



Erlenbacher

Passion & Cakes since 1973

**KEEP IT SIMPLE WITH
TARTS**



KEEP IT SIMPLE

Crisp and delicious! Convenient handling and strategically sized portions to maximise profits. This is what makes our tarts ideal for dessert as part of a menu, as a snack or as the star of the show on the cake buffet.

These tarts have a wonderfully intense flavour and are conveniently quick to defrost. Our **Apple Tart** and **Berry Tart** are the latest additions to our range of shallow tarts and are perfect allrounders.



BERRY TART
8110828



This certainly puts the art back into tart! Our Berry Tart showcases a crisp pastry case filled with delicate cream pudding and topped with a fruity mix of tantalisingly tangy berries. As far as desserts go, this one's a true masterpiece. **Fruit content: 27 %.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	ø 28 cm x approx. 3.5 cm	approx. 96 g	12	4

Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 3 hours.



APPLE TART
8110830



Is there anything better than sumptuous slices of fresh apple? Not when they take pride of place on top of a luscious layer of light cream pudding, inside a crisp shortcrust pastry case – with every apple glazed to perfection. It's a little slice of heaven – even if we do say so ourselves! **Fruit content: 32 %.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	ø 28 cm x approx. 3.5 cm	approx. 96 g	12	4

Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 3 hours.



STRAWBERRY TART
8102751



Can you ever have too many strawberries? First of all, our crisp shortcrust pastry case is filled with a delicious cream pudding to create the perfect base. And then come strawberries, strawberries and more strawberries! The juicy fruit is arranged generously on top and covered with a shiny glaze. Oh, did we mention the strawberries? **Fruit content: 32 %.**

weight	measurements	weight/portion	portions	pieces/case
1,300 g	ø 28 cm x approx. 3.5 cm	approx. 108 g	12	4

Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 8 hours.



CHOCOLATE TART
8101881



We've tarted up this tart with our most chocolatey cream pudding ever, filling the deliciously crisp shortcrust pastry case. What's more, we've even taken it to another level of deliciousness by covering it with a shiny glaze and lots of dark chocolate curls!

weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 28 cm x approx. 3.0 cm	approx. 83 g	12	4

Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 1,5 hours.

order-hotline: +49 (0) 6152 803 351