plates	9 Inch / 7 3/4 Inch (1000 pcs)



Christmas Baking Classics

FILLINGS AND TOPPINGS

Code	Product	Unit/Size
TOFI140	Clover Hill Caramel Filling	18Kg
TOFI561	Pistachio Cream with Kataif	3.5Kg
TOFI238	Crema Vela Bianca	6Kg
TOFI463	Crema Vela Gold Caramel	6Kg
TOFI577	Vela Dark Chocolate NEW	6Kg
TOFI578	Vela Bianca Crispy NEW	6Kg
TOFI579	Vela Gold Crispy NEW	6Kg
TOFI130	Dulce De Leche Pail	6Kg
TOFI427	Crema Vela Milk Chocolate	6Kg
TOFI531	Crema Vela Pistachio	6Kg
TOFI428	Crema Vela White Chocolate	6Kg
TOFI149	Nicciola Vela Hazelnut Praline Filling	6Kg
TOFI262	Hazelnut Biscuit Spread	3.5Kg
TOFI350	Crispy Biscuit Spread	3.5Kg
TOFI367	Cookies and Cream Spread	6Kg
TOFI343	Sacher Caramel	6Kg
TOFI344	Sacher Milk Chocolate	6Kg
TOFI148	Sacher Supreme Dark Chocolate Coating	6Kg
TOFI345	Sacher White	6Kg
TOFI560	Smooth Biscuit Spread NEW	3.5Kg

FRUIT FILLINGS AND TOPPINGS

Code	Product	Unit/Size
JAFR044	Black Cherry Pie Filling with Kirsch	6Kg
JAFR010	Mincemeat	12.5Kg
TOFI571	Decoria Lemon Cookies NEW	3.5Kg
TOFI572	Cinnamon Filling NEW	6Kg
TOFI575	Blackcurrent Fruit Filling NEW	3.2Kg
TOFI576	Mango & Passionfruit Filling NEW	3.2Kg
TOFI264	Red Currant Filling	3.5Kg
FRFR006	Rhubarb Pie Filling	10Kg
FRFR011	Rhubarb & Strawberry Pie Filling	10Kg
JAFR043	Moorea Raspberry Flavour Fruit Filling	6Kg
JAFR041	Moorea Blueberry Flavour Fruit Filling	6Kg

COLOURS, FLAVOURS & COMPOUNDS

Code	Product	Unit/Size
FOCO063	CH Chocolate Flavour Compound	1Kg
FOCO020	Green Colour	500g
FOCO032	Orange Compound	500g

WHY NOT ALSO TRY

Code	Product	Unit/Size
DECS114	Cannoli Shells Large	48 Pieces
DECS115	Cannoli Shells Medium	90 Pieces
CAMX152	Red Velvet Cake Mix	12.5Kg
TOFI574	Trebon Baked Cheesecake Mix	1Kg
BRMX083	Sourdough Bread Mix NEW	12.5Kg

MERRY
CHRISTMAS

Christmas Fruit Cake Recipe



<u>Code</u>	<u>Product</u>	<u>Weight</u>
Step 1: Soak Fruit		
FRDR034.....	Sultanas	10.780 Kg
	Water	1.250 Kg
	Whiskey	0.600 ml
Step 2: Batter Mixing		
N/A.....	Water	5.000 Kg
GROI025.....	Clover Hill Vegetable Oil	4.500 Kg
SYGL002.....	Black Treacle	0.400 Kg
CAMX116.....	Clover Hill Farmhouse Fruit Cake Mix	12.500 Kg
FOCO113.....	Viennese Almond Flavour Paste	1.000 Kg
Step 3: Inclusions		
FRDR016.....	Natural Colour Cherries	2.015 Kg
FRDR013.....	Mixed Peel	0.475 Kg
NUAL017.....	Flaked Almonds	0.475 Kg
	<i>Total Batter Weight:</i>	39,245 Kg
Step 4: Decoration		
JAFRO01.....	Apricot Flavour Spread	2.500 Kg
TOFIO40.....	Almond Paste (optional)	See Step 5
TOFIO34.....	Renshaws Ready to Roll White Icing (optional).....	See Step 5
OTADO46.....	Albifix (For Royal Icing - optional)	See Step 5
SUSW009.....	Icing Sugar (For Royal Icing - optional)	See Step 5
TOFII31.....	Dried Fruit & Springel Glaze (optioal)	See Step 5

Christmas Fruit Cake Recipe

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Method:

Step 1: Soak Fruit

For best results, place the sultanas into a bowl with the directed quantities of water and whiskey. Cover and leave it to soak overnight.

