Tarte aux Pommes
Our finely sliced fresh apples (62%) that we peel ourselves, are carefully placed over a zesty apple purée layer; which lays on top of a rich shortcrust pastry base.

Try it with a serving of custard for a traditional taste.

- Pre-sliced into 10 portions
- 750g
- Can be served hot or cold
- 18 month shelf life

Tarte aux Pommes Pur Beurre
Our finely sliced fresh apples (65%) that we peel ourselves, are carefully placed over a zesty apple purée layer with added apple pieces.

This lays on top of a rich and all-butter crisp pastry base, all to create an apple tart that melts in your mouth.

Serve with a scoop of ice cream or cream.

- Pre-sliced into 8 portions
- 950g
- Can be served hot or cold
- 18 month shelf life
Tarte Rhubarbe et aux Pommes

Our Apple and Rhubarb Tart has a bountiful topping with delicately cubed fresh apple pieces and sliced rhubarb. The creamy taste comes from our smooth apple purée, while the base is made of a crisp shortcrust pastry.

- Pre-sliced into 10 portions
- 750g
- Can be served hot or cold
- 18 month shelf life

Tarte Normande à la Rhubarbe et aux Pommes

Between the subtle balance of tang from the sliced rhubarb and zest of our cubed fresh apples that we peel ourselves; our melt in the mouth Apple and Rhubarb Tart offers more indulgence than ever before.

With an added creamier bed enriched with fresh eggs, butter and apple purée which sits on an all-butter crisp pastry.

- Pre-sliced into 8 portions
- 900g
- Can be served hot or cold
- 18 month shelf life
Tarte Citron Meringuée Italienne
A tangy lemon filling set in a shortcrust pastry base and topped with a soft Italian meringue.
Tip: Cut with a hot wet knife for precision when serving
- Serves 10-12 portions
- 1kg
- 12 month shelf life

Tarte au Citron
A citrus, lemon filling made with a French butter, sugar and eggs, in a golden shortcrust pastry base.
- Pre-Sliced into 10 portions
- 800g
- 18 month shelf life

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