TT50



Tatin Tarlet - 120 g

An innovative individual dessert, based on a classic French pastry

Divine upside-down tartlet made with butter shortcrust pastry, topped with 78% fresh apple pieces caramelised with sugar and butter.

A gourmet, sophisticated dessert, perfect for enhancing the menus of chefs in restaurants, events, cafés and bistros.

- Naturally caramelised
- Ready in 12 minutes
- High fruit content

SHELF LIFE 18 months (frozen)

ORIGIE France

FROZEN 0°F / -18°C

GTIN 00841161005882

INGREDIENTS / DETAILS

Contains: Wheat, Milk. May contain: Peanuts, Nuts, Eggs.

No colourings, no artificial flavour.

• 50 units per case

FORMAT

- 10 trays x 5
- 66 cases / pallet

Key Benefits High quality perception Successful presentation with no effort

Quick baking

How to use, Ready to bake

• Cook from frozen. Reheat in the oven at 350°F / 180°C for 12 minutes.