

What makes organic

Cot-n-Candy APRICOTS



different from regular apricots?

DESCRIPTION

Cot-N-Candy Apricots are small to medium in size, averaging 5-10 centimeters in diameter, and are oval to round in shape. The skin is smooth, medium-thick, and orange-yellow with red-pink blush, and a faint velvety layer of fuzz lightly covers the surface. Underneath the skin, the flesh is firm, dense, and white to light orange, encasing an inedible, brown pit. Cot-N-Candy Apricots are moderately juicy with a balanced sweet, acidic flavor and have a prominent, plum-like aftertaste.

SEASONS / AVAILABILITY

Cot-N-Candy Apricots are available for a short time in the late spring through early summer.

NUTRITIONAL VALUE

Cot-N-Candy Apricots are an excellent source of vitamins A and C and also contain some iron, calcium, and fiber.

Country of Origin: USA
UPC: 817968010862



Item #: 21896
Size: 20ct/1lb clamshells



COT-N-CANDY APRICOT CREAM TARTLETS

INGREDIENTS

- 16 Cot-N-Candy Apricots, halved and pitted
- 3 large egg yolks
- 3/4 cup Greek yogurt
- 3/4 cup sugar
- 1/4 cup all purpose flour
- 1/4 agave nectar

INSTRUCTIONS

1. Preheat the oven to 375 degrees.
2. Whisk together the egg yolks, Greek yogurt, sugar and flour in a medium bowl.
3. Once the creamy filling is smooth, pour into each tartlet crust.
4. Arrange the halved Cot-N-Candy Apricots on top of the cream filling. Place the baking sheet with the filled tart pans into the oven and bake for about 35 minutes, or until the custard filling is set.
5. Place the tart pans on a wire rack to cool. Carefully remove each tartlet from the pans. Lightly brush on the agave nectar over the entire tartlets whilst warm.