



**BOSCASTLE**  
HAND MADE PASTRIES

## FOR THE PERFECT BOSCASTLE...



### **Pie Warmer Heating**

Turn pie warmer to high and allow to heat. Pre heat pies/pasties/sausage rolls in oven until core temperature reaches more than 60 degrees C. Transfer to pie warmer and turn heat down to medium. Continue to monitor the heat to keep temperature above 60 degrees C. The Ideal temperature range is between 65–75 degrees C.



### **Quick Heat**

Using microwave and oven/pie warmer. Pies, pasties, sausage rolls can be heated in the microwave to heat the core temperature quickly. They should then be placed in the oven/pie warmer to achieve a crisp pastry.



### **Storage Instructions**

Remove products from box. Maintain batch number and use-by date for your records. They can be found on side of box and label. Pies can be stored in plastics. Store products at 4 degrees or below. If frozen store at 18 degrees or below.

### **Quiches**

Quiches can be heated in an oven until core temperature is above 60 degrees Celcius. Once heated they can be held in a pie warmer for upto 2 hours. Alternatively, they can be placed in a microwave for 1 minute on high and placed in a moderate oven for 2 more minutes just to crisp the pastry.

### **Family Pies**

To warm, remove foil from base and place on plate, then microwave for 4 minutes on high. Replace foil and place in moderate oven for approximately 20–30 minutes.

### **Frittata**

Frittata is best placed in a microwave for 2 minutes and then served.

**For more information call 1800 175 700 or visit [www.boscastle.com.au](http://www.boscastle.com.au)**

Please note that the product listing contains only the defining ingredients for customer sales description purposes and are not inclusive of all ingredients in the products. For further information regarding detailed ingredient listings and allergen information please contact our office. Boscastle does not add MSG, artificial colours or preservatives to its products other than those that are already contained in raw materials.

Although our food safety systems are designed to minimise the possibility of cross contamination and the unintended presence of any allergens not listed in a particular product, it is not possible to give a guarantee that there are no traces of any undeclared allergens in products. Common foods used at our site include wheat flour, yeast, soy flour, dairy (milk, cream, cheese, butter, margarine), fish and Worcestershire sauce, egg, sesame and poppy seeds, breadcrumbs, coconut.