



# FOREST FRUIT TARTLET

## INGREDIENTS

- Swiss cream mixed with strawberries
- Strawberries
- Blueberries
- Raspberries
- Red fruit coulis
- White chocolate curl

## METHOD

- 1 Add a base layer of Swiss cream mixed with strawberries to the unfilled base.
- 2 Add blueberries, raspberries and strawberries on top.
- 3 Pipe some red fruits coulis on top.
- 4 Finish with a curl of white chocolate.

## PRODUCTINFO

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.





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