

Baked Ricotta Fruit Tart







Recipe Rating	
Total Time	35 Minutes
Cooking Time	25 Minutes
Total Labour	10 Minutes
Knife Skills	n/a

Equipment
Piping Bag and Spatula
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven)
or Tray Service Retherm Cart
Food Processor/Blender

Nutrition Facts	
Valeur nutritive	
Per 1 serv (52g) / par 1 serv (52g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 150	
Fat / Lipides 9g	14%
Saturated / satures 2.5g	
+ Trans / trans 0g	13%
Cholesterol / Cholesterol 20mg	
Sodium / Sodium 150mg	6%
Carbohydrate / Glucides 14g	5%
Fibre / Fibres less than 1g	4%
Sugars / Sucres 3g	
Protein / Proteines 3g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	4%
Calcium / Calcium	4%
Iron / Fer	6%

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Tart Shells	25 each	25 each	50 each	50 each
Ricotta Cheese	325 gm	11.5 oz	650 gm	23 oz
Lemon Juice	35 mL	1.2 fl oz	70 mL	2.4 fl oz
Liquid Egg	125 mL	4.2 fl oz	250 mL	8.4 fl oz
Honey	32 gm	1.1 oz	64 gm	2.2 oz
White Sugar	35 gm	1.2 oz	70 gm	2.4 oz
Vanilla Extract	12 mL	0.4 fl oz	24 mL	0.8 fl oz
Raspberries, Fresh	200 gm	7.1 oz	400 gm	14.2 oz

Method	
	<p>1. Wash raspberries with water (defrost if frozen). Defrost tart shells (if frozen).</p>
	<p>1. 2. Place ricotta cheese, lemon juice, liquid egg, honey, sugar, and vanilla in a food processor. Blend together on high until ingredients are a smooth consistency making sure to use a spatula to scrape the sides of the processor periodically.</p> <p>1.</p>
	<p>3. 3. With a piping bag or spoon, fill each tart shell with 25 gm of mixture. Top with 10 gm raspberries.</p> <p>Place ready tart shells into ½ size- 2" deep production pans. Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Cook in the Multigen for 25 minutes.</p> <p>Remove when done.</p>
	<p>4. Serve Cold.</p>
<p>Garnish: Fresh raspberries, other fruit slices, mint leaf, lemon zest, icing sugar</p>	
<p>Food Accompany: Vanilla Ice Cream, Sorbet</p>	