



Toscany

Composition

- La Rose Noire Les Milles-Feuilles Tartes
- Ricotta Cheese Cream
- Cherry Tomato
- Parma Ham
- Basil

Ricotta Cheese Cream

Ingredients

Ricotta cheese	100 gr
Cream	20 gr
Black pepper	5 gr

Method

Mix the ricotta cheese with the cream and black pepper.



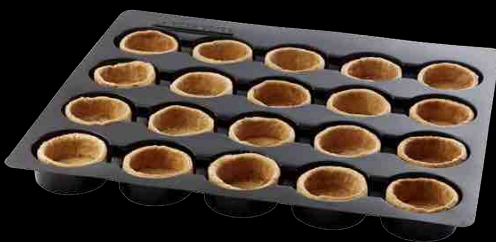
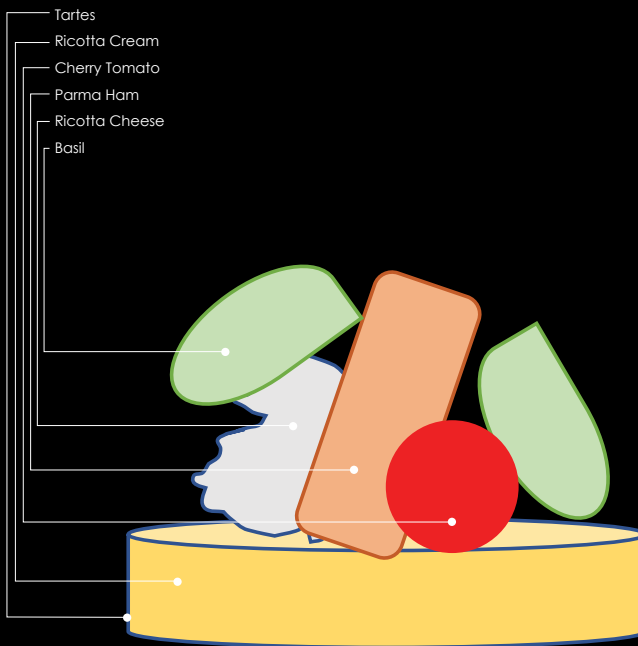
Topping

Ingredients

Ricotta cheese	20 gr
Cherry tomato	20 gr
Parma ham	20 gr
Basil	5 gr

Method

Pipe the ricotta cheese cream in the tartes. Display the cherry tomato, parma ham and basil on top.



**Les Milles-Feuilles Tartes
Small Round**

6-7 g / 0.21-0.25 oz./pc.
20 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 48 mm, 1.89 in



**Les Milles-Feuilles Tartes
Large Round**

16-18 g / 0.56-0.63 oz./pc.
9 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 81 mm, 3.19 in