



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Custard, Dessert,
Fruit Tart, Sweet Good

SUMMER FRUIT TARTS

INGREDIENTS

Group 1

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

METHOD

Summer Fruit Tarts

1. Place water in a mixing bowl and using a whisk, stream in Enbelett Premium Cold Custard Mix on slow speed over 1 minute.
2. Scrape down.
3. Whisk on top speed for 3 - 4 minutes.
4. After a few minutes rest, pipe the custard in the base of small tart cases.
5. Arrange and place fresh cut summer fruits on top of the custard.
6. Heat Instant Superglaze to 75°C (167°F).
7. Brush the glaze on top of the fruits.