



RETAIL PRODUCTS

Pies & sweets

www.rodoula.gr



RODOULA

Rodoula as a brand is associated with elements such as product innovation, high quality, delectable taste, acquiring and retaining the appreciation of the consumer within the market, with her products. Each day is different for Rodoula, full of flavors, aromas and images. A beautiful story is hidden behind every traditional or modern recipe in every corner of Greece, in every corner of our land. These nostalgic and wonderful stories include love, aromas, and a distinct way of life that touches our souls.

Creating a variety of sweet and savory treats, immersed in tradition with dashes of modern cuisine to generate unforgettable memories.

RODOULA IS A “PIECE” OF OUR LIVES

Rodoula's products have won many Superior Quality and taste Awards by the International Taste and Quality Organization, ITQI, in Brussels, which is the leading independent organization, comprised of Chefs and Tasters. Rodoula's Vegan Crinkly pie has won the FABI Innovation Award in the USA as the 1st Vegan pie with vegan cheese.

HER RECIPES

Over the years Rodoula's recipes evolve, ingredients are enriched and flavors are enhanced. Rodoula adores cooking thus pursues, discovers and recommends delicious flavors. Her inspiration, comes from the Greek land, choosing unique flavor combinations. For the last 20 years she has been exploring countless delicious and exceptional ingredients of this magical land with the sole purpose of sharing them with you!

*High quality raw materials...
from Greek nature...*

*Life is about moments and Rodoula enjoys these
and shares them with you to the fullest.*



Greek Traditional Crinkly pies



71.1091 | 650g/10trays/box | 72boxes/euro pal | 96boxes/ usa pal

71.0938 | 650g/10trays/box | 72boxes/euro pal | 96boxes/ usa pal

GREEK TRADITIONAL CRINKLY CHEESE PIE 12pcs

A unique delicacy with exquisite Greek yellow cheese, traditional feta cheese, are mixed and create a delicious authentic cheese pie.

GREEK TRADITIONAL CRINKLY SPINACH CHEESE PIE 12pcs

Crunchy pie with fresh spinach, fragrant aromatic herbs, mizithra and feta cheese, mixed with extra virgin olive oil, exhibit all the richness of our land



71.0937 | 650g/10trays/box | 90boxes/euro pal | 135boxes/ usa pal

71.1133 | 650g/10trays/box | 90boxes/euro pal | 135boxes/ usa pal

GREEK TRADITIONAL CRINKLY MEDITERRANEAN PIE 12pcs

Crinkly handmade pie with signature authentic Greek ingredients such as feta, extra virgin olive oil from Peloponnese, cherry tomatoes and olives produced in the gardens of the Aegean islands.

CRINKLY GREEK YOGURT PIE WITH GREEK YOGURT, FETA CHEESE & MIZITHRA 12pcs

Crinkly handmade pie with signature authentic Greek ingredients such as yogurt, feta, extra virgin olive oil from Peloponnese.

Greek Traditional Crinkly — SPINACH CHEESE PIE —



Spiral Greek Pies



71.0955 | 450g/10trays/box | 72boxes/euro pal | 96boxes/ usa pal

SPIRAL GREEK PIE WITH FETA CHEESE

Spiral handmade pie with signature authentic Greek ingredients such as feta, extra virgin olive oil from Peloponnese.



71.0956 | 450g/10trays/box | 72boxes/euro pal | 96boxes/ usa pal

SPIRAL GREEK PIE WITH SPINACH & FETA CHEESE

Spiral handmade pie with signature authentic Greek ingredients such as feta, fresh spinach and extra virgin olive oil from Peloponnese and a mix of herbs produced in the gardens of the Aegean islands.



71.0592 | 360g/10trays/box | 90boxes/euro pal | 135boxes/ usa pal

SPANAKOPITA FILLED WITH SPINACH & FETA CHEESE

Delicious traditional triangular mini pies filled with spinach, feta cheese and herbs



71.0984 | 360g/10trays/box | 90boxes/euro pal | 135boxes/ usa pal

TIROPITA FILLED WITH GREEK YOGURT & FETA CHEESE

Traditional triangular mini pies filled with Greek yogurt & feta cheese



traditional
— SPANAKOPITAKI —

Custard pie



GREEK VANILLA CUSTARD PHYLLO PIE

Delicious creamy custard wrapped in golden brown crispy phyllo. A delightful snack for any time of the day.

71.0715 | 800g/ 9trays/box | 70boxes/euro 84boxes/ usa pal

Cakes



EKMEK KATAIFI CAKE

Ekmek kataifi is made with layers of Greek sweet bread bathed in mastiha scented syrup, kataifi dough baked until crispy and golden, topped with creamy thick custard and whipped cream and garnished with almonds.

71.8869 | 800g/pc | 6cakes/box | 60boxes euro pal | 80boxes/ usa pal



PRALINE HAZELNUT CAKE

Extra creamy and lovingly made praline hazelnut dessert topped with crunchy chocolaty pieces.

71.8867 | 800g/pc | 6cakes/box | 54boxes euro pal | 54boxes/ usa pal

Hazelnut & Praline Cake



Instructions: Immediately after removing the product from the freezer (-18°C), remove the case by pressing with both hands from bottom to top or tear the case to the notches. Place the product on the serving tray included. Ready to use, after thawing in the refrigerator (0-4°C) for 3-5 hours. Remove the transparent film before use. After thawing, keep the product in the refrigerator (0-4°C) for 3 days. Once defrosted, do not refreeze.

