

Eli's Individual Tarts

New!



Salted Caramel Tart

A layer of salted caramel and a layer of rich bittersweet chocolate ganache, baked in an all-butter pâte sucrée crust, and sprinkled with sea salt.

3"/36 pack/2.6 oz. each Eli's #360802

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days (ships frozen)

Lemon Tart

Tart housemade lemon curd baked in an all-butter pâte sucrée crust, dusted with powdered sugar.

3"/36 pack/2.6 oz. each Eli's # 360803

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 5 days (ships frozen)

Cheesecake Tart

Eli's creamy Original Plain Cheesecake, made with pure Madagascar vanilla, baked in an all-butter pâte sucrée crust. 3"/36 pack/2.6 oz. each Eli's #360800

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 3 days (ships frozen)

Butter Tart

A sweet and gooey butter filling, baked in an all-butter pâte sucrée crust. 3"/36 pack/2.6 oz. each Eli's #360801

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days (ships frozen)

Eli's Butter Tart is delicious served warm! Remove frozen tarts from packaging and warm on a parchment-lined baking sheet, 1"-2" apart, at 350° F for 6-8 minutes (thawed tart, warm for 4-5 minutes). Allow to rest for 1 minute at room temperature before serving.



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Once your customers have tasted Eli's Cheesecake, they'll be fans for life, but everyone needs inspiration. Eli's FREE point of sale can inspire dessert sales anywhere!