



FRUIT TART RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Enbelett Cold Custard Mix	0.500
Chilled water	1.250
Total Weight:	1.750

METHOD

1. Place water in a mixing bowl fitted with a whisk.
2. Stream in the Custard Mix over 1 minute on low speed.
3. Scrape down.
4. Whisk for 3-4 minutes on high speed.
5. After a few minutes rest, pipe the custard in the base of small tart cases.
6. Place freshly-cut summer fruits on top of the custard.
7. Heat Instant Superglaze - [Neutral](#) or [Apricot](#) to 75°C.
8. Brush the glaze on top of the fruits.



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Custard, Dessert,
Fruit Tart, Sweet Good