



Ricotta Dessert Tart



Recipe Rating	
Total Time	40 Minutes
Cooking Time	25 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
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 (56g) / par 1 serv (56g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 170	
Fat / Lipides 10g	15%
Saturated / satures 3.5g	
+ Trans / trans	
Cholesterol / Cholesterol 10mg	
Sodium / Sodium 150mg	6%
Carbohydrate / Glucides 15g	5%
Fibre / Fibres 0g	1%
Sugars / Sucres 4g	
Protein / Proteines 5g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	0%
Calcium / Calcium	8%
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	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	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. Defrost tart shells and bake in a ½ size- 2" deep production pan in Multigen for 25 minutes.



2. In a food processor, add all ingredients except the tart shells. Blend until smooth and creamy. Transfer to a large bowl and refrigerate until tart shells have cooled.



3. Add mixture to a piping bag and pipe approximately 35 gm of filling per tart shell. Cover and refrigerate until service.



4. Garnish with graham crumbs and serve Cold.



Garnish: **Graham crumbs or fruit pieces**

Food Accompany: **Fresh fruit such a watermelon or strawberries**

