



TARTES AND TARTELETTES

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A wide choice that gives you extensive innovations for your menus and your dessert carts.



- We enquire the highest quality and taste:
 - Using fresh ingredients, such as apples, cream and eggs sourced from reliable suppliers.
 - Our recipes have high percentages of fruit for that burst of flavour.
- We make our dough and fillings in-house:
 - We create our own Shortbread dough, Sweet dough and Shortcrust dough from scratch.
 - Our Apple purée is made from fresh apples
- We offer adaptable solutions:
 - An extensive range, adaptable to every budget.
 - Different serving options for anyone's need.



Eggs from cage-free chickens



Free from any artificial flavourings



Free from artificial colouring

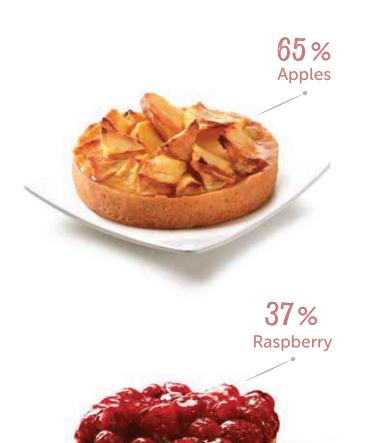


Free from preservatives



An assortment of tartelettes perfectly tailored for commercial catering, the take-away market or for bakeries.

- An all-butter pastry crust, thin and crisp
- Beautiful gourmet visuals
- ✓ Variations of staple recipes: a vast offer to renew throughout the seasons.



Apple Tartelettes

(Tartelettes aux Pommes)

This delicious Apple Tartelettes is enriched with fresh apples that create the smooth apple purée base, and more apples which are neatly quartered for a bountiful topping encased in a sweet all-butter shortcrust pastry.

Packs of 10 120 g

	*	
4	4 h	48 h
packs	at 4°C	at 4°C

Raspberry Tartelettes

(Tartelette aux Framboises)

This beautifully vibrant Raspberry Tartelette has a tangy Raspberry purée bed with an almond enriched, shortcrust pastry case. Hand-glazed for that final touch, its shine shows true French finesse.

Packs of 5 110 g

	*	
6	4 h	48 h
packs	at 4°C	at 4°C





Chocolate Tartelette

(Tartelette Chocolat)

This deliciously rich and creamy dark chocolate ganache is encased in a crisp all-butter pastry, with an added modern flair of dark chocolate drizzle for the personal finishing touch.

Packs of 10 80 g

	*	
4	4 h	48 h
packs	at 4°C	at 4°C



(Tartelette Citron)

This luxurious buttery lemon filling is encased in a crisp all-butter pastry, with an added modern day flair of a chocolate drizzle for a touch of elegance.

Packs of 10 80 g

	*	
4	4 h	48 h
packs	at 4°C	at 4°C





Lemon Meringue Tartelette

(Tartelette Citron Meringuée 'Italienne')

This Triple Award Winning Tartelette has a smooth creamy lemon filling which sits on top of a crisp all-butter shortcrust pastry. The delicate topping of sweet Italian meringue is hand-piped and offers that smooth contrast of creamy zest to silky sweet. To finish, it is lightly toasted for that golden appearance.

Packs of 5 100 g

	*	
6	4 h	24 h
packs	at 4°C	at 4°C

Tatin Tartelette

(Tartelette Tatin)

A traditional French delicacy, the Tartelette Tatin is enriched with fresh sliced apples that are caramelised naturally as the sugar, butter and apples cook together. It rests on a crisp all-butter shortcrust pastry.

Packs of 10 120 g

4 h

packs at 4°C

12 min

180°C

48 h

78% **Apples**





Tatin Tartelette Normande

(Tartelette Tatin 'Normande')

The Tartelette Tatin Normande creates a delicious harmonising blend of fresh caramelised apples and rich Normandy cream for a tartelette that melts in your mouth after a single bite.

Packs of 10 120 g

	*	•••••	
4 packs	4 h at 4°C	12 min at 180°C	24 h at 4°C