



Artisan Pignolia Rustic Tart



Finishing Suggestion

- 1400-01 Bulk Puff Pastry Dough
- 8901-03 Choco Viva Brownie Mix
- 5702-03 Best Brands Donut Sugar

Directions:

1. Roll out dough to about 2mm. Dock. Line 8" pans with rounds cut from a 12" Cake pan.
2. Prepare brownie mix according to package directions.
3. Deposit 2 lbs. 4 oz. of batter into each dough-lined pan.
4. Top with 1 oz. of raw pine nuts.
5. Fold edges of puff pastry over batter.
6. Bake for 45 minutes at 375°F.
7. Allow tart to cool.
8. Dust edges with donut sugar.



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