

Berry Custard Tart







| Recipe Rating | |
|---------------|------------|
| Total Time | 60 Minutes |
| Cooking Time | 50 Minutes |
| Total Labour | 10 Minutes |
| Knife Skills | Basic |

| Equipment |
|-------------------------------------|
| Spoon/Spatula |
| Mixing Bowl or Pan |
| ½ size- 2" deep production pans |
| Bulk Retherm Cart (or regular oven) |
| or Tray Service Retherm Cart |

| Nutrition Facts | |
|-------------------------------------|----------------------|
| Valeur nutritive | |
| Per 1 serv (95g) / par 1 serv (95g) | |
| Amount | % Daily Value |
| Teneur | % valeur quotidienne |
| Calories / Calories | 240 |
| Fat / Lipides 8g | 13% |
| Saturated / satures 2.5g | |
| + Trans / trans 0g | 12% |
| Cholesterol / Cholesterol | < 5mg |
| Sodium / Sodium 270mg | 11% |
| Carbohydrate / Glucides 24g | 8% |
| Fibre / Fibres less than 1g | 3% |
| Sugars / Sucres | 13g |
| Protein / Proteines | 3g |
| Vitamin A / Vitamine A | |
| Vitamin C / Vitamine C | 4% |
| Calcium / Calcium | 6% |
| Iron / Fer | 4% |

| | 25 Portions | | 50 Portions | |
|-------------------------------|-------------|------------|-------------|------------|
| | Metric | Standard | Metric | Standard |
| Tart Shells, Frozen, Uncooked | 25 each | 25 each | 50 each | 50 each |
| Vanilla Pudding | 1.25 L | 1.3 quarts | 2.5 L | 2.6 quarts |
| Blueberries, Fresh, Whole | 450 gm | 1 Lb | 900 gm | 2 Lbs |

| Method | |
|---|--|
|  | <p>1. Bake uncooked tarts in Multigen inside ½ size- 2" deep production pans, and cook for 50 minutes.</p> <p>Once cooked, let cool.</p> |
|  | <p>2. In a large bowl, add custard and gently fold in blueberries.</p> |
|  | <p>3. Prepare in advance by filling each cooled tart shell with the custard and blueberry mixture.</p> <p>Cover with plastic wrap to avoid drying tarts out.</p> |
|  | <p>4. Serve Cold.</p> |
| <p>Garnish: Washed berry, lemon zest, chocolate sprinkles, mint leaf</p> | |
| <p>Food Accompany: Orange Segments</p> | |