

STRAWBERRY FRANGIPANE TART



Frangipane is a slightly chewy almond filling very popular in many fine European pastries. Its delicate texture and flavor lends itself perfectly to fruit and the strawberry is no exception. This tart with or without the fresh strawberry on top brings these two flavors together in perfect harmony creating a wonderful up-scale pastry. We have combined our Crème Cake Mix with Semper Almond mix for that “Just Right Texture.”

EXTRA SALES AND PROFITS FOR YOU!

Create a display showing both plain and fruit topped tarts. Be sure to sample small pieces to all of you customers. Signs placed at the cash register suggesting them to your customer will build sales and reminding you to suggest them to all.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mix
- Westco Strawberry Fruit-O
- Semper Almond Mix
- Westco Apri-Glo
- Westco RTU Strawberry Glaze

RECIPE

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|--------|-----------------------|
| 5 lbs. | Westco Crème Cake Mix |
| 2 lbs. | Semper Almond Mix |
| 2 lbs. | Whole Eggs |
| 1 lbs. | Water |
| 8 ozs. | Strawberry Fruit-O |

1. PREPARE BATTER



Follow the directions in the preceding recipe. Do not over mix the batter.

2. DEPOSIT



Deposit the batter into a pre-baked tart shell. Placing the batter into a disposable pastry bag then squeezing it into the shells makes this an easy task.

3. BAKE / GLAZE



Bake them at 350°F for 18 –20 minutes until the centers have set and the tart is a uniform golden color. Glaze them with heated Apri-Glo while hot then let them cool.

4. TOP WITH FRUIT (Optional)



Slice cleaned fresh strawberries; then coat them with a thin layer of Strawberry Glaze. Place them uniformly on top of each tart.