

Lava Cake



We are proud to present our **Chocolate lava cake**, the dessert that initiated everything for our Beldessert brand. Inspired by the recipe of French chef Michel Bras, we started producing our own lava cakes at Galana in 2014. Following Bras' example, we also make this chocolate dessert according to the **traditional recipe**.

In many cases a liquid filling is injected after the baking process. But at Galana we make our lava cakes from a **single dough** that is baked integrally. The result is an exterior of baked chocolate cake, with a warm heart of melted chocolate that is released as soon as you touch the cake with your spoon.

Moreover, the Beldessert lava cakes have a number of important assets. As a Belgian company, we use only **the best dark, Belgian chocolate** and **honest and natural premium ingredients** for our desserts.

Pure butter is used to accentuate the intense chocolate flavor. Our products **do not contain any artificial colors or preservatives**.

A fully automatic, **state-of-the-art production line** enables us to produce according to the highest quality standards.

And last but not least, our lava cakes can be **prepared quickly, ready to serve** without thawing. All you have to do is heat the lava cake and decorate your plate, and enjoy!



90 g



Chocolate

Our classic lava cake with 22% chocolate. A delicious, soft chocolate cake with an inside of liquid chocolate. A heartwarming delight for any foodie!

Orange

This soft orange-flavored variant is the lava cake that will make you happy. The fresh taste of the orange combined with the chocolate flavor results in a surprising taste sensation.



Raspberry

Our chocolate lava cake with raspberry combines the best of both worlds: the deep flavor of dark chocolate and a fresh and sour taste of raspberry on the inside.

Salted caramel

The salted caramel inside our classic chocolate lava cake guarantees for a true taste sensation!



Full caramel

This airy caramel lava cake is light brown in colour and not only has a liquid core of salted caramel, there is also caramel in the pastry itself, making it truly unique. You taste the caramel from the very first bite.

90 g



Praline

A recent development is our praline lava cake, the perfect marriage of a rich chocolate flavor with a subtle touch of soft hazelnut cream.

Plant-based *Vegan, gluten-free & lactose-free*

In our range of lava cakes we also have a vegan version, made with the best ingredients, but above all with a lot of love and respect for nature.

Created from a growing ecological interest, but also from health considerations, this product is also completely gluten and lactose free. A lava cake for everyone.

We have 2 variants: one is made with coconut cream, the other with 100% vegetable Violife cream.



Less sugars, more fibre

This innovative lava cake from Beldessert has it all, and all without sacrificing taste, consistency and melting properties. With this lava cake, you can indulge yourself without feeling guilty.

With 30% less calories, 35% less fat and 96% less sugars.

Pumpkin spice

The perfect fall dessert. The orange-coloured cake is airy and has a rich pumpkin flavor while pumpkin spices were added to the liquid core.



90 g



Speculoos

The speculoos lava cake is the perfect blend of a delicate speculoos cake and a runny interior of speculoos spread. Perfect for with coffee.

White chocolate

A new variation on our classic. The all-white chocolate lava cake. It is a delectable, soft white chocolate cake with an interior of liquid white chocolate. A heartwarming delight for any foodie!



Baileys*



This unique combination is a real taste sensation, a classic with a twist that takes the dessert to the next level. The Baileys counterbalances the sweetness in this dessert and creates a complex and surprising flavour profile.

* For licensed countries only. Info upon request.

24 g



Chocolate

Our classic in mini version with 17% chocolate. A delectable, soft chocolate cake with an inside of liquid chocolate. Can also be served cold.

Packaging

Cash & carry

Chocolate lava cake

Packed per 2 lava cakes in a flow pack.
12 flow packs in a printed Beldessert box.



Other flavours

Packed per 2 lava cakes in a flow pack.
6 flow packs in a printed Beldessert box.



Retail

90 g

Packed per 2 pieces in a flow pack and fully printed box made of recyclable, FSC-certified cardboard.



24 g

Packed per 8 pieces in a flow-packed blister and fully printed box made of recyclable FSC-certified cardboard.



Private label

Our wide range of desserts is also available under private label. Please do not hesitate to contact us. We will be happy to help you develop your own brand ideas.