



Product information

Flambé tart deluxe salmon and leek

Article number **1053013**

Weight per unit 260 g Units per carton 12
 Net weight of the filling 3120 g
 Carton large box

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Product description

Salmon is a fixed part of gourmet cuisine. No wonder - it tastes great and above that stands for a healthy and balanced diet. The Flambé tart deluxe salmon and leek combines smoked wild salmon with aromatic leeks - perfect for lunch offers, for events or in a cosy round with a good glass of wine.



Preparation

Cooking plan: P 30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 31%, WHEAT FLOUR, smoked SALMONE*
 15%(SALMONE*, salt, smoke), water, garlic 8%, rapeseed oil, salt, spices.
 *aquaculture

Nutritional values per 100g

Energy	990 kJ
Energy	238 kcal
Fat	11 g
of this saturated fatty acids :	4,9 g
Carbohydrates	26 g
of this sugar	1,8 g
Roughage	0,0 g
Protein	8,5 g
Salt	1,50 g

Allergens

Gluten, Milk, Fish

traces possible

contains no

Milk fat content: 6,9 g

Additives subject to declaration (according to ZZuIV)

contains no

Minimum durability at -18°

240 Days



Product information

Flambé tart with soft cheese, corn and caps

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Article number **1053014**

Weight per unit 260 g Units per carton 12
 Net weight of the filling 3120 g
 Carton large box

Product description

Flambé tart deluxe Provence is the right addition for your menu: crispy, thin dough and hearty crème fraiche with soft cheese, red bell pepper, corn and Provencal herbs. French joie de vivre par excellence, not only for vegetarians! This Flambé tart tastes best already cut into 6-8 pieces served fresh out of the oven on a wooden board.



Preparation

Cooking plan: P 30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 31%, WHEAT FLOUR, water, WHITE CHEESE from COW'S MILK:45% fat in dry matter (matured in brine) 8%, red cubed peppers 8%, sweet corn 8%, rapeseed oil, salt, spices.

Nutritional values per 100g

Energy	1.031 kJ
Energy	248 kcal
Fat	12 g
of this saturated fatty acids :	6,0 g
Carbohydrates	28 g
of this sugar	2,5 g
Roughage	0,0 g
Protein	7,0 g
Salt	1,45 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 8,5 g

Additives subject to declaration (according to ZZuIV)

contains no

Minimum durability at -18°

240 Days

Property sheet

Vegetarian



Product information

Flambé tart with salami and chilli

Article number **1053015**

Weight per unit 260 g Units per carton 12
 Net weight of the filling 3120 g
 Carton large box

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Product description

If you like it hot, the Flambé tart deluxe salami and chilli is for you: Crispy thin dough, hearty crème fraiche topped with salami, chilli, corn and bell pepper looks great and tastes even better! This will please your guests and increase your beverage sales...



Preparation

Cooking plan: P 30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 31%, WHEAT FLOUR, water, salami 12% (pork, bacon, curing salt (cooking salt, preservatives: sodium nitrite), dextrose, glucose syrup, spices, flavour, spice extracts, antioxidants. *extract from rosemary, sodium isoascorbate), hot peppers 4% (vinegar, salt), pepper 4%, sweet corn 4%, rapeseed oil, salt, spices.

Nutritional values per 100g

Energy	1.133 kJ
Energy	274 kcal
Fat	14 g
of this saturated fatty acids :	6,7 g
Carbohydrates	28 g
of this sugar	2,2 g
Roughage	0,0 g
Protein	7,8 g
Salt	1,63 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 6,9 g

Additives subject to declaration (according to ZZuIV)

Antioxidants, Nitritpökelsalz

Minimum durability at -18°

240 Days



Flambé tart deluxe ham and leek

Article number **1053016**

Weight per unit 260 g Units per carton 12
 Net weight of the filling 3120 g
 Carton large box

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Product description

Next to the traditional variant the Flambé tart with ham and garlic is one of the most popular types we make: crispy, thin dough and hearty crème fraiche topped with ham, leeks and mushrooms. Highly recommended: Expand your menu by offering this Flambé tart covered with cheese as an alternative!



Preparation

Cooking plan: P 30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 31%, WHEAT FLOUR, water, ham 12% (pork, water, curing salt:(cooking salt, preservatives: sodium nitrite), spices (salt, open vegetable protein (corn), yeast), antioxidants ascorbic acid, sodium carbonate, maltodextrin, dextrose, extract, from rosemary), mushrooms 6%, garlic 6%, rapeseed oil, salt, spices.

