



Macadamia Nut Mini Tarts

Macadamia
kernel style

Filling	Shell
5	8



Concept
Macadamia and
fruit tart



Steam cook suitability
No



Cooking length
Short



Heat exposure to nut
No exposure



Nut raw/roasted
Filling: roasted
Shell: raw



Shelf life
Short, medium or long



Processing method
Bake



**Nut recommended
usage rate (%)**
35-40% macadamia
kernel in tart filling
10-15% macadamia
meal in tart shell

Macadamia mini nut tarts are a bite-sized indulgence, offering a refined balance of crisp texture and rich, creamy filling. These elegant pastries have broad appeal across bakery ranges, from café counters to premium gift boxes. Traditionally made with fruit, cream or nut-based fillings, this variation introduces macadamias as a standout ingredient that brings a distinctive twist.

The recommendation in this application guide applies to tart type recipes where macadamia pieces are liberally coated in the syrup and not directly exposed to dry heat during baking.

Adding macadamia meal to the tart shell enhances its nutty flavour and delivers richness without relying heavily on butter. Macadamias offer a naturally creamy mouthfeel, a subtle sweetness and a smooth texture that complements the crisp base and enriches the filling. Used whole, chopped or as a paste, macadamias deliver both indulgence and versatility—making them a premium choice for modern bakery formats.



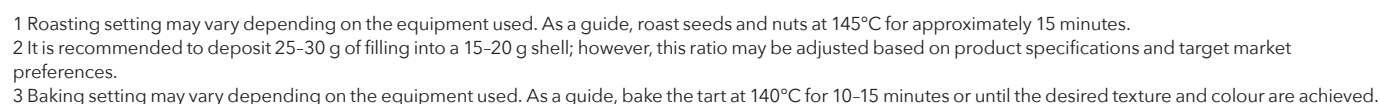
Formulation

Mini tart shell formulation

Ingredient	Description	ADDITION RATE (%)
Butter	Unsalted dairy butter	23.16
Sugar	Icing sugar	13.13
Egg	Pasteurised whole liquid egg	9.27
Flour	All-purpose plain wheat flour	40.55
Macadamia	Macadamia meal, style 8 raw	13.51
Salt	Fine cooking salt	0.38
Total		100.00

Mini tart filling formulation

Ingredient	Description	ADDITION RATE (%)	
		Spiced honey, cinnamon & nut	Coffee & nut
Macadamia	Kernel style 5 (roasted in-house)	38.00	37.00
Pumpkin seeds	Pumpkin seeds (roasted in-house)	11.70	12.50
Sunflower seeds	Sunflower seeds (roasted in-house)	8.50	9.40
Honey	Pure liquid honey	8.23	-
Cinnamon	Ground cinnamon powder	1.02	-
Cranberry	Dehydrated cranberry, 0.5 cm pieces	10.22	10.22
Mixed fruit	Dehydrated sultanas, currants, raisins and orange peel	3.07	3.07
Butter	Unsalted dairy butter	2.73	2.73
Sugar	White sugar	6.82	-
Water	Tap water	1.36	-
Cream	Whipping dairy cream	8.22	8.22
Salt	Fine cooking salt	0.13	0.16
Coffee	Coffee syrup	-	16.70
Total		100.00	100.00



Note: All guidelines presented are for research purposes and provide indicative data on achievable product shelf life pertaining to the formulation, packaging and processes provided. Commercial manufacturers are responsible for validating the product shelf life and processing parameters using their specific equipment and operating conditions.

Recommended macadamia formats

- Macadamia meal (style 8, raw) is used in the tart shell to enhance the creamy mouthfeel and impart nutty flavour.
- Macadamia kernel (style 5, roasted) is added in the tart filling to provide a desirable nut appearance, a crunchy texture and an enhanced roasted nutty flavour.

Recommended macadamia dosages

- Tart shell: incorporate 10-15% macadamia meal
- Filling: incorporate 35-40% style 5 macadamia kernel

Macadamia treatment and evaluations

- The inclusion of macadamia meal in the tart shell enhances creaminess while contributing to improved structural crunchiness.
- There is no notable difference in tart shell performance between raw and roasted macadamia meal.
- In the tart filling, roasted macadamia kernel outperform raw kernel, offering superior crunch and a more pronounced, roasted nut flavour.
- Among the kernel styles evaluated for the filling, style 5 offers the best balance of texture, visual appeal and flavour intensity. Style 4S, with its larger particle size, may lead to a slightly looser filling structure, while style 6 provides less visual impact in the final product. Nevertheless, both style 4S and style 6 are viable options depending on market preferences and product positioning.



Manufacturing considerations

- Heat intensity must be precisely controlled during sugar syrup preparation to achieve caramelisation without burning.
- The temperature of the macadamia kernel and seeds should be maintained at 100°C prior to mixing with the syrup to prevent the syrup from cooling and thickening upon contact. A drop in syrup temperature can lead to increased viscosity, resulting in uneven coating and poor distribution across the nut surface.
- Baking temperature and time should be optimised to ensure complete drying of the syrup while avoiding over-caramelisation or burning of the sugar coating.
- Adequate cooling and storage in airtight packaging is critical to maintaining low moisture content and preserving the crisp, textured sugar coating throughout the product's shelf life.

Alternative flavour suggestions

- Macadamia, brandy and ginger
- Smoked macadamia and bourbon
- Macadamia, miso and caramel
- Macadamia, lemon myrtle and roasted seeds
- Macadamia, chilli and honey
- Macadamia, caramel and dry berries

Regulatory compliance check

All ingredients are permissible in Australia at the recommended levels. For specific international markets, please refer to the relevant regulatory standards in your country to ensure compliance and make any necessary adjustments to the additives used.



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