



Bakery Cooking Instructions

All Butter Croissant - Spread out on a baking tray and leave to prove overnight at room temperature. Egg wash and bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for 8-10 minutes, until golden brown.

Almond Croissant - **Cook from Frozen**- Bake for about 20 minutes at 180°C/350°F/Gas Mark 4.

Apple Strudel - Preheat oven at 180°C/360°F and bake the deep-frozen strudel-slices for about 15 minutes. If the strudel-slices are already thawed, 5 minutes are sufficient. Microwave (600W): bake 1 slice 1,5 minutes. Sprinkle with icing sugar and serve warm.

Apricot Danish - Spread out on a baking tray, leave to defrost and prove for 1 hour 45 minutes. Bake in a pre-heated oven at 180°C/350°F/Gas Mark 4 for 17 minutes.

Chocolate Twist - Spread out on a baking tray, defrost/prove overnight. Glaze with egg yolk and bake in a pre-heated oven at 180°C/350°F/Gas Mark 4 for 10 minutes.

Cinnamon Swirl - Cook from frozen in a hot oven at 190°C/375°F/Gas Mark 5 for 15 minutes until pastry is cooked.

Cookies

Plain Chocolate Chip, Double Choc Chip & White Chocolate & Pecan Spread out on a baking tray, bake in the oven at 150°C/300°F/Gas Mark 2 for 15-20 minutes, leave to cool for a moment.

Dumplings - These dumplings are already steamed. Add to stews or casseroles 15 minutes before end of cooking time.

Ham and Cheese Croissant - Put on a baking tray, defrost for 30 minutes at room temperature. Oven cook for 20 minutes at 180°C/350°F/Gas Mark 4 until pastry is golden brown.

Maple Pecan Danish - Cook from frozen in a hot oven at 190°C/375°F/Gas Mark 5 for 15 minutes until pastry is cooked.

Pain au Chocolat - Spread out on a baking tray and leave to prove overnight at room temperature. Egg wash and bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for 8-10 minutes, until golden brown.

Pain aux Raisins - Spread out on a baking tray and leave to prove overnight at room temperature. Egg wash and bake in a pre-heated oven at 180°C/370°F/Gas Mark 4 for 8-10 minutes, until golden brown.

Pasties - Beef & Onion Cook from frozen, glaze with egg or milk. Cook for 30/35 minutes on a lined baking tray at 180°C/350°F/Gas Mark 4 until golden brown top and bottom and hot throughout.

Puff and Short Crust Pastry -

Defrost at room temperature for approximately 3 hours.

Sage and Onion Stuffing - Place around meat or on a baking tray and cook in a hot oven for 20-30 minutes.

Spinach & Ricotta Savoury Danish - Cook from Frozen. Bake for about 20 minutes at 180°C/350°F/Gas Mark 4.

Sweet Belgian Waffles -Defrost at room temperature or cook in hot oven for 3 minutes at 220°C/425°F/Gas Mark 7 or in a microwave for one minute.

Tear and Share Garlic Bread - Pre-heat oven to 200°C/400°F/Gas Mark 6. Remove film and place bread in the foil onto a baking tray, cook for 12-14 minutes from frozen or 8-10 minutes from chilled or until golden brown.

Very Berry Danish - Cook from Frozen. Bake for about 20 minutes at 180°C/350°F/Gas Mark 4.

Yorkshire Puddings - Place in a pre-heated oven at 200°C/400°F/Gas Mark 6 for 3-4 minutes.

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



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