

LEMON TARTLET



Simplicity is often the finest form of art and this is true for this fine tartlet as well. For this fine Lemon Tartlet we have combined the rich tart texture of our Westco California Lemon Crème Filling with the light flavor and texture of lemon-flavored mousse. Flavoring our Marguerite Gel Neutre delicately with our Westco Pure Lemon Flavor provides the ideal compliment and topping to this refreshing desert.

EXTRA SALES AND PROFITS FOR YOU!

Lemon Tartlets or individual Lemon Tarts are very easy to sample so keep plenty on hand and sample them to all of your customers. Even if they do not purchase them immediately they will remember them for future purchases.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gel Neutre
- California Lemon Creme
- Mac Mix
- Ultra Rich Crème Cake Mix



PRODUITS
MARGUERITE

1. PREPARE THE MOUSSE



Prepare the mousse mixture by adding Lemon flavor and a little lemon color to Gel Neutre.

2. PREPARE THE CRUST



Using thawed, frozen cookie dough or prepared short dough, line a fluted tart pan and bake until light golden in color.

3. FILL & TOP



Top the baked shell with Westco California Lemon Filling; then using a pastry bag and a large French tip, cover the entire tartlet with the mousse mixture.

4. GARNISH



Garnish as desired with curled lemon rind or white chocolate shavings. Ready to sell whole or freeze to cut into individual slices.

BAKEMARK

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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