

Custard Tart, approx. 375 g

Item no.: 10000810



Danish Pastry Tart is a traditional Danish pastry - serves 4-6. It is made of wheat flour and segregated margarine and filled with scrumptious Lord Mayor filling and a vanilla-flavored cream. Supplied with white and brown icing

Baking instructions:

Baking instructions: Baking time straight from the freezer: Pre-heat convection oven to 190 °C and bake for 23-25 minutes, preferably with the exhaust open.

Allergens:

Contains **wheat, milk, eggs, cereals containing gluten, almond and almond products and tree nuts**
May contain traces of pecan nut and pecan nut products and hazelnut and hazelnut products

Ingredients:

Ingredients: Water, **Wheat flour**, palm oil, sugar, rapeseed oil, apricot seeds, yeast, pasteurized **egg yolk**, modified starch, coconut oil, **whey powder (milk)**, salt, vegetable emulsifiers (E471, E472e), stabilisers (E440, E412, E401, E516, E450), colours (E170, E160a), **whole milk powder, almonds**, glucose syrup, natural flavouring, flour treatment agents (amylase (**wheat**), xylanase (**wheat**), E300), acidity regulator (E330), **milk protein**, vitamin A. Topping: 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)).



Nutrients per 100 g

Energy:	1650 kJ/397 kcal
Fat:	27 g
- hereof saturated fat:	11 g
Carbohydrates:	32 g
- hereof sugars:	14 g
Dietary fibers:	1.3 g
Protein:	4.3 g
Salt:	0.41 g

Details



Items per package:
20



Storage
-18°, do not freeze after
thawing



Weight:
375 grams



NetWeight per package:
7500 grams



Bakingtemperature:
190 °C



Baking time:
23-25 min.



Qty. per Pallet:
40



Shelf life:
450 days