

Custard Tart

Unbaked, pre-proved pastry with 10% custard. 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 Cereals containing gluten, Eggs, Milk, Tree nuts, Wheat and Almond. May contain traces of Hazelnut and Pecan nut.

Ingredients:

Ingredients: Water, **Wheat flour**, palm oil, sugar, rapeseed oil, modified starch, yeast, pasteurized **egg yolk**, whey powder (**milk**), **almonds**, apricot kernels, vegetable emulsifiers (E471, E472e), **whole milk powder**, stabilizers (E440, E412, E401, E516, E450), salt, vanilla sugar, invert sugar syrup, colours (E170, E160a), coconut oil, ethanol, natural flavouring, glucose syrup, flour treatment agents (xylanase (**wheat**), amylase (**wheat**), E300), 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:1542 kJ/368 kcal
Fat:	25 g
- hereof saturated fat:	9.6 g
Carbohydrates:	31 g
- hereof sugars:	13 g
Dietary fibers:	1.2 g
Protein:	4.2 g
Salt:	0.26 g