

Eli's tarts

to go



Salted Caramel tart

The ultimate combination of sugar, butter and salt! A layer of salted caramel topped with rich milk chocolate ganache sprinkled with sea salt, layered in a housemade all-butter pâte sucrée crust.

3" /24 pack/2.6 oz. each. **Eli's #240802**

Shelf Life: Frozen, 6 months
Refrigerated, 12 days
Ambient, 3 days (ships frozen; can be displayed and consumed refrigerated or ambient)

Butter tart

Our take on Canada's favorite dessert! A sweet, gooey, chewy, buttery filling, baked in our crisp housemade all-butter pâte sucrée crust.

3" /24 pack/2.6 oz. each. **Eli's #240801**

Shelf Life: Frozen, 6 months
Refrigerated, 12 days
Ambient, 3 days (ships frozen; can be displayed and consumed refrigerated or ambient)

mini is huge

Small desserts are still hot^{1,2,3} - customers can indulge without feeling guilty. The 3 inch size of Eli's NEW Tart Collection makes a perfect individual portion. They're handmade with the finest ingredients like Madagascar vanilla, real butter, and bittersweet chocolate ganache, baked in our housemade all-butter pâte sucrée crust. They're wrapped to go in our easy-to-merchandise custom sleeve.

Salted Caramel tart



- Caramel is the fastest growing baked goods flavor⁴
- The addition of sea salt adds an upscale touch
- Eli's pastry chefs are experts at flavor pairings. Our new Salted Caramel Tart combines rich milk chocolate with two of consumers' favorite chocolate pairings - caramel and salt⁵

• Decadence is making a comeback! Consumers agree with the saying "everything in moderation" but it has to taste great. 46% of US consumers who eat desserts eat them as an indulgence and 65% agree that product taste is more important than calories⁶

• Our new Butter Tart is the ultimate decadence - an ooey, gooey, buttery filling (almost like a pecan pie without the pecans) in a flaky crust.

Butter tart



1 Bake Magazine, BakeMag.com, 12/22/15
2 NRA What's Hot for 2016, 12/15
3 Nation's Restaurant News, What to expect in 2016, 12/1/15
4 Technomic 2015 Consumer Trend Report
5 Datamonitor, 2015
6 Dessert/Sweet Flavor Trends, Mintel, 6/15