

SYOGURT-GRANOLA TARTLET

INGREDIENTS

- Greek yogurt
- Raspberry coulis
- Granola

METHOD

- 1 Spread the cream filling of the tartlet base open.
- 2 Add some raspberry coulis on top (in the centre).
- 3 Add creamy Greek yogurt on top and spread open.
- 4 Top with crunchy granola.
- 5 Finish one side with more Greek yoghurt.

PRODUCTINFO

2104746 TARTLET BASE CREAM FILLING





Ø 8.2cm

3 2x14 2x14

₩ 96

6hrs. in the refrigerator (4-7°C)

THAW & SERVE

Shortcrust pastry case made with pure butter, filled with suisse cream: a mixture of vanilla pastry cream and softly whipped cream.











YOGURT-GRANOLA TARTLET

- 1 Spread the cream filling of the tartlet base open.
- 2 Add some raspberry coulis on top (in the centre).
- 3 Add creamy Greek yogurt on top and spread open.
- 4 Top with crunchy granola.
- 5 Finish one side with more Greek yoghurt.