Nutritional values per 100g

Energy	960 kJ
Energy	232 kcal
Fat	10 g
of this saturated fatty acids :	5,0 g
Carbohydrates	27 g
of this sugar	1,8 g
Roughage	0,0 g
Protein	7,7 g
Salt	1,39 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 6,9 g

Additives subject to declaration (according to ZZuIV)

Antioxidants, Nitritpökelsalz

Minimum durability at -18°

240 Days



Flambé tart deluxe bacon and onion

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Article number **1053017**

Weight per unit 260 g Units per carton 12
 Net weight of the filling 3120 g
 Carton large box

Product description

Not too long ago a small piece of thinly rolled out bread dough was used to test the oven temperature in the Elsass region. The idea to top it with cream fraiche, raw onions and bacon was born: The Flambé tart. Today, the Flambé tart is a very popular delicacy. The Flambé tart deluxe bacon and onion is the traditional variant: crispy, thin dough and hearty creme fraiche with bacon and onions. A true pleasure!



Preparation

Cooking plan: P 30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 31%, WHEAT FLOUR, boiled bacon 15% (pork, water, curing salt (cooking salt, preservatives: sodium nitrite), maltodextrin, antioxidants (ascorbic acid, extract from rosemary), smoke), water, onion 8%, rapeseed oil, salt, spices.

Nutritional values per 100g

Energy	1.075 kJ
Energy	259 kcal
Fat	13 g
of this saturated fatty acids :	6,3 g
Carbohydrates	27 g
of this sugar	1,9 g
Roughage	0,0 g
Protein	7,3 g
Salt	1,53 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 6,9 g

Additives subject to declaration (according to ZZuIV)

Antioxidants, Nitritpökelsalz

Minimum durability at -18°

260 Days



Product information

Flambé tart deluxe for topping

Article number **1053018**

Weight per unit 200 g Units per carton 12
 Net weight of the filling 2400 g
 Carton large box

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Product description

The Resch&Frisch Flambé tart assortment includes many tasty types - but if you want to offer your own creation you should choose this Flambé tart for individual topping: your creativity has no limits - fresh shrimp and asparagus or a version with fresh mushrooms. The only important thing is that you use small and dry ingredients so that the Flambé tart stays nice and crispy!



Preparation

Cooking plan: P 30 / P 31

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 40%, WHEAT FLOUR, water, rapeseed oil, salt, spices.

Nutritional values per 100g

Energy	1.139 kJ
Energy	275 kcal
Fat	12 g
of this saturated fatty acids :	6,1 g
Carbohydrates	34 g
of this sugar	1,9 g
Roughage	0,0 g
Protein	6,1 g
Salt	1,41 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 9,0 g

Additives subject to declaration (according to ZZuIV)

contains no

Minimum durability at -18°

240 Days

Property sheet

Vegetarian



Product information

Black Forest ham/ leek -Brewhouse Tarte Fl

Resch&Frisch Holding GmbH
 Schloßstraße 15
 A-4600 Wels
 Österreich

Article number **1053019**

Weight per unit 290 g Units per carton 12
 Net weight of the filling 3480 g
 Carton large box

Product description

Rustic Brewhouse Tarte Flambee deluxe with Black Forest ham and leek.



Preparation

Cooking plan: P30

Instructions for storage and use

To be stored and transported at min. -18°C. Once thawed, do not refreeze.

Ingredients

SOUR CREAM 34%, WHEAT FLOUR, water, strips of Black Forest ham 10% (ham rump , salt, spices, dextrose, maltodextrin, antioxidants: sodium ascorbate, spice extracts, preservatives (sodium nitrite, potassium nitrate; Ripening cultures , smoke), onion 7%, garlic 3%, RYE FLOUR, rapeseed oil, salt, MALTED BARLEY FLOUR, spices.

Nutritional values per 100g

Energy	1.096 kJ
Energy	262 kcal
Fat	12 g
of this saturated fatty acids :	6,0 g
Carbohydrates	29 g
of this sugar	2,9 g
Roughage	0,0 g
Protein	8,4 g
Salt	1,69 g

Allergens

Gluten, Milk

traces possible

contains no

Milk fat content: 7,7 g

Additives subject to declaration (according to ZZuIV)

Antioxidants, Nitrat, Nitritpökelsalz

Minimum durability at -18°

240 Days



Deluxe Tarte Flambée base

Article number **1053020**
Weight per unit 130 g

Resch&Frisch Holding GmbH
Schloßstraße 15
A-4600 Wels
Österreich

Product description

Now also available without toppings: our classic bases made from wheat flour.



Preparation

Cooking plan: P29-31

Ingredients

WHEAT FLOUR, water, rapeseed oil, salt.

Nutritional values per 100g

Energy	1.133 kJ
Energy	268 kcal
Fat	3,2 g
of this saturated fatty acids :	0,4 g
Carbohydrates	52 g
of this sugar	1,5 g
Roughage	0,0 g
Protein	7,0 g
Salt	1,60 g

Allergens

Gluten

traces possible

contains no

Additives subject to declaration (according to ZZuIV)

contains no

Milk fat content

.....	0,0 g
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Property sheet

Lactose-free, Vegan, Vegetarian