



# EXOTIC PINEAPPLE TARTLET

## INGREDIENTS

- Caramel
- Whipped cream
- Pineapple, cubes
- Banana bread
- Dark chocolate curl

## METHOD

- 1 Pipe whipped cream into the empty tartlet case.
- 2 Place a layer of banana bread on top.
- 3 Add caramel on top.
- 4 Decorate with whipped cream and pineapple cubes.
- 5 Finish with a curl of dark chocolate.

## PRODUCT INFO

2104745

TARTLET BASE UNFILLED



36g

Ø 8.2cm

2x14

96

30min. in the refrigerator (4-7°C)

THAW & SERVE

Shortcrust pastry case made with pure butter, ready to fill.



  
**La Lorraine**  
*Baking passion*





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