

WHOLESALE LOUKOUMADES

- Authentically handmade
- Convenient and mess-free
- Portion controlled
- Par-cooked, easy to fry
- High profit margin

MADE IN
MELBOURNE BY
THE MOST
TRUSTED NAME IN
LOUKOUMADES

honey dee



WHOLESALE AUTHENTIC HANDMADE LOUKOUMADES

One of the best-loved Classic Greek desserts, Loukoumades are also known as Greek donuts, honey puffs, donut balls, honey tokens.

Our handmade Loukoumades are egg and dairy free and contain no preservatives or colour. We have adapted and perfected our recipe to enable it to work as a par-cooked product, allowing you to effortlessly make delectable tasting Loukoumades without fuss, mess and wastage.

Made by hand, there will be a few odd sizes and shapes, adding to the authentic feel, however we try our best to keep them as consistent as possible.

CONTAINS: Gluten, soy

STORAGE INSTRUCTIONS:

Store in freezer (at or below -15°C). When ready to use, thaw overnight from frozen in refrigerator. Can be kept refrigerated in a sealed airtight container, consume within 10 days.

COOKING INSTRUCTIONS:

Cook in an oil fryer set at 180°C for approx. 1-2 minutes, until golden brown colour. Ready for immediate consumption.

PRICING

Wholesale **\$12** per kg

Recommended Retail Price

Serve	Cost price	RRP
6	\$1.20	\$8
8	\$1.60	\$10
10	\$2.00	\$12

Honey dee is a certified HACCP business and the Loukoumades are made in our production kitchen and come frozen in a 5kg box - approximately 60 individual pieces per kilo*.



CONTACT NOW

order@honeydee.
com.au
or 0412 098 001
FOR A FREE
SAMPLE PACK



Bill Moragiannis, a proud Greek Australian, is a highly qualified and experienced chef based in Melbourne.

He and his wife Simone have been making and selling Melbourne's best Loukoumades under the brand name honey dee since 2015.

HONEY DEE PTY LTD

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