

BAKERY

Almond Bakewell Tart	Defrost at room temperature for 1 1/2 hours, warm through if desired.
Apple Strudel	Warm through, serve with whipped cream.
Apple Turnover	Spread on baking tray & defrost for 15mins. Glaze with egg yolk & dip into sugar. Bake in a pre-heated oven at 220°C for 20mins.
Apricot Danish	Spread out on a baking tray, leave to defrost & prove for 1hr 45mins. Bake in a pre-heated oven at 180°C for 17mins.
Chocolate Twist	Spread out on a baking tray, defrost/ prove overnight. Glaze with egg yolk & bake in a pre-heated oven at 180°C for 10mins.
Cinnamon Swirl	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Cornish Pasties	Glaze with egg or milk & pierce pastry a few times. Cook for 45-60mins on a lined baking tray at 200°C until golden brown top & bottom & hot throughout.
Croissant (Butter)	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown.
Dumplings	These dumplings are already steamed. Add to stews or casseroles 15mins before end of cooking time.
Ham & Cheese Croissant	Put on a baking tray & defrost for 30mins at room temperature. Oven cook for 20mins at 180°C until pastry is golden brown.
Maple Pecan Danish	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Pain au Chocolat	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown (8-10mins).
Pain aux Raisins	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown (8-10mins).
Puff & Short Crust Pastry	Defrost at room temperature for approximately 3 hours.
Sage & Onion Stuffing	Place around meat or on a baking tray and cook in a hot oven for 20-30mins.
Treacle Tart	Defrost at room temperature for 3 hours or heat from Frozen: 180°C for 15mins. To microwave from frozen: 900w = 40 seconds, stand for 2mins before eating.
Vanilla Custard Danish	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Yorkshire Puddings	Place in a pre-heated oven (Gas mark 6, 200°C) for 3-4mins.

BAKERY

Almond Bakewell Tart	Defrost at room temperature for 1 1/2 hours, warm through if desired.
Apple Strudel	Warm through, serve with whipped cream.
Apple Turnover	Spread on baking tray & defrost for 15mins. Glaze with egg yolk & dip into sugar. Bake in a pre-heated oven at 220°C for 20mins.
Apricot Danish	Spread out on a baking tray, leave to defrost & prove for 1hr 45mins. Bake in a pre-heated oven at 180°C for 17mins.
Chocolate Twist	Spread out on a baking tray, defrost/ prove overnight. Glaze with egg yolk & bake in a pre-heated oven at 180°C for 10mins.
Cinnamon Swirl	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Cornish Pasties	Glaze with egg or milk & pierce pastry a few times. Cook for 45-60mins on a lined baking tray at 200°C until golden brown top & bottom & hot throughout.
Croissant (Butter)	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown.
Dumplings	These dumplings are already steamed. Add to stews or casseroles 15mins before end of cooking time.
Ham & Cheese Croissant	Put on a baking tray & defrost for 30mins at room temperature. Oven cook for 20mins at 180°C until pastry is golden brown.
Maple Pecan Danish	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Pain au Chocolat	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown (8-10mins).
Pain aux Raisins	Spread out on a baking tray & leave to prove overnight at room temperature. Egg wash & bake in a pre-heated oven at 190°C until golden brown (8-10mins).
Puff & Short Crust Pastry	Defrost at room temperature for approximately 3 hours.
Sage & Onion Stuffing	Place around meat or on a baking tray and cook in a hot oven for 20-30mins.
Treacle Tart	Defrost at room temperature for 3 hours or heat from Frozen: 180°C for 15mins. To microwave from frozen: 900w = 40 seconds, stand for 2mins before eating.
Vanilla Custard Danish	Cook from frozen in a hot oven 190°C for 15mins until pastry is cooked.
Yorkshire Puddings	Place in a pre-heated oven (Gas mark 6, 200°C) for 3-4mins.

****All cooking appliances vary, these are guidelines only****
Check product is piping hot throughout before serving.

****All cooking appliances vary, these are guidelines only****
Check product is piping hot throughout before serving.