

MACARON FLORENTINE TARTS



This luscious tart has a European appeal that only looks time-consuming but only takes minutes to prepare. These fancy pastries can reap excellent profits and high unit sales, particularly during this season when your customers are looking for something unique for those special holiday get-togethers.

Before you begin, bake some Florentina Cookies using Semper Florentina Cookie Mix. They are easy to make following the directions right on each pail.

EXTRA SALES AND PROFITS FOR YOU!

With the extended shelf life of these pastries, they are perfect for packaging in gift boxes. Or, make them ahead, and keep plenty in your freezer to quickly replenish your show case display.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Mac-Mix
- Westco Bavarian Crème Filling
- Semper Dark or Light Coating
- Semper Florentina Cookie Mix



1. FILL THE TARTS



Fill a pre-baked tart shell with prepared Westco Mac-Mix, which requires only the addition of HOT water. Then, inject each tart with Westco Bavarian Crème Filling.

Bake the macaroon Tarts for 10 minutes at 360°F.

2. TOP WITH THE FLORENTINAS



As soon as the tarts come out of the oven place a pre-baked Florentina Cookie on each tart.

3. BAKE



Place them back into the oven, and bake them just until the cookie has formed to the top of the tart (approximately 4-5 minutes).

4. COAT



Melt Semper Dark or Light Coating. When the tarts have cooled completely, dip the edges in the chocolate coating, and place them on a pan liner until they set.

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