



TARTES

TARTES AND TARTELETTES

TARTES *and* TARTELETTES

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

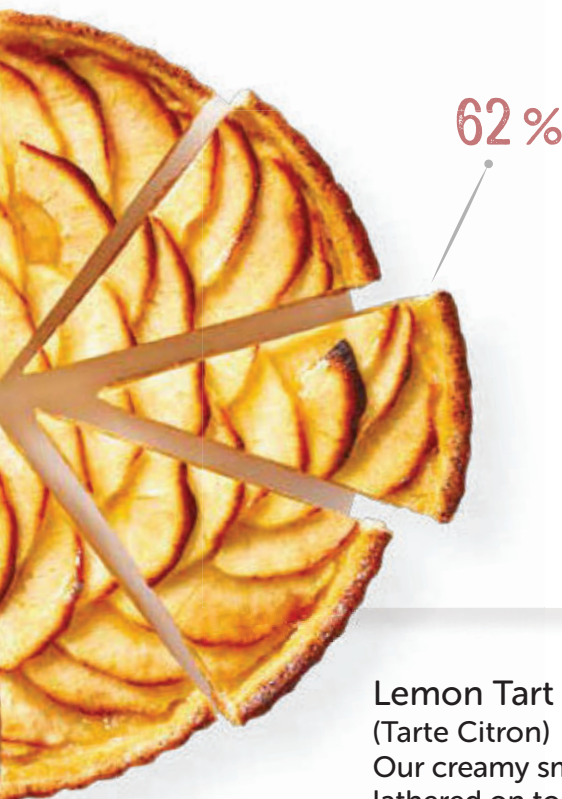


Free from preservatives

ESSENTIAL *Tartes*

A range designed for mass catering or for daily menus at traditional restaurants.

▲ We offer tartes pre-cut in 10 pieces, easy and quick to prepare.







62 %

Apple Tart

(Tarte aux Pommes)

Fresh apples are peeled, sliced and delicately placed over a rich apple purée bed to create a delightful French Apple Tart.

Cut in 10 pieces
750 g




			
10 packs	10 h at 4°C	15 min at 180°C	48 h at 4°C

Lemon Tart

(Tarte Citron)

Our creamy smooth lemon filling is lathered on top of a golden shortcrust pastry base.

Cut in 10 pieces
800 g

			
6 packs	10 h at 4°C	15-20 min at 80°C	48 h at 4°C







38 %

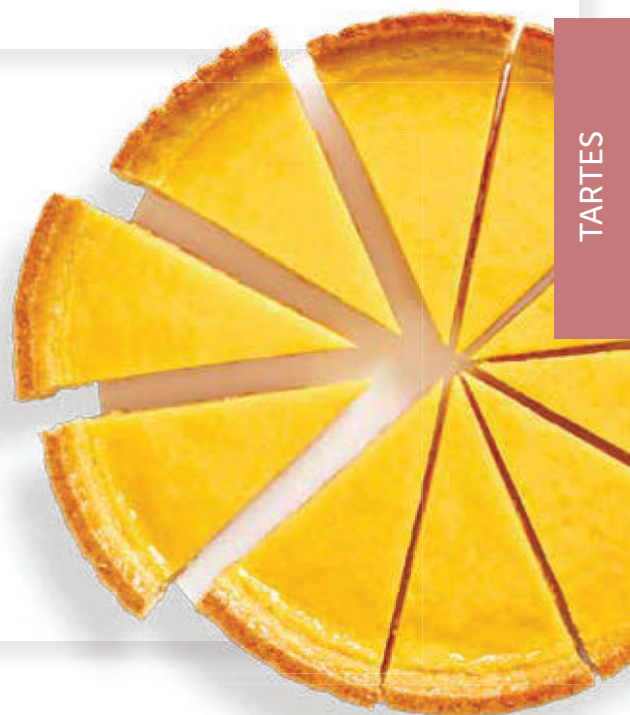
Apple-Rhubarb Tart

(Tarte Pomme Rhubarbe)

With sliced apples and chopped rhubarb generously sprinkled on top of a rich purée base, this Apple and Rhubarb Tart will satisfy any sweet tooth.

Cut in 10 pieces
750 g

			
10 packs	10 h at 4°C	15-20 min at 80°C	48 h at 4°C



TARTES

GOURMET *Tartes*

A medley of visually gourmet tarts, designed for traditional restaurants and company catering.

- ▲ An assortment of traditional recipes to offer throughout the seasons.
- ▲ Offering tarts whole or pre-cut.



65 %
Apples

The "All butter" Apple tart (Tarte aux Pommes pur Beurre)

Our finely sliced fresh apples, are carefully placed over a smooth creamier apple purée layer to create a beautiful rosette arrangement. This lays on top of a rich and crisp all-butter pastry base.





Pre-cut in 8 slices
950 g

			
4 packs	12 h at 4°C	15-20 min at 180°C	48 h at 4°C

The "All butter" Normandy Tart with Rhubarb and Apples (La Tarte Normande à la Rhubarbe et aux Pommes "pur Beurre")

"Our fresh sliced rhubarb and our chopped apples are sprinkled across an even a creamy Normandy purée base, which is encased in a shortcrust pastry.

Pre-cut in 8 slices
900 g

			
4 packs	8 h at 4°C	15-20 min at 180°C	48 h at 4°C





34 %
Apples - Rhubarb



Lemon Meringue Tart (Tarte Citron Meringuée "à l'italienne")

The smooth creamy lemon filling sits on an all-butter shortcrust pastry, and is topped with a sweet Italian meringue. This tart is carefully piped into a rosette and lightly toasted to add that professional finish.

Whole
1kg

			
2 packs	4 h at 4°C	13 min at 180°C	24 h at 4°C

