



## For the perfect Boscastle Party Food ...

### **Party Pies/ Party Rolls**

Party pies and Party Rolls are best defrosted before heating. If this is not possible, they can be heated from frozen, however, the heating time and temperatures need to be adjusted accordingly.

#### *Warming Defrosted Party Pies and Party Rolls*

Preheat oven to 150°C. Remove from pack and place on tray. Place tray in the oven for approximately 10-15 minutes. Pastry should be crisp and outside of pie/roll reasonably hot. If not crisp enough, reduce temperature to 90°C and leave for a further 10 minutes. The base of the pie should be crisp and the lid light and flaky with good colour. If available, test inside of pie with a temperature probe. Core temperature should be between 60-70°C. If wanting to hold party pies reduce oven temperature to 70°C and leave on tray. Pies can be held at this temperature for 1-2 hours.

#### *Warming Frozen Party Pies and Party Rolls*

Preheat oven to 130°C. Remove from pack and place on tray. Place tray in pre-warmed oven for approximately 15-20 minutes. Pies should start to go soft, increase heat to 150°C for 5 minutes or until party pies are crisp and golden. Check core temperature is above 60°C if possible. Once the desired effect is achieved, reduce temperature to 90°C and leave for a further 10 minutes.

### **Party Quiches**

Party quiches are best defrosted before heating. If this is not possible, they can be heated from frozen, however, the heating times and temperatures need to be adjusted accordingly.

#### *Warming Defrosted Party Quiches*

Preheat oven to 120°C. Remove party quiches from pack, place on oven tray and put in oven for approximately 10-15 minutes. Party quiches are ready when bottom pastry is crisp and slightly firm. Core temperature for this product should be between 60-65°C. Party quiches can be held in the oven at a lower temperature for no more than 60 minutes.

#### *Warming Frozen Party Quiches*

Preheat oven to 100°C. Remove party quiches from pack, place on tray and put into oven for 25 minutes, then increase temperature to 120°C for 5 minutes to crisp base. Check core temperature is between 60-65°C.

### **Cocktail Pies**

This product is best warmed from frozen. Preheat oven to 120°C. Remove cocktail pies from the box and place on tray. Warm product through until base is crisp and top is light and fluffy. This is a very delicate product and over heating will tend to dry it out, so take care during heating.