Cakes



71.8842 | 800g/pc | 6cakes/box | 54boxes euro pal | 54boxes/ usa pal

CHOCOLATE ALMOND CAKE

Scrumptious almond and chocolate desert encrusted with nuts and topped with handmade chocolate.



71.8843 | 800g/pc | 6cakes/box | 54boxes euro pal | 54boxes/ usa pal

COOKIES CAKE

Delicious smooth and creamy cake, with a chocolate ganache layer, white chocolate glaze and a crunchy oreo crumb topping.

Tart



71.8856 | 1000g/pc | 6cakes/box | 42boxes euro pal | 56boxes/ usa pal

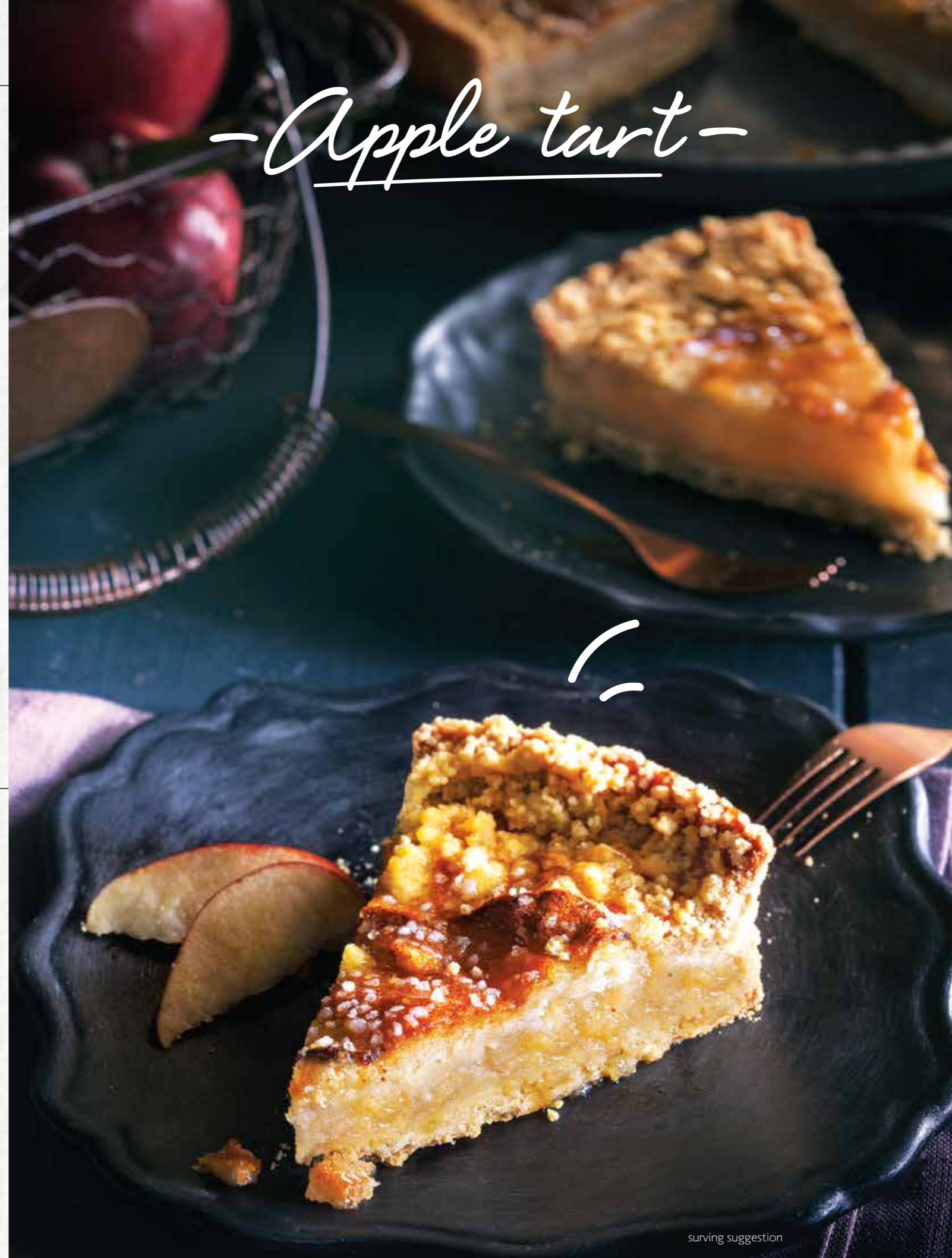
APPLE TART

Delicious apple tart with a blend of rich apple filling and handmade crumbled dough, topped with fresh sliced apples and cinnamon. This scrumptious tart is finished with a glossy glaze keeping the apples incredibly moistened.

Instructions: Remove the product from the freezer (-18°C), remove the paper case and place the whole pie or as many pieces as you wish on a serving utensil.

Hot Apple Pie: Ready to use, after heating directly from the freezer on a refractory utensil in the microwave oven (45 seconds on the high speed) or in a preheated conventional oven (180°C for 8-10 minutes, on the middle rack of the oven).
Cold Apple Pie: Ready to use, after thawing in the refrigerator (0-4°C) for 3-5 hours. After thawing, keep the product covered in the refrigerator for 4 days. Once defrosted, do not refreeze

- Apple tart -





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