Custard Tart

Unbaked, pre-proved pastry with 34% sweet filling. Quick-frozen.

Item no.: 10000810

The Custard Tart is a traditional Danish pastry – serves 4-6. It is made of wheat flour and margarine containing RSPO-certified palm oil. It's filled with scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white and brown icing.

Preparation:
Preparation: Bake straight from the freezer for approx. 23-25 minutes at 190°C (convection oven), preferably with vent open.

Allergens:
Contains Tree nuts, Wheat, Almond, Cereals containing gluten, Eggs and Milk. May contain traces of Pecan nut and Hazelnut.

Ingredients:
Ingredients: **Wheat flour**, water, palm oil, sugar, rapeseed oil, yeast, pasteurized **egg yolk**, apricot kernels, **almonds**, modified starch, vegetable emulsifiers (E471, E472e), salt, invert sugar syrup, whey powder (**milk**), stabilizers (E440, E412, E401, E516, E450), ethanol, colours (E170, E160a), coconut oil, flour treatment agents (xylanase (**wheat**), amylase (**wheat**), E300), **whole milk powder**, natural flavouring, glucose syrup, acidity regulators (E330), **milk protein**. Enclosed: White icing (sugar, water, glucose syrup, coconut oil, acidity regulator (E260)). Brown icing (sugar, glucose syrup, water, cocoa powder 2%, colour (E150d), acidity regulator (E260)).

Details

Items per package:
20

Storage:
-18°C do not freeze after thawing

Weight:
375 grams

NetWeight per package:
7500 grams

Baking temperature:
190 °C

Baking time:
23-25 min.

Qty. per pallet:
40

Shelf life:
450 days

Nutrients per 100 g

Energy:	Energy:1801 kJ/430 kcal
Fat:	30 g
- hereof saturated fat:	11 g
Carbohydrates:	35 g
- hereof sugars:	17 g
Dietary fibers:	1.3 g
Protein:	4.3 g
Salt:	0.35 g