



bakewell TARTS

Real Food

Sophisticated Taste

Simply Delicious

NO TRANSFAT...EVER!



All products manufactured in the United States
NOT BIOENGINEERED

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Dere Street Bakewell Tarts

This buttery shortcrust pastry holds a moist almond filling made with pure almond flour and has a layer of raspberry preserves tucked underneath. Topped with sliced almonds, this is an elegant, rich and addictive dessert.

Steeped in a rich history dating back to England in the early 1900's, this Dere Street Bakewell Tart is a stellar representation of the original and is sure to be one of your favourite new desserts.

Perhaps Britain's greatest culinary contribution to the dessert table, this traditional tart is delicious beyond belief. Delicious on its own, served a la mode or with English custard (Crème Anglaise).

Whether you are a supermarket, specialty food store, resort, inn, university, private chef, country club or a caterer, our Bakewell Tarts are perfect for you!



DESCRIPTION	WEIGHT	PCS/CASE	SHELF LIFE
Baked 1.75 lbs. 8"	1.75 lbs.	6/1	Frozen: 180 days Ambient: 7-10 days covered
Baked 4.5 oz.	4.5 oz.	24/1	
Baked 3.5 oz.	3.5 oz.	24/1	
Raw 3.5 oz.	3.5 oz.	60/1	
Baked 3.5 oz. 2 packs	7 oz.	16/1	

Please visit www.derestreet.com for product specification sheets.

Simply the Best.