

David's[®] Cookies

a bite above the rest.[®]

Fruit Tart Base Guide

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



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.



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



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



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



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

Shelf Life

180 Days stored frozen in original packaging.

After decorating:

Fresh Fruit with Glaze

Up to 2 days refrigerated.

Chocolate Decorations

Up to 3 days refrigerated.

Suggested Decoration #1

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



*Decorating Hint:
Place fruit while tart is frozen.*



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



2. Alternate raspberries & blackberries to form a border.



3. Alternate Mandarin oranges with sliced kiwi.

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.



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.



2. Starting from the center, place raspberries.



3. Inside the curve add sliced pineapple.



4. Place kiwi outside the curve.



5. Place blackberries inside the curve.



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



7. Layer slices of strawberries around oranges.



Notice the overlap of strawberries.



8. Place banana slices next to blackberries.



9. Fill remaining area with blueberries.



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.

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 with melted white chocolate from outer edge to the center of the tart.

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



Oranges, Blackberries, Kiwi & Strawberries



Kiwi, Oranges & Blueberries



Chopped Strawberries & Mini White Chocolate Chips



Blueberries & a sliced strawberry

Fun & Kid Friendly Tarts



Panda Bear

Shredded coconut, choco late fudge and chocolate cookies



Reindeer / Bear

Chocolate covered pretzels, wafer cookie, jelly bean



Lady Bug

Halved strawberries, chocolate fudge, chocolate cookie

Fruitful Designs



Asymmetrical

Great for handwritten messages.



Simplistic

Easy flower shapes on top of shredded coconut



Rainbow Assortment

Rows of bright colored sliced fruit

Holiday Inspirations



Patriotic



Jack - o - Lantern



Thanksgiving Turkey



Festive Santa