

# FLUTED TART BASES

*Impress your customers with this decorative sweet pastry fluted tart base. Use with one of Goosebumps tart fillings to produce classy apple crumble, a delectable lemon meringue or a gourmet milk tart.*



## Recipes

### APPLE CRUMBLE

1. Defrost fluted tart bases on flat pan covered with plastic until soft.
2. Defrost apple filling in plastic bag in a refrigerator overnight (1-5°C) or in morning defrost at ambient until filling temperature reaches 12°C.
3. Defrost sweet paste bulk until softened and then grate into crumble or roll out and cut into long strips.
4. Deposit 450g of apple filling into each unbaked fluted tartbase.
5. Decorate with sweet paste crumble or strips to form a lattice pattern (160g per tart base).
6. Preheat oven to 200°C and then place apple crumble in oven and reduce temperature to 180°C and bake for 30-35 mins with open damper.
7. Remove from oven and allow to cool before merchandising.
8. *Optional:* Dust cooled crumble with icing sugar (2g per tart).



### LEMON MERINGUE

1. Defrost fluted tart bases on flat pan covered with plastic until soft.
2. Defrost lemon meringue filling in plastic bag in a refrigerator overnight (1-5°C).
3. Parbake fluted tart base for ±8 minutes at ±180°C, once baked remove from oven and allow to cool before adding filling.
4. Whisk Bianca Meringue, water and sugar together; in clean mixing bowl, to form stiff peaks.
5. Deposit 450g of lemon meringue filling into each baked fluted tartbase.
6. Pipe stars or rosettes on top of lemon filling (160g) and bake for 8 minutes 180°C.
7. *Optional:* If using a chefs blowtorch to brown meringue - bake fluted tart base with lemon filling in oven for 8 minutes at 180°C, allow to cool and then pipe on Binaca Meringue and blow torch.

### MILK TART

1. Defrost fluted tart bases on flat pan, covered with plastic until soft.
2. Defrost milk tart filling in plastic bag in a refrigerator overnight (1-5°C).
3. Deposit 450g of milk tart filling into unbaked fluted tartbases.
4. Preheat oven to 200°C and then place milk tarts in oven and reduce temperature to 180°C and bake for 30-35 mins with open damper.
5. Remove from oven and allow to cool before merchandising.
6. *Optional:* Sprinkle with cinnamon after baking (0.5g).



PRODUCT	PROD CODE	BARCODE	PACK SIZE
Large fluted tart base	50013	600970014 9006	190 g x 22



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FROZEN CONVENIENCE