Tartelettes

Our tartelettes have a delicious buttery shortcrust pastry base which stays perfectly crisp once defrosted. Each tartelette is generously filled and are individual sized portions meaning they are ideal for serving as and when they are needed, thus reducing wastage.

Tartelette au Chocolat
A tender shortcrust pastry with a generous divine French dark chocolate filling with a thin layer of caramel.
- 80g
- Pack of 10
- 18 month shelf life

Tartelette au Citron
A pleasant hit of a tangy lemon filling, made from with French butter, sugar and eggs, set in a sweet shortcrust pastry.
- 80g
- Pack of 10
- 18 month shelf life

Tartelette aux Pommes
Delicately cut fresh apples topped over a bed of fresh apple purée. Made with a delicious buttery shortcrust pastry base, that stays perfectly crisp once defrosted.
- 120g
- Pack of 10
- 18 month shelf life
- Can be served hot or cold

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Tartelette Citron Meringuée ‘Italienne’
Tangy lemon filling topped with a soft Italian meringue, set in a sweet shortcrust pastry case.
• 100g
• Pack of 5
• 18 month shelf life

Tartelette aux Framboises
A rich crème pâtissière topped with fresh whole Mecker raspberries in a golden shortcrust pastry base.
• 110g
• Pack of 5
• 18 month shelf life
The history of the Tarte Tatin dates back to the 1880s. The Tatin sisters, Stéphanie and Caroline, accidentally created this upside down apple tart, when serving their customers at their hotel.

One day, Stéphanie tried baking an apple tart as normal, which was already one of the most popular dishes at their hotel. Her tart was made, like today, using only four ingredients, apples, sugar, butter and pastry dough.

On this particular day, she somehow overcooked the apples, making them caramelised. To rescue her much loved dessert, she decided to place a sheet of pastry over the top and put the pan in the oven.

To make it look like her everyday tart, she flipped it upside down, which is where the look of the Tarte Tatin comes from. It was instantly a hit with their guests and today is a well known favourite French dessert.

**Tarte Tatin**

A butter rich, flaky shortcrust pastry topped with layers of sweet caramelised apple slices.

- Cook from frozen
- Heat in the oven for 12 minutes at 180°C
- 120g
- Pack of 10
- 18 month shelf life

**Tarte Tatin ‘Normande’**

A butter rich, flaky shortcrust pastry topped with layers of sweet caramelised apple slices with the addition of Normandey Cream.

- Cook from frozen
- Pre-heat oven at 180°C, then cook for 10-12 minutes
- 120g
- Pack of 10
- 18 month shelf life

Made from 100% fresh apples

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