Freezer to Plate Guide

PRIESTLEY'S gourmet delights

"I love the idea of freezer to plate very much. How wonderful to be able to quickly grab a delicious gourmet dessert from the freezer when needed. Just pop it in the microwave for a few seconds and hey presto, you have a great product to serve with zero waste and zero stress! Save time and money and lower your stress levels. You will love it!"

Alison Taafe
Director, The Institute of Culinary Excellence

Dessert Menu Solutions

Priestley's Gourmet Delights take the challenge out of managing your dessert menu. Simply keep a selection of conveniently pre portioned cakes in your freezer and have them ready to serve in seconds. Set your dessert menu to tempt the tastebuds with no waste and no fuss. You'll be free to spend more time creating sweet success for your business.

Delight your customers with a slice, cake or muffin with their coffee. Defrost for as little as 10 to 20 seconds while you make the coffee for a delicious treat. There's plenty of variety to choose from including an extensive range of gluten free options.

Add some extra amazement to your dessert menu with one of our creative serving suggestions. Find even more inspiration for dessert creations in our video series at **priestleys-gourmet.com.au**

Scan to view the whole Freezer to Plate range

Microwave Guide

This guide is for defrosting from frozen.

Place a single portion of large cakes with the point facing in to the middle and base of the cake on the outside edge as pictured above. Position square slices, individual cakes and muffins on the outside edge of the microwave plate.

We recommend thawing single serves. Allow to stand for a short period (2 – 3 minutes) before serving. Thawing times are for a 900 watt microwave on high power. Variations may occur. We recommend products thawed in a microwave are served for consumption and not returned to a fridge or freezer.

Gateaux

Nero Mud Cake
Mississippi Mud
Caramel Sin
Celestial Mud Cake
Orange & Almond Cake
Red Velvet Cake
Hummingbird Cake

Red Velvet Cake
PGD Code 1-862

Nero Mud Cake
PGD Code 1-208

Mississippi Mud
PGD Code 1-294

Caramel Sin
PGD Code 1-298

Celestial Mud Cake

PGD Code 1-861

Orange & Almond Cake

PGD Code 1-258

Hummingbird Cake

PGD Code 1-238

Individual Cakes

Mud Cake
Carrot Cake
Orange & Almond Cake
Red Velvet Cake
Caramel Sticky Date Cake

Mud Cake
PGD Code 1-659

Carrot Cake
PGD Code 1-739

Red Velvet Cake
PGD Code 1-838

Caramel Sticky Date Cake
PGD Code 1-614

Orange & Almond Cake
PGD Code 1-662

Slices

Brownie - Gluten Free
American Brownie
Carrot Cake Slice
Lemon Slice
Caramel Slice
Caramel Slice – Gluten Free

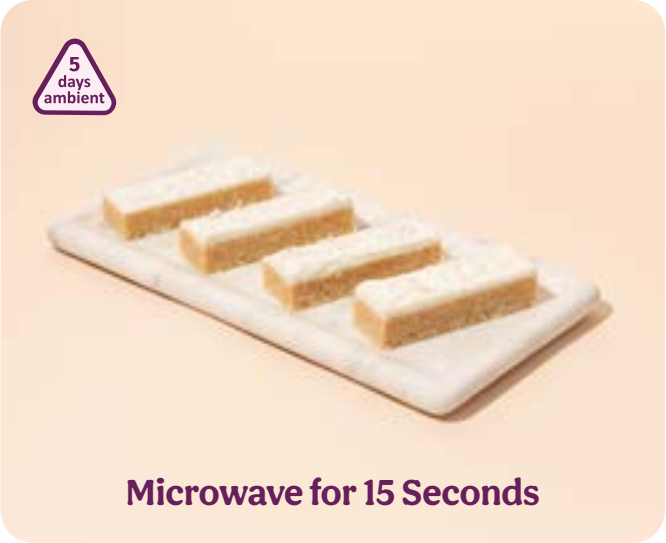
Churro Blondie
Rocky Road Slice
Hummingbird Slice
Cherry Slice
Mint Hedgehog Slice
Macadamia Slice
Apple Slice

