

Deep Fried Rustic Triple Berry Tart

Servings: 1

INGREDIENTS

- 1 ea Chef's Line® Rustic Triple Berry Tart
- 1 gal crispy batter mix
- 2 oz shredded coconut
- 1 scoop Chef's Line Vanilla Bean Ice Cream
- 1 oz Monarch® Raspberry Topping

PREPARATION

Prepare tart batter as directed and let rest to room temperature. Gently flour Rustic Triple Berry Tart and dip into the batter. Before dropping into the fryer, sprinkle some of the shredded coconut on top and dip carefully into a 325°F fryer for about 2 minutes or until golden brown and crispy. You may want to flip the tart so it cooks evenly.

When done, set aside on a clean paper towel to drain excess oil. In a medium-sized dessert bowl, place 1 scoop of vanilla ice cream. Break the tart carefully over the top of the ice cream. Garnish with some toasted coconut and raspberry sauce and serve immediately.

