



*“Premium
Vegetable Tarts”
Hand Crafted*

LA ROSEMORE
Gérard
Dubois
PRE
TM

Savory

Hand Crafted Vegetable Tarts

Leek & Onion

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Pumpkin & Blue Cheese

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Tomato & Mozzarella

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Savory

Hand Crafted Vegetable Tarts

Spinach & Feta Cheese

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Antipasti

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Forest Mushroom

23-25g/0.81-0.88oz/pc.
42pcs/tray , 2trays/box
H: 22mm , 0.87in
Ø: 40mm , 1.57in



Ready to Serve

Hand Crafted Vegetable Tarts

(Shelf life from production date: 12 months at -18°C/0°F)

Serving instruction:

From freezer to oven

Convection oven at 130°C/266°F for 13 mins

Deck oven at 160°C/320°F for 10 mins

*Bake inside the Bake-able tray to get a soft crust bite.



New Bake-able Tray

42 pcs/tray