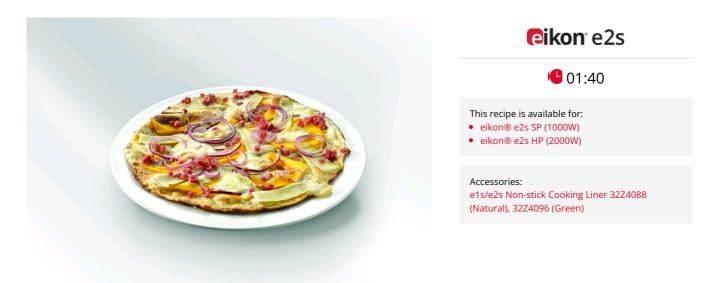


Pumpkin Tarte Flambé



1275 °C	Stage 1	Stage 2
Chilled 4°C	() 00:30	() 01:10
1 Piece	30 10 %	🛞 100 %
Partially Cooked	الله 100 %	% 0 الله

Ingredi	ents		1. Food Preparation
1	pcs	Tortilla	Peel the pumpkin, pear and onion and cut in thin strips. Spread the tortilla with the crème
20	g	Creme Fraiche	fraiche. Place the pumpkin, pear, onions and bacon evenly on top and dredge it with the gorgonzola. Place it on the liner.
30	g	Pumpkin	
40	g	Pear	2. Cooking Instruction
50	g	Gorgonzola	Cook as per oven profile.
20	g	Bacon strips	
20	g	Onions	3. Food Serving Instruction
			Remove the cooked food from the liner and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.