

Spring & Easter Brochure 2026



ATTENTION OF
THE BAKERY

FLOWER POT CUPCAKES
CAMX152 RED VELVET
BLEND 12.5KG

CLOVER HILL FOOD INGREDIENTS LTD
DELIVERING EXCELLENCE TO THE TABLE

Mountleader Industrial Estate, Millstreet, Co. Cork. P51 E8PY

Telephone: 029-21844 sales@cloverhill.ie www.cloverhill.ie





Dear Customer,

Clover Hill Food Ingredients is delighted to present our 2026 Spring and Easter Product Collection. Bring the freshness of Spring to your bakery with Clover Hill's curated selection of vibrant decorations.

Order Online

Why not place your orders online through our new online store? Designed for easy browsing, you can place your orders anytime with our easy-to-use online store. Please email a.dunne@cloverhill.ie or sales@cloverhill.ie to set up an account. For all Spring/Easter related queries, contact Anneka or Mary in our Customer Service team.

***All orders are to be received by phone or online.**

****Due to the seasonal nature of products, no return of decorations can be accepted.**

CONTACT US TODAY AT

Telephone (029) 21844 | E-mail sales@cloverhill.ie | Website www.cloverhill.ie



Contents

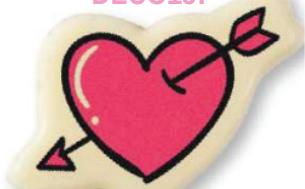
Category	Page
Valentine's Day	4
Mother's Day	5
Pancake Tuesday	6
Hot Cross Bun Recipe	7
St. Patrick's Day	8
NEW Baked Cheesecake	9
Easter	10
NEW Cannoli	11
Communion & Confirmation	12
Father's Day & All Occasions	13-15

Valentine's Day

14th February

NEW

DECO187



Heart & Arrow
105 Pieces
37x28 mm

NEW

DECO186



Love Potion
96 pieces
32 x 35.5 mm

NEW

DECO179



Heart & Love Letter Pipings
200 Pieces
19 x 17mm

DECO043



Double Love Duo (Dark & Milk) Choc Hearts
240 Pieces
35 x 35mm

DECO131



Mini Happy Hearts
270 Pieces
19 x 17mm

DECO101



Love Letter White Choc
180 Pieces
30 x 30mm

DECO130



Heart I Love You White Choc
135 Pieces
30mm

LIMITED STOCK

DECO119



Kiss Hearts Assortments
54 Pieces
50 x 44mm

DECS101



Love Letters
135 Pieces
29 x 26mm

DECS086



Cupid Stamp Chocolate
96 Pieces
34mm

DECX125



3D Metallic Red White Choc Ball
66 Pieces
20mm

TOFI540



Red Choco Crispy Balls 5
3kg

Mother's Day

15th March

NEW

DECO180



Wild Roses Sugar Pipings
200 Pieces
30mm

NEW

CHOC173



Blossoms Strawberry
2.5kg

DECS085



Chocolate Rose Petals
2kg

TOFI182



Red & White Lily (White Chocolate)
224 Pieces
27mm

TOFI185



White Choc Heart Mother/Child
54 Pieces
50x44mm

TOFI180



Pink & White Flower (White Chocolate)
224 Pieces
27mm

DECS040



Wafer Roses Pink
100 Pieces
25mm

DECS084



Wafer Roses White
100 Pieces
25mm

DECO105



Lychee Pink Choc Ball
49 Pieces
27mm

DECS109



Magnolia Flower Pink
210 Pieces
30 x 34mm

DECX226



White Choc Red Bow
105 Pieces
28 x 37mm

DECO099



Rafael Pink Swirl Sticks
120 Pieces
200mm

Pancake Tuesday

17th February

CAMX105



Clover Hill Pancake Mix
12.5kg

FLOD039



Hot Cross Bun Mix
10kg

BRMX074



Enriched Dough Bread Mix
16kg

HESP104



Mixed Spice
3kg

FRDR034



Turkish Sultanas
12.5kg

FRDR043



Sweetened Sliced Cranberries
11.34kg

FRDR013



Mixed Peel
10kg

FRDR020



Whole & Broken Cherries
10kg

CHOC152



White Choc Chunks 8x7x4mm
10kg

CHOC133



Choco Chips 7- Choc Drops 46%
12kg

CHOC125



Chocolate Chunks Dark 8x7x4mm
(46%) 2 x 5kg

CHOC163



Choco Chunk Milk
2 x 5kg

HOT CROSS BUNS



Ingredients	Cloverhill Codes	Weights Kg/g
Enriched Dough Bread Mix	BRMX074	5,000
White Shortening	MASH011	220
Water		2,225
Craftbake Fresh Yeast	REFR003	295
Mixed Spice	HESP104	40
Sultanas	FRDR034	2,000
Mixed Peel	FRDR013	850
For Crossing Mix:		
Crossing Mix	See step 4	1,050
For Glaze:		
Springel Neutral Glaze	TOFI131	2,470

Recipe Yield: 152

Step 1: Mixing the Dough

Place the enriched dough mix, mixed spice, yeast, shortening, and water into the spiral mixer. Mix on low for 2 minutes, then on high for 8-10 minutes. The dough should be about 23°C for proper fermentation and texture.

Step 2: Add the Fruit

Add your fruit. Once the dough is mixed, add sultanas and mixed peel. Slowly mix until the fruit is evenly dispersed throughout the dough.

Step 3: Scaling, Moulding & Proofing

Scale the dough and roll out pieces of 70g each.

Mould each piece into a round shape and arrange them on a clean, papered tray in a 9x6 configuration. Place the tray in a prover set at 30-35°C with 70-75% humidity for approximately 60 minutes to allow for the dough to rise.

