



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Confectionery

RASPBERRY TART

INGREDIENTS

Group : Group 1

Ingredient	KG
RTU Raspberry Cream Filling	0.230
Fruit Filling - Raspberry 50%	0.170
Fresh raspberries	-
Shortcrust pastry shell	-
Total Weight:	0.400

Yield: 1 Pie

METHOD

1. Layer [Raspberry RTU Cream Filling](#) evenly into the shortcrust pastry tart shell.
2. Layer the [Fruit Filling – Raspberry 50%](#) on top of the [Raspberry RTU Cream Filling](#) layer.
3. Top with fresh raspberries and spin melted white chocolate on top to finish.