



Coconut Cream Tartlet

Evoke memories of grandma's cream pie with portion-controlled creamy indulgence. This delicious dessert contains coconut cream pie filling served in a buttery pie shell. The whole milk and real cream appeal to consumer's love of dairy.



Market Insights:

- Consumers turn to portion-controlled indulgent desserts for a quick escape
- 82% of adults surveyed say they like to treat themselves with special foods, balancing healthy choices with an occasional indulgence
- Of the 13% of consumers who choose a cool evening treat for snacking, 22% do so because it provides comfort and tastes like it's "homemade"
- Foods made with dairy are desirable to consumers and are perceived as natural and wholesome

Benefits of Using Dairy Ingredients:

Whole milk:

- Contributes rich dairy flavor
- Provides structure, texture and stability

Heavy cream:

- Provides creamy texture and smooth mouthfeel. Provides rich dairy notes that complement the coconut flavor

Unsalted butter:

- Adds a delicious buttery flavor and flaky texture to crust

Nutrition Facts

Serving Size (36g)	
Servings Per Container 2	
Amount Per Serving	
Calories 70	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 10mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 1g	2%
Vitamin A 4%	• Vitamin C 0%
Calcium 2%	• Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:	Usage Levels (%)
Whole milk	56.47
Cream, heavy whipping	20.83
Sugar	11.11
Eggs yolks, raw, large	3.93
Unsalted butter	2.99
Cornstarch	2.78
Pastry shell (1.75-inch)	0.93
Vanilla extract	0.50
Imitation coconut flavor, McCormick	0.46
Total	100.00%

Preparation:

1. Whisk milk, cream and egg yolks together; set aside.
2. Combine sugar and cornstarch in heavy saucepan. Over medium heat, whisk in milk, cream and cornstarch mixture. Stir occasionally for 5 minutes, and then constantly when mixture begins to thicken slightly.
3. When mixture comes to a boil, reduce heat to low and stir constantly for additional minute; removing saucepan from heat.
4. Stir in butter and vanilla and coconut extracts.
5. Pour filling into bowl and cover with buttered baking paper; refrigerate until cold.
6. Spoon rounded teaspoonful of filling into pastry shell.

Want to meet consumer demand for healthier, more convenient products? E-mail the U.S. Dairy Export Council® (USDEC) U.S. Ingredients Program at TechSupport@InnovateWithDairy.com for information on consumer and product research, formulation and prototype assistance, and other services to help you develop and launch your next successful product. For additional sample formulations and the latest on dairy ingredients, visit www.InnovateWithDairy.com.

Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2010 United States Dairy Export Council. Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.