Step 2: Batter Mixing

In a separate bowl with a beater attachment, mix the water, oil & black treacle, and Viennese Almond Paste. If the sultanas were not soaked overnight, add the full quantity of water and whiskey called for in step 1. Mix on slow speed for 1 minute.

- Add in the Clover Hill Farmhouse Fruit Cake Mix
- Mix on slow speed for 2 minutes. Scrape down and mix on medium speed for 3 minutes.

Step 3: Inclusions

Add in the soaked sultanas, cherries, mixed peel, and almonds. Mix on slow speed until evenly distributed. Do not mix for longer than is necessary to avoid breaking down the fruit.

Spray the tins with pan coating spray (**GRO1016/18**) and place a double layer of silicone paper (**PAPE004**) into the tins:

- Scale 2lb Loaf Tin to 700g bake @ 165 ° C for 55 - 60 minutes
- Scale 6" Round Tin to 1.2kg bake @ 165 ° C for 55 - 60 minutes
- Scale 8" Round Tin to 1.8kg bake @ 165 ° C for 65 - 70 minutes
- Scale 9" Round Tin to 2.2kg bake @ 165 ° C for 85 - 90 minutes
- Scale 10" Round Tin to 2.8kg bake @ 165 ° C for 100 - 120 minutes
- Scale Oblong Tin Slab to 5.3kg bake @ 165 ° C for 100 - 120 minutes

Before cutting the oblong slab, allow to cool. Each Oblong slab can be portioned into 3 x 1.5kg pieces or 6 x 795g pieces, or 12 x 395g pieces

Step 4: Decoration

Allow the cakes to cool completely before applying the icings. To cover the top and sides of the cakes, please see the guide for the weight of Almond Paste and Ready to Roll Icing:

- 1.5kg cut portion requires 300 g Almond Paste & 300g White Icing
- 6" Round Cake requires 300g Almond Paste & 300g White Icing
- 8" Round Cake requires 500g Almond Paste & 500g White Icing
- 9" Round Cake requires 700g Almond Paste & 700g White Icing
- 10" Round Cake requires 800g Almond Paste & 800g White Icing

Before applying the almond paste, the surface of the cakes should be brushed with warmed apricot glaze.

Step 5: Decoration Options

1. Ready-to-roll White Icing Finish

- Roll out almond paste to approx. 10mm thickness. Ensure the surface area is 4-5 cm larger than the cake's circumference so the icing overhangs the edges.
- Apply the sheet of almond paste onto the top of the cake and smooth from the centre top down to the edges. Trim the excess almond paste around the base.
- Roll out the Ready-to-Roll White Icing to approx. 10mm thickness
- Brush the surface of the Almond paste with a little water, then apply the white icing layer onto the top of the cake, smoothing from the centre top down to the edges. Trim the excess white icing around the base.

2. Royal Icing Finish

Ingredients:

- Albufix - 160 g
- Water - 800 g
- Icing Sugar - 6,000 g
- Glucose Syrup or Glycerine - 12 g
- Lemon Juice - 12 g

Method:

- Place the Albufix and water in a bowl with a whisk attachment. Begin Mixing.
- Gradually add the icing sugar while whisking until stiff peaks form.
- Add the glucose syrup and lemon juice while whisking.
- Keep the icing covered until ready to use.
- Apply the royal icing to the cake and let it set for at least 24 hours before decorating or packaging. Do not refrigerate the iced cake.

3. Dried Fruit & Glaze Finish

- Arrange the dried fruit on the cake.
- Using a pastry brush, apply the springel glaze over the fruit.



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