



Pastry & Sweet Treats/Speciality Products

# Portuguese Custard Tart

Product code: PYB02



A light, crisp pastry case with a sweet egg custard filling that gives a caramelised finish. A Portuguese speciality.

## Bake frozen

Bake from frozen in a preheated oven for 16 minutes at 180°C. Leave to cool and display.

<b>EAN</b>	05038910002604
<b>Weight pr. piece</b>	1644.3 g
<b>Pieces pr. bag</b>	6
<b>Pieces pr. carton</b>	48
<b>Bags pr. carton</b>	8
<b>Cartons pr. pallet</b>	132
<b>Shelf life:</b>	18 months
<b>Storage:</b>	Keep frozen at -18°C. Once thawed do not refreeze.
<b>Country of origin:</b>	PT

## Nutritional information pr. 100 g.

Energy	1170kJ
Kcal	278kcal
Fat	10.6g
- of which saturates	5.1g
Carbohydrate	41.4g
- of which sugars	21.5g
Fibre	0.8g
Protein	3.9g
Salt	0.24g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/Sweet/Speciality-Products/portuguese-custard-tart/>