



THE GUIDE TO: **BAKED FILLINGS**

in Ready-to-fill Tart Shells



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Baked Fillings in ifiGOURMET's Ready-to-fill Tart Shells

Ready-to-fill tart shells are not just limited to cold preparation fillings. Broaden your use of our pre-made, crisp, buttery tart shells to baked fillings like citrus curds, cheesecake, frangipane and more. Executive Pastry Chef, Jessica Ellington, tested the integrity of our entire selection of ready-to-fill tart shells once filled and baked so you can create with confidence. We've developed this comprehensive guide based on her findings with a few of her expert tips thrown in!

PLEASE NOTE:

Tart shells will darken with increased temperature and time in the oven. Handle with care, shells will soften during the baking process.

LEMON CURD

Tart Shell Size: 7" or smaller
Bake Temperature: 300°F
Time: less than 20 minutes



FRANGIPANE

Tart Shell Size: 4.5" or smaller
Bake Temperature: 350°F
Time: more than 20 minutes



CHEESECAKE

Tart Shell Size: 7" or smaller
Bake Temperature: 300°F
Time: more than 20 minutes



PECAN

Tart Shell Size: 4.5" or smaller
Bake Temperature: 375°F
Time: more than 20 minutes



CHOCOLATE FILLING

Tart Shell Size: 7" or smaller
Bake Temperature: 325°F
Time: less than 20 minutes



FRUIT PIE FILLING

Tart Shell Size: 4.5" or smaller
Bake Temperature: 400°F
Time: more than 20 minutes



KEY LIME

Tart Shell Size: 7" or smaller
Bake Temperature: 375°F
Time: less than 20 minutes



COOLING & HANDLING

Cool directly on baking tray. Let tarts cool completely (especially the 7" tart) and then chill fully before handling. Once chilled, the shells will be fine and crisp.



Jessica's Tips on Storage and Shelf Life

Refrigerating or freezing the baked shells has no negative outcome. If refrigerating or freezing, be sure to store in airtight wrapping.

In my experience, filled shells have a short shelf life in the freezer. It's not so much the shell that goes bad, but the filling starts to weep and/or pull away from the shell. I would recommend no more than **5-7 days in the freezer** after the shells are filled.