

FTO SMALL FLUTED TARTS

Fluted short sweet pastry bases filled with real fruit fillings or milk tart filling – just unpack and bake from frozen.



APRICOT



STRAWBERRY



APPLE



MILK

METHOD

1. Preheat oven to $\pm 210^{\circ}\text{C}$
2. Place FTO small fluted tarts on a perforated pan and bake from frozen for 20 to 25 minutes with an open damper. Reduce baking temperature to 180°C .
3. Remove from oven and allow to cool before merchandising.

Option for milk tarts: Lightly dust with cinnamon spice.

Option fruit filled tarts: Pipe 10g of white dip or white fondant across the pastry lattice.

TROUBLE SHOOTING

Do not defrost before baking as the baking result is not as good and the pastry base may be slightly raw and the filling may boil out.

Milk tarts: Merchandise in a refrigerator counter as the product contains milk and could be a food safety risk if merchandised at ambient.

| PRODUCT | BARCODE | PROD CODE | PACK SIZE |
|----------------------------------|----------------|-----------|-----------|
| FTO Small Fluted Apple Tart | 600970014 9235 | 5008 | 92 g x 48 |
| FTO Small Fluted Apricot Tart | 600970014 9266 | 5011 | 92 g x 48 |
| FTO Small Fluted Strawberry Tart | 600970014 9259 | 5010 | 92 g x 48 |
| FTO Small Fluted Milk Tart | 600970014 9242 | 5009 | 85 g x 48 |



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Goosebumps
 FROZEN CONVENIENCE

