



Vanilla Bean Patisserie

By Kristijan Kodric

Indulge in Our Heavenly Desserts!

Experience the ultimate in dessert luxury with Vanilla Bean Patisserie, the patisserie renowned for its exquisite range of desserts made with only the finest natural ingredients. From classic recipes to seasonal creations, each dessert is crafted with the utmost care and attention to detail to ensure a truly indulgent dining experience.

Owned and operated by master pastry chef Kristijan Kodric, Vanilla Bean Patisserie has earned a reputation for excellence, winning multiple awards for its exceptional desserts. Using only the best natural ingredients, Kristijan and his team create desserts that not only taste amazing but also look stunning.



Introduction

Kristijan Kodric is the founder and owner of Vanilla Bean Patisserie. He is a skilled pastry chef with a passion for creating desserts that not only taste amazing but also look beautiful. He has over 20 years of experience in the culinary industry, working in some of the most prestigious hotels and patisseries in Europe.

Kristijan is originally from Croatia, where he developed his love for pastry and baking at a young age. He trained in some of the best culinary schools in Europe and worked under renowned pastry chefs to hone his skills and techniques.

In 2014, Kristijan moved to Ireland and in 2020 opened Vanilla Bean Patisserie in Ballinagh, County Cavan. His mission was to create a patisserie that offered high-quality desserts made with only the finest natural ingredients. Today, Vanilla Bean Patisserie has become a household name, and Kristijan's desserts are sought after by customers all over Ireland.

Kristijan's passion and dedication to his craft are evident in every dessert he creates, and his customers appreciate the difference that his expertise and commitment to quality can make.





New Collections

At Vanilla Bean Patisserie, we believe in keeping things fresh and exciting, which is why we add new dessert collections seasonally. Our team of chefs is always looking for innovative ways to incorporate seasonal flavors and ingredients into our desserts, creating unique and delicious treats that are perfect for any occasion.

Whether it's our winter collection with its rich, warm flavors like gingerbread and spiced apple, our spring collection featuring fresh and fruity treats like strawberry cheesecake and lemon meringue pie. We also offer holiday collections for occasions like Valentine's Day, Easter, Halloween, and Christmas, with desserts tailored to each holiday's unique themes and flavors.

At Vanilla Bean Patisserie, we are always exploring new ways to push the boundaries of traditional French pastry, incorporating new techniques and ingredients into our desserts. Our seasonal collections are a testament to our passion for innovation and creativity, and we can't wait to share our latest creations with you.

So, whether you're in the mood for a classic dessert or want to try something new and exciting, come and visit us at Vanilla Bean Patisserie and discover our latest seasonal collections.





New Inspiration

At Vanilla Bean Patisserie, we are constantly seeking inspiration for new desserts and pastries. Our passion for baking and creating new, innovative desserts stems from a desire to offer our customers an unparalleled experience that they will remember and savor long after they have finished their meal.

Our inspiration comes from many sources, including seasonal produce, classic French pastry techniques, and the latest culinary trends. We believe that our desserts should be both delicious and visually stunning, and we are constantly exploring new techniques and ingredients to create unique, memorable desserts.



Catalog

At Vanilla Bean Patisserie, we offer a wide range of desserts that cater to every occasion, from individual desserts to large functions. Whether you're looking for an indulgent afternoon tea treats or a dessert for a special event, we've got you covered.

At Vanilla Bean Patisserie, we are passionate about creating desserts that are not only delicious but also beautiful to look at. Our desserts are crafted with care and attention to detail, using only the finest ingredients to ensure maximum indulgence. Whether you're looking for individual desserts or mini desserts to share, we've got the perfect solution for every occasion.



Our Awards



At Vanilla Bean Patisserie, we take great pride in the quality and excellence of our desserts and pastries, and we are thrilled to have been recognized with several prestigious awards for our creations.

In 2021 and 2022, we were honored to receive a gold and silver medal at the Blas na hÉireann awards, which celebrate the very best of Irish food and drink.

In addition to our success at Blas na hÉireann, we were also awarded a silver medal at the Irish Quality Food and Drink Awards in the same year. These awards are a testament to our commitment to quality, craftsmanship, and creativity. We believe that our desserts should not only taste delicious but also look stunning, and we strive to create desserts that leave a lasting impression on our customers.



Minimalist

At Vanilla Bean Patisserie, we believe that the key to creating exceptional desserts is using only the highest quality ingredients. We understand that the quality of the ingredients we use has a direct impact on the taste and texture of our desserts, which is why we only source the finest ingredients from trusted suppliers.

We believe that simplicity is key when it comes to using high-quality ingredients in our desserts. We let the natural flavors and textures of the ingredients shine through, without adding unnecessary artificial flavors or preservatives. Our desserts are made with real butter, fresh cream, and premium chocolate, and we believe that this commitment to quality is what sets us apart.



Simple

At Vanilla Bean Patisserie, we believe that the best desserts come from using simple, natural ingredients that are free from artificial flavors, preservatives, and additives. We take great pride in using pure, natural ingredients in all our desserts, from our classic recipes to our seasonal creations.

We understand that the quality of the ingredients is key to the taste and texture of our desserts. That's why we use only the best natural ingredients, such as real butter, fresh cream and premium chocolate.



Aesthetic

At Vanilla Bean Patisserie, we believe that desserts should not only taste delicious, but also look stunning. We take great pride in the aesthetics of our desserts, creating beautiful works of art that are almost too beautiful to eat. Our skilled pastry chefs use their artistic flair and creativity to craft desserts that are visually stunning. Each dessert is meticulously designed and executed, with attention to detail that is second to none.

We understand that the aesthetics of our desserts are just as important as the taste, as they can enhance the overall dining experience and create a lasting impression on your customers. That's why we take great pride in our artistic flair and attention to detail, creating desserts that are not only delicious, but also beautiful to look at.





Classic

At Vanilla Bean Patisserie, we believe that classic desserts are timeless for a reason. They have stood the test of time and have become beloved favorites for many generations. We take these classic desserts and make them even better by using only the finest quality ingredients and adding our own special touch to each one.

We believe that classic desserts should not only taste amazing but should also be made with wholesome, natural ingredients. That's why we use only the best ingredients in all our classic desserts, from real butter and fresh cream to premium chocolate



Thank You



In conclusion, at Vanilla Bean Patisserie, we are passionate about creating desserts that not only taste amazing but also look stunning. We take pride in using only the finest quality ingredients and adding our own special touch to each dessert, whether it's a classic recipe or a seasonal creation.

We are committed to providing our customers with an exceptional dining experience, and we are constantly striving to improve and exceed your expectations.



+353872150791



info@vanillabean.ie



1 Main Street, Ballinagh, Co.
Cavan





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+353872150791



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