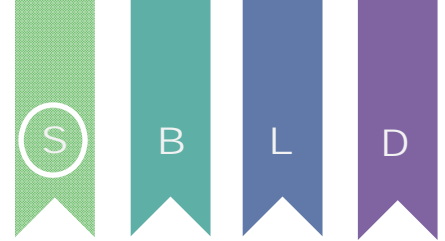




KEY LIME MERINGUE TARTS



Featuring Lawrence Foods Key Lime Filling 121512





1 lb.	Lawrence Foods Key Lime Filling	\$
8 oz.	Lawrence Foods Instant Meringue Mix	\$
8	3" Pre-Baked Tart Shells	\$
1 cup	Fresh Blackberries	\$
Servings: 8		
Total Ingredient Cost/Serving:		\$

Suggested Selling Price: \$
Serving Cost: \$
Gross Profit Dollars: \$

ASSEMBLY

1. Fill a pre-baked 3" tart shell with 2 oz. of Key Lime Filling.
2. Pipe 1 oz. of meringue (prepared according to package instructions) on top of the Key Lime Filling into a swirl.
3. Torch the meringue, or heat the whole tart in a 450°F oven to quickly brown the meringue.
4. Garnish each tart with a sprinkle of fresh blackberries.

CATEGORY*	DESCRIPTION
Busy Parent of Children	Often involved in after-school activities, sports and uses drive-thru/carry-out.
Old Adults and Empty Nesters	Eats on-premise at inexpensive sit-down restaurants, buffets and fast food eateries.
Convenience Driven – No Kids	Uses a variety of carry-out sources, including restaurants and grocery stores.
Young Urban Professionals – No Kids	Dines at higher-priced restaurants. 
Educated Adults Driven by Taste and Cravings	Eats at moderately-priced sit-down restaurants and uses delivery. 

PANTRY UTILITY® FOR ITEM 121512

- Key Lime Pie
- Key Lime Cupcakes
- Key Lime Parfaits
- Key Lime Cheesecake

*National Restaurant Association's major group of frequent diners.

