



TARTES

TARTES AND TARTELETTES

TARTES *and* TARTELETTES

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



- ▲ We ensure 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



TARTELETTES

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.

65%
Apples






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 packs	4 h at 4°C	48 h at 4°C

37%
Raspberry






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 packs	4 h at 4°C	48 h at 4°C



CHEFS' CHOICE
WINNER
2018

THE CATERER
PEAS
2018
PRODUCT EXCELLENCE
AWARDS
WINNER






Chocolate Tartlette

(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 packs	4 h at 4°C	48 h at 4°C






Lemon Tartlette

(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 packs	4 h at 4°C	48 h 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 packs	4 h at 4°C	24 h 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

78%
Apples





			
4 packs	4 h at 4°C	12 min at 180°C	48 h at 4°C



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

61%
Apples

