



# Artisan Fruit Tart



*Finishing Suggestion*

- 5280-32 Best Brands Raspberry Bag Pac
- 5081-32 Best Brands Bavarian Creme Filling
- 5345-08 Best Brands Apricot Glaze

## Directions:

1. Make short dough:
  - 7 lbs. Cold Unsalted Butter
  - 4 lbs. Granulated Sugar
  - 1 lb. Eggs
  - 8 lbs. 10 oz. Bread Flour
  - a. Mix butter, sugar and eggs until crumbly
  - b. Add flour and mix until just blended.
2. Roll out to approx 7mm and line tartlette pans.
3. Thinly spread Raspberry Filling onto bottom of crust.
4. Allow to cool.
5. Fill crust with Bavarian Creme Filling.
6. Top with seasonal fresh fruit and glaze with Best Brands Apricot Glaze.



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[www.bestbrandscorp.com](http://www.bestbrandscorp.com)

1-800-866-3300  
Minneapolis, MN

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