

Fruit Tart Base Guide

An instruction booklet for decorating ideas, merchandising, storage & handling.





V05.2016





10" Fruit Tart Base - Item # 82355 2 Tarts per Box / 4 Tarts per Case



8" Fruit Tart Base - Item # 82364 2 Tarts per Box / 12 Tarts per Case



4" Individual Fruit Tart Base Item # 82360 | 24 pk.

We provide a variety of sizes of fruit tart base. Each tart is filled with either vanilla or chocolate pastry cream which are perfect for pairing with fresh fruit.

Shelf Life

<u>180 Days</u> stored frozen in original packaging.

After decorating: Fresh Fruit with Glaze Up to 2 days refrigerated.

Chocolate Decorations Up to 3 days refrigerated.



8" Double Chocolate Fruit Tart Base Item # 82362 2 Tarts per Box / 12 Tarts per Case



4" Double Chocolate Individual Fruit Tart Base Item # 82366 | 24 pk.



Suggested Decoration #1

You will need: raspberries, blackberries, Mandarin oranges, sliced kiwi and sliced strawberries.



Decorating Hint: Place fruit while tart is frozen.



2. Alternate raspberries & blackberries to form a border.

4. Take sliced strawberries and layer them to form a "flower". Add a blackberry to the center as the final touch.

5. Brush or spray with glaze for an elegant shine; glaze also helps to retain freshness. Immediately refrigerate. Discard any unsold decorated tarts after 48 hours.



1. Unwrap frozen tart. *Here we're using an 8" tart base.*



3. Alternate Mandarin oranges with sliced kiwi.





Suggested Decoration #2

You will need: raspberries, pineapple slices, kiwi slices, blackberries, Mandarin oranges, sliced banana, sliced strawberries and a handful of blueberries.



1. Unwrap frozen tart. *Here we're using a 10" tart base.*



4. Place kiwi outside the curve.



7. Layer slices of strawberries around oranges.



9. Fill remaining area with blueberries.



2. Starting from the center, place raspberries.



5. Place blackberries inside the curve.



Notice the overlap of strawberries.



3. Inside the curve add sliced pineapple.



6. Place Mandarin oranges on outside the curve to edge.

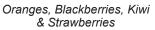


8. Place banana slices next to blackberries.

10. Brush or spray with glaze for an elegant shine; glaze also helps to retain freshness. Immediately refrigerate. Discard any unsold decorated tarts after 48 hours.

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& Strawberries



Suggested Decoration #3

You will need: melted chocolate ganache, white chocolate and an assortment of fruit.

1. Quickly apply melted chocolate ganache to frozen tart base and spread to edge. Here we're using an 8" tart base.

2. Pipe continuous circles

from outer edge to the

center of the tart.

with melted white chocolate

3. Add fresh fruit for a nicely decorated border.

4. Brush or spray with glaze for an elegant shine; glaze also helps to retain freshness. Immediately refrigerate. Discard any unsold decorated tarts after 48 hours.

Decorated 4" Fruit Tarts



Kiwi, Oranges & Blueberries



Chopped Strawberries & Mini

White Chocolate Chips













More Decorating Ideas!

Fun & Kid Friendly Tarts



Panda Bear Shredded coconut, choco late fudge and chocolate cookies

Fruitful Designs



Asymmetrical Great for handwritten messages.

Holiday Inspirations



Reindeer / Bear

Chocolate covered pretzels,

wafer cookie, jelly bean

Easy flower shapes on top of shredded coconut





Lady Bug Halved strawberries, chocolate fudge, chocolate cookie



Rainbow Assortment Rows of bright colored sliced fruit



Patriotic



Jack - o - Lantern



Thanksgiving Turkey



Festive Santa

For any questions about our products, please contact David's Cookies customer service. Phone: 973-228-2700 | customerserv@davidscookies.com http://foodservice.davidscookies.com