

April 30, 2021

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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FEATURES NOW!**

JUNE:
Donut Desire

JULY:
Pick of the Season

AUGUST:
Crème of the Crop