

BERRY ALMOND TART



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
Market Item	Puff Pastry, thawed	1 sheet
206547	Egg, white whisked	1
Market Item	Fresh Berries	2 cups
Market Item	Blueberry Almonds, rough-chopped	½ cup
112747	GFS® Snowflake Coconut, toasted	½ cup
Market Item	Granola	½ cup
Market Item	Berry Flavor Cream Cheese, softened	½ cup
850242	Dannon Oikos Mixed Berry Yogurt	½ cup
644650	GFS Clover Honey	2-3 Tbsp.
512109	Milk	2-4 Tbsp.
299405	GFS Unsalted Butter, melted	2 Tbsp.
513873	GFS Pure Vanilla Extract	¼ tsp.

Preparation Instructions

Berry Almond Tart

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat oven to 400°F. Line a baking sheet with parchment paper, and set aside. Lay out the thawed puff pastry sheet on a floured surface, and gently use a rolling pin to even out the creases and roll it out until it forms about an 11 x 18-inch rectangle. Transfer the puff pastry to the prepared baking sheet. Use a knife to score a very thin border around the outside of puff pastry. Then use a fork to poke lots of holes into middle of pastry, to minimize inflation. Use a pastry brush to brush the whisked egg whites all over the top of the puff pastry. Then transfer it to the oven and bake according to package directions until it is turns golden, about 10-12 minutes, remove and let cool for 5 minutes. While the puff pastry is baking, prepare your cream cheese spread. Once the puff pastry is ready, spread the cream cheese spread evenly on top of the pastry. Then sprinkle the fresh berries, blueberry almonds, toasted coconut, and granola evenly on top of the cream cheese. Drizzle the glaze evenly on top. Slice and serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.

Cream Cheese Glaze

Wash hands. Whisk all ingredients together in a bowl or measuring cup until smooth, transfer to pastry bag and glaze the entire tart.