



## TIGERNUT MUSHROOM ARUGULA PESTO TART BAKING INSTRUCTIONS

### CONTACT

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Remove your Savory Tarts from the freezer and place on a parchment paper covered baking sheet. Let the tarts defrost- this should take approximately 45 - 60 minutes. Alternatively, they could be pulled out of the freezer and set in the fridge to defrost “overnight” or “all day” while you are out.

Preheat your convection oven to 350 Fahrenheit or 176 Celsius.

When the oven is “at temperature” and your tarts have “defrosted”, place the baking tray in the oven and set your timer for 8 minutes.

After 8 minutes, rotate the cookie sheet and bake your tarts for an additional 6 minutes.

After a total of 14 minutes baking time, the tarts are ready to come out of the oven! If the tarts are not bubbling with a light golden top, bake an additional 1 to 2 minutes.

Oven temperatures will vary with each home that these cookies are baked in. The above directions may have to be slightly altered to suit your environment.

Serve and Enjoy!