



Eli's
tarts

mini is huge

Small desserts are still hot^{1,2,3} - guests can indulge without feeling guilty. The 3 inch size of Eli's NEW Tart Collection makes a perfect individual portion, or cut into wedges for a mini taste. They're handmade with the finest ingredients like Madagascar vanilla, bittersweet chocolate ganache and tart lemon curd, baked in our housemade all-butter pâte sucrée crust. Customize with your own toppings to create a signature dessert...or try one of our ideas here.



1/3 of consumers say they're more likely to order dessert if a small portion is available¹

Lemon tart



Cut Eli's Lemon Tart into 6 wedges for a **flight or sampler platter**. Enhance your plate with varying colors, textures and flavors: brush with blueberry preserves and top it with blueberry compote. Then spread a line of meringue across the plate and torch to a golden brown before placing your Tart wedges on top.



Top Lemon Tart with a **meringue swirl** (left) and toast with a torch until golden brown. Or, add a simple garnish of fresh blueberries and candied lemon peel.

Eli's # 360803/36 pack/2.8 oz. each

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 5 days (ships frozen)



Salted Caramel tart



Eli's NEW Tarts are **elegant desserts-to-go!** Perfect for the bakery case - wrap in parchment paper and place in a paper bag. Or, place in a cellophane bag and tie with a ribbon for a great **customer appreciation gift or party favor.**

The sweet and salty flavors of our Salted Caramel Tart make for some inventive pairings. Serve with a vintage port, an espresso drink, or our **Salted Caramel Hot Chocolate:**

For Salted Caramel Sauce - Heat 1/2 lb. butter, 1/4 cup brown sugar and 1/4 cup granulated sugar in a heavy saucepan over medium heat, stirring until sugar is dissolved, about 5 minutes. Add 1/2 cup heavy cream and 1 tsp. sea salt. Allow to cool.

For Hot Chocolate - Heat 2 quarts whole milk in another saucepan over medium heat; whisk in 12 oz. chopped bittersweet chocolate and stir until smooth.

Squeeze 2 tbsp. salted caramel sauce into a mug and pour in 8 oz. of hot chocolate mixture. Top with whipped cream and more salted caramel sauce.

Eli's #360802/36 pack/2.8 oz. each

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days (ships frozen)

warm is the new hot

Chefs know that the comfort of something warm and sweet at the end of a meal are enough to completely satisfy their guests⁴. Our new Butter Tart is best served warm, to make the most of its rich, **ooey gooey filling.**

Can be warmed from frozen or thawed state for ultimate convenience

Oven (recommended): 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 before serving.

Serve in a mini skillet with a scoop of vanilla bean ice cream and your favorite bourbon.

Eli's #360801/36 pack/2.6 oz. each

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days (ships frozen)

Butter tart



Cheesecake tart



Eli's NEW Cheesecake Tart is the perfect base for your favorite toppings. For added texture, sprinkle each tart with 1 tbsp. granulated sugar and torch until caramelized. Serve with fresh fruit, your favorite dessert sauce, or try our **Strawberry-Herb Compote**: Dice 1 lb. fresh hulled strawberries. Gently stir in 3 tbsp. granulated sugar and juice from 1/2 lemon and allow to macerate for 30 minutes. Stir in 1-2 tbsp. fresh, chopped soft herbs (basil, mint, or lemon thyme). Add a dollop of meringue to the top of Eli's Cheesecake Tart and torch until golden brown. Serve with compote and sliced fresh strawberries.



For a **Mango Flambé Cheesecake Tart**: Cut two Cheesecake Tarts into 6 wedges each. Peel, pit and dice 2 fresh mangoes. Sauté in 2 tbsp. butter and 3 tbsp. brown sugar until mangoes are slightly softened and sugar is dissolved. Remove from heat and add 1/4 cup of your favorite rum. Keep warm. Just before serving, ignite fruit mixture and pour over cheesecake while still flaming. Makes 12 mini portions.

*Top as you would
any Eli's Cheesecake
- the possibilities are
endless!*



Eli's #360800/36 pack/2.6 oz. each

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 3 days (ships frozen)



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foodservice.elicheesecake.com · sales@elicheesecake.com · 800-999-8300

1Bake Magazine, BakeMag.com, 12/22/15
2NRA What's Hot for 2016, 12/ 15
3Nation's Restaurant News, What to expect in 2016, 12/1/15
4Nation's Restaurant News, 1/7/16