

Frozen Pastries Cooking Instructions

Apple Turnovers

Defrost for 15 mins. Eggwash/Sugar dip and bake at 220°C until Golden (20-25mins)

Apricot Danish

Prove for 1hr 45. Bake 17mins at 180°C

Chocolate Twists

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Coquille St Jacques

Place into a pre-heated oven 200°C/Gas Mark 6, for 20 – 25 minutes until golden brown.

Croissants

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Ham and Cheese Croissants

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Maple Pecan Danish

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Pain au Chocolat

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Pain aux Raisins

Defrost on Baking tray over-night. Eggwash and bake at 190°C until Golden (8-10mins)

Yorkshire Puddings

Pre Heated oven at 200°C for 3-4 mins