

Lemon Ricotta Tart



Recipe Rating	
Total Time	85 Minutes
Cooking Time	75 Minutes
Total Labour	10 Minutes
Knife Skills	n/a

Equipment
Piping Bag & 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 (53g) / par 1 serv (53g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	150
Fat / Lipides 9g	14%
Saturated / satures	2.5g
+ Trans / trans	0g
Cholesterol / Cholesterol	20mg
Sodium / Sodium	150mg
Carbohydrate / Glucides	15g
Fibre / Fibres	1g
Sugars / Sucres	4g
Protein / Proteines	3g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	20%
Calcium / Calcium	4%
Iron / Fer	6%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Tart Shells, Frozen	25 each	25 each	50 each	50 each
Ricotta Cheese	325 gm	11.5 oz	650 gm	1.4 Lbs
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	35 mL	1.2 fl oz	70 mL	2.4 fl oz
White Sugar	35 gm	1.3 oz	70 gm	2.6 oz
Vanilla Extract	12 mL	0.4 fl oz	24 mL	0.8 fl oz
Lemon Peel (zest)	175 gm	6.2 oz	350 gm	12.4 oz
Mint Leaves	30 gm	1.1 oz	60 gm	2.2 oz

Method



1. Bake uncooked tarts in Multigen inside ½ size- 2" deep production pans and cook for 50 minutes.
Once cooked, let cool.



2. Place all other ingredients in a food processor or mixer. Blend thoroughly and transfer to a large bowl.



3. Using a piping bag or measuring cup, pour filling into each tart shell, do not overflow (as shown).

Transfer to 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. Remove when done.



4. Garnish and serve Cold.

Garnish: **Mint leaf, lemon zest**

Food Accompany: **Ice Cream, Sherbet or Fruit.**