









REF. 13663

## Crunchy Apple Tart 80g

To a thin plate of puff pastry made with extra sugar we add a thin layer of natural apple segments. When baking and cooling the piece is tremendously crispy and light on the palate.

							
80 g	13.8 cm	50 u.	8 x 8	64 boxes	180 °C	15 min	15-17 min

