

# RUSTIC PUMPKIN SWEET POTATO TART





## RUSTIC PUMPKIN SWEET POTATO TART

Some sweets aren't meant to be held back by the seasons. We've extended the menu life of pumpkin, a flavor that diners increasingly demand, beyond autumn with the addition of sweet potatoes. And the unique filling – candied orange zest, warm spices and praline pecans – finishes its flavor perfectly. Glazed and topped with coarse sugar, this rustic tart all but shimmers on the plate.

### Product Attributes

- Topped with praline pecans
- Kosher
- Tender, hand-folded pastry crust
- Filled with sweet potato and pumpkin

### Benefits

- Great addition to seasonal fall menu
- Addition of sweet potato extends item past autumn menu
- Heat-and-serve prep provides a fresh, warm dessert operators need

### Insights

- Pumpkin and sweet potato are becoming the permanent flavors for fall
- Menu penetration for pumpkin has increased 97% in the past nine years
- Tarts, most common in fine-dining, are growing rapidly on quick-service restaurant, midscale and casual menus

### Menu It/Uses

- Top with toasted marshmallows for a play on candied sweet potatoes
- Serve with roasted cinnamon apples or topped with spiced whipped cream or mascarpone
- Serve with pumpkin-spiced latte, tea or pumpkin ale

### Ingredients

- Sweet potatoes
- Pumpkin
- Apple
- Brown sugar
- Candied orange zest
- Cinnamon
- Oats
- Pecans

### Cooking Instructions

In a conventional or convection oven, heat frozen tart in a preheated 350°F oven for 15–20 minutes or until center is warm.

In a microwave, heat frozen tart on microwave-safe dish on high for 50–60 seconds or until the center is warm.

Note: These are guidelines. Ovens and microwave settings may vary.



Use our mobile app for nutritional and more information on this product.

A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
3688845	Rustic Pumpkin Sweet Potato Tart	3/8/6.3 oz.	1 tart	24 servings

