

Deli Butter Tart

Our Deli Butter Tart is based off a favourite Canadian sweet treat. This recipe is made with traditional ingredients; brown sugar, butter and eggs. It is a Deli(ciously) authentic recipe bursting with creamy, rich textures.

Features & Benefits

- Authentic and rich butter tart filling
- Ready to use (no baking required)
- Made with traditional ingredients: brown sugar, butter and eggs
- NAFNAC: No artificial flavours or colours
- Shelf stable: can be stored unopened at ambient temperature for 6 months
- Freeze/thaw stable
- Canadian inspired flavour profile
- Excellent for drizzling, filling and piping

Product: Deli Butter Tart

Product Code: 4014302

Packaging: 9kg Pail

Shelf Life: Ambient unopened for 6 months

Format: Ready-to-use

Claims: Contains no artificial flavours or colours



Applications:



Filling:

Cookies, cupcakes, cakes, muffins, pies, verrines



Décor:

Cakes, pies, bakery and patisserie



Flavouring paste:

Mousse, pastry cream



Topping:

Baked goods and patisserie



Ripples:

Ice cream

Butter Tart Square

Composition :

1. Short Crust 2. Filling And Coating 3. Assembling

Ingredients	Grams
Short Crust	
All-purpose or Pastry Flour	1440 g
Icing Sugar	140 g
Unsalted Butter	1000 g
Cold Water (as needed)	80 g
Salt	1 tsp
Filling And Coating	
Deli Butter Tart	1250 g
Raisins (optional)	50 g
Pecans (chopped)	100 g
Vanilla	2.5 g
Assembling	
Puratop White N' Shiny	As needed

Working Method:

Short Crust

- Lightly spray four 9"x13" pans and line the bottoms with parchment paper.
- In a large bowl combine flour and sugar.
- Cut butter into flour mixture using a pastry cutter or paddle attachment of a mixer, until a crumbly texture is achieved and the mixture holds together when compressed. If needed add 1-2 Tbsp of cold water.
- Distribute mixture evenly over 4 baking trays and press down slightly.
- Bake for 15 to 20 minutes at 175°C/347°F or until golden brown and allow to cool before the next step.

Filling And Coating

- Combine all ingredients together in a bowl.
- Spread the filling over the crust and bake for another 25-30 minutes at 175°C/347°F or until the filling sets.
- Allow to cool completely at room temperature and refrigerate for 1 to 2 hours before cutting.

Assembling

Drizzle **Puratop White N' Shiny** over the top of the squares.



Butter Tart Verrine

A butter tart verrine layered with a light neutral mousse and a tart shell crust for added texture.

Composition :

1. Vanilla Mousse 2. Butter Tart Filling 3. Crumble Topping

Ingredients	Grams
Vanilla Mousse	
One Step Gelatin Free Neutral Mousse	1000 g
Cold Water	1250 g

Working Method:

Vanilla Mousse

- Using a whisk attachment, mix both ingredients together for 1 minute on slow. Scrape down. Mix on fast speed for 3-5 minutes or until a light and smooth mousse is obtained.
- Fill a piping bag, fitted with a star tip, and set aside.

Butter Tart Filling

- Fill a piping bag, fitted with a round tip and set aside.

Crumble Topping

- Preheat oven to 180°C/356°F and line a baking sheet with parchment paper.
- Place all dry ingredients into a bowl and mix. Add butter and mix with a paddle attachment until no large pieces of butter remain.
- Spread onto the prepared baking sheet and bake for 15 minutes or until golden brown and set aside to cool.

Assembling

- Using a verrine or parfait cup, layer some crumble, followed by a layer of mousse, then butter tart filling.
- Finish with a layer of mousse.
- Decorate with a dollop of butter tart filling and decorate with more crumble and broken pieces of tart shells.

Butter Tart Filling	
Deli Butter Tart	1000 g
Crumble Topping	
All purpose or Pastry Flour	500 g
Unsalted Butter (chilled and cubed)	250 g
Light Brown Sugar	250 g
Rolled Oats	160 g
Demerara or Coarse Sugar	70 g
Salt	1/2 tsp