Step 4: Crossing, Baking & Glazing

While the buns are proofing, prepare the crossing paste by beating 750g flour, 250g of water and 50g of oil till smooth. Pipe a cross on the top of each bun using a piping bag. Bake the buns in a deck oven at 235-240°C for 15-20 minutes or in a rack oven at 220-230°C for 12-15 minutes. Once baked, glaze the hot cross buns immediately to give them a shiny finish.

St. Patrick's Day

17th March



TOFI1574 Trebon Baked Cheesecake Mix 1KG

TOFI1575 Blackcurrant Fruit Filling

TOFI1571 Lemon Cookie Topping

TOFI1576 Mango & Passionfruit Filling

Easter

5th April

 <p>DECO183 Rabbit and Chick Sugar Pipings 200 Pieces 30mm</p>	 <p>DECO182 Flores Fantasia 135 Pieces 31 x 29mm</p>	 <p>DECO181 Moulded Sugar Daffodil 180 Pieces 40mm</p>
 <p>DECO157 Happy Easter Egg Plaque 135 Pieces 35 x 26mm</p>	 <p>DECS106 Bunnies Set White Chocolate 135 Pieces 20 x 43mm</p>	 <p>DECS003 Chocolate Sugar Coated Mini Eggs 3kg</p>
 <p>TOFI250 White Choc Eggs Daisy Pattern 135 Pieces 35 x 26mm</p>	 <p>DECE094 White Choc Chick 90 Pieces 28 x 37mm</p>	 <p>DECE019 White Choc Bunny Assort 120 Pieces 38 x 26mm</p>
 <p>DECE021 Bunny Ears White Chocolate 105 Pieces 50 x 20mm</p>	 <p>DECS097 Golden Vintage Egg White Chocolate 40 Pieces 35 x 26mm</p>	 <p>DECS108 Milk Flower Colour Set 216 Pieces 15 x 20mm</p>

NEW

Cannoli



DECS115 Cannoli Shells Medium (90)

DECS114 Cannoli Shells Large (48)

TOFI568 Crema Magica White Filling

5KG

Communions & Confirmations

DECS093



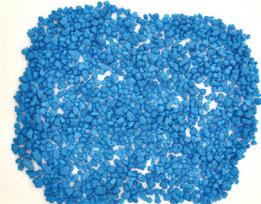
Religious Chocolate Discs
135 Pieces
30mm

DECS094



Religious Plaque
198 Pieces
24mm

TOFI506



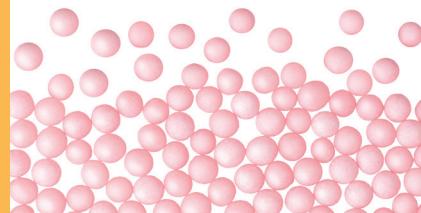
Perle Blue
3kg

DECO105



Lychee Pink Choc Ball
49 Pieces
27mm

DECO162



Pink Shimmer Pearls
1.2kg

DECS040



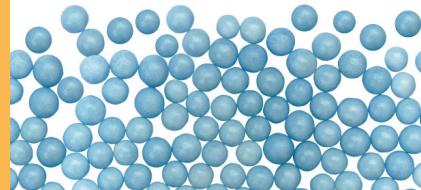
Wafer Roses Pink
100 Pieces
25mm

DECO169



3D Metallic Blue White Choc Ball
49 Pieces
27mm

TOFI404



Blue Shimmer Pearls
1.2kg

DECS039



Wafer Roses Blue
100 Pieces
25mm

TOFI545



Sugar Strands
4.5kg

DECO099



Rafael Pink Swirl Sticks
120 Pieces
200mm

DECO163



White Choc blue striped stick
162 Pieces
90 x 6mm

Father's Day & All Occasions

13



All Occasions

DECO164



Dark Choc Golden Butterflies
168 Pieces
30 x 21 mm

TOFI507



Choco Perle Gold STD
3kg

TOFI505



Mix 5 Colors Perle
3kg

TOFI508



Perle Yellow
3kg

TOFI186



Clover Hill
Strawberry & White Choco Parles
2.5kg

TOFI168



Caramel Curls
2.5kg

TOFI144



Dekor Black Cookie Crunch
5kg

TOFI541



Speculoos Crumb
1.1kg
(0-10mm)

TOFI428



Crema Vela White Chocolate
6kg

TOFI427



Crema Vela Milk Chocolate
6kg

TOFI463



Crema Vela Gold Caramel
6kg

TOFI561



Pistachio Cream with Kataif
3.5kg

All Occasions

TOFI531



Crema Vela Pistachio
6kg

TOFI149



Nocciola Vela Hazelnut Praline Filling
6kg

TOFI238



Crema Vela Bianca
6kg

TOFI343



Sacher Caramel
6kg

TOFI345



Sacher White
6kg

TOFI344



Sacher Milk Chocolate
6kg

TOFI148



Sacher Supreme
Dark Chocolate Coating
6kg

TOFI367



Cookies and Cream Spread
6kg

TOFI350



Crispy Biscuit Spread
3.5kg

TOFI259



Don Rafe Coconut Soft Coating
3.5kg

TOFI262



Hazelnut Crispy Spread
3.5kg

TOFI261



Peanut Glaze
3.5kg



CLOVER HILL FOOD INGREDIENTS LTD
DELIVERING EXCELLENCE TO THE TABLE



**Mountleader Industrial Estate,
Millstreet, Co. Cork. P51 E8PY**

Tel: (+353) 29-21844

Email: sales@cloverhill.ie

Web: www.cloverhill.ie

