

April 28, 2020

# BERRY DELICIOUS

Days are getting warmer and strawberries are coming into season. The first fruit to ripen with spring, people of all ages relish this sweet, juicy, fragrant harbinger of the season.

- **BakeMag** reports individual tarts and desserts are growing. Consumers are not giving up sweet treats, but are looking for healthier options. Fruit tarts are the perfect combination for an occasional indulgence.
- According to **IDDBA**, two and three fruit flavor combinations are still popular. Combining two fruits with broad appeal makes them familiar, yet new and different.
- Pack it up to go! Merchandise packaged tarts and other desserts in self-service cases for an easy grab and go solution.

**Lawrence Foods** has all the products you need to celebrate this strawberry season!



## MENU IDEA

### FRESH FRUIT TARTS

Fill tart shells with Bavarian Crème Filling. Cut up fresh fruits and berries. Toss in Fresh Fruit Glaze and arrange as desired. Flavor combination options are endless!



## BAKERY CASE IDEA

### FRESH STRAWBERRY PIE

Fill bottom of pie shell with Bavarian Crème Filling. Cut tops off strawberries and place cut side down. Cover top with Strawberry Glaze.

## ORDERING INFORMATION

### Strawberry Glaze

147902 12/ 2# Pouches  
147402 2 Gal Pail  
121447 4/ .75 Gal Pails  
147406 6/ #10 Cans

### Alpine Bavarian Crème Filling

120315 2 Gal Pail  
129819 12/ 2# Pouches

### French Bavarian Crème Filling

120311 2 Gal Pail  
129813 12/ 2# Pouches

### Fresh Fruit Glaze

147970 12/ 2# Pouches

## PRODUCT INFORMATION

**Origin:** United States

**Kosher:** OU Pareve

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Donut Desire

**JULY:**  
Pick of the Season

**AUGUST:**  
Crème of the Crop