Churro Blondie
PGD Code 1-390

Brownie - Gluten Free
PGD Code 1-804

American Brownie
PGD Code 1-118

Carrot Cake Slice
PGD Code 1-044



Lemon Slice
PGD Code 1-821

Caramel Slice
PGD Code 1-123

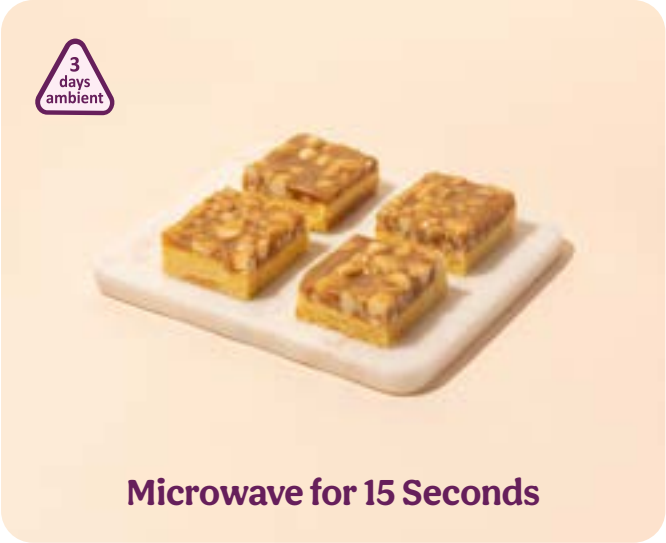
Caramel Slice – Gluten Free
PGD Code 1-136

Rocky Road Slice
PGD Code 1-216

Hummingbird Slice
PGD Code 1-262

Cherry Slice
PGD Code 1-245

Mint Hedgehog Slice
PGD Code 1-329



Macadamia Slice
PGD Code 1-119

Apple Slice
PGD Code 1-215

Puddings, Tarts & Pies

Sticky Date Self Saucing Pudding
Chocolate Self Saucing Pudding
Gingerbread Self Saucing Pudding
Choc Ooze®
Apple Crumble Tartlet
Pecan Pie
Granny's Apple Pie

Remove lid and microwave from frozen for 1 minute per pot.
When warming multiple serves, check at 2 minutes then at 30 second intervals.
Remove when pots are hot to touch.

Chocolate Self Saucing Pudding

PGD Code 1-960

Sticky Date Self Saucing Pudding

PGD Code 1-961

Sticky Date Self Saucing Pudding

PGD Code 1-496

Choc Ooze®

PGD Code 1-328

Apple Crumble Tartlet

PGD Code 12193704

Heating Guide

Pie Warmer

1. Pre heat pie warmer to 90°C.
2. Place on bottom shelf to bring to serving temperature for 50-60 minutes from frozen.
3. Set pie warmer to holding temperature (>65°C) and move to top shelves.

Oven

1. Pre heat oven to 190°C (or fan forced oven to 170°C).
2. Bake for 10-12 minutes from frozen.

Please note that heating times will vary depending on the oven. Reduce heating time by half if heating from chilled.

Granny's Apple Pie
PGD Code 1-003

Pecan Pie
PGD Code 1-062

Muffins & Friands

Double Chocolate Muffin
Raspberry & White Choc Muffin
Apple Muffin
Banana & Walnut Muffin
Blueberry Muffin
Cinnamon Doughnut Muffin
Blueberry Muffin - Gluten Free
Raspberry Friand
Blueberry Friand

5 days ambient

Microwave for 20 Seconds

V GF

Cinnamon Doughnut Muffin

PGD Code 1-609

Double Chocolate Muffin

PGD Code 1-091

Blueberry Muffin - Gluten Free

PGD Code 1-367

Apple Muffin

PGD Code 1-816

Blueberry Muffin

PGD Code 1-082

Banana & Walnut Muffin
PGD Code 1-083

Raspberry & White Choc Muffin
PGD Code 1-081

Raspberry Friand
PGD Code 1-206

Blueberry Friand
PGD Code 1-207

Savoury

Pumpkin & Chive Quiche
PGD Code 1-741

Spinach & Ricotta Quiche
PGD Code 1-735

PRIESTLEY'S

gourmet delights

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