

# FREEZER *to* PLATE



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](http://priestleys-gourmet.com.au)**

To view our  
Video Library,  
scan here:



PRIESTLEY'S   
**gourmet  
delights**



## 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.





# Dessert Menu

## GATEAUX

Nero Mud Cake

Mississippi Mud

Caramel Sin

Banana & Caramel Gateau

Tuxedo

Celestial Mud Cake Gluten Free

Orange & Almond Cake G&DF

Red Velvet Cake

Pumpkin & Ginger Cake

Hummingbird Cake





microwave for 20 seconds

**Nero Mud Cake**

3  
days  
ambient



microwave for 20 seconds

**Mississippi Mud**



microwave for 30 seconds

**Caramel Sin**



microwave for 20 seconds

**Banana & Caramel Gateau**



microwave for 20 seconds

**Tuxedo**





microwave for 15 seconds

### **Celestial Mud Cake**

Gluten Free



microwave for 30 seconds

### **Orange & Almond Cake**

Gluten & Dairy Free



microwave for 30 seconds

### **Red Velvet Cake**



microwave for 30 seconds

### **Pumpkin & Ginger Cake**





microwave for 30 seconds

## Hummingbird Cake

# Cake & Coffee

## INDIVIDUAL CAKES & SLICES

**Mud Cake** Vegan & Dairy Free

**Carrot Cake** Vegan & Dairy Free

**Orange & Almond Cake** G&DF

**American Brownie**

**Brownie** Gluten Free

**Carrot Cake Slice**

**Lemon Slice**

**Caramel Slice**

**Caramel Slice** Gluten Free

**Rocky Road Slice**

**Hummingbird Slice**

**Cherry Slice**

**Mint Hedgehog Slice**

**Macadamia Slice**







5  
days  
ambient



microwave for 20 seconds

### **Mud Cake**

Vegan & Dairy Free



5  
days  
ambient



microwave for 20 seconds

### **Carrot Cake**

Vegan & Dairy Free

We recommend removing from paper and plating before heating.



microwave for 30 seconds

### **Orange & Almond Cake**

Gluten & Dairy Free



microwave for 15 seconds

## American Brownie



microwave for 15 seconds

## Brownie

Gluten Free



microwave for 20 seconds

## Carrot Cake Slice



microwave for 15 seconds

## Lemon Slice





3  
days  
ambient



microwave for 20 seconds

## Caramel Slice



3  
days  
ambient



microwave for 10 seconds

## Caramel Slice

Gluten Free



5  
days  
ambient



microwave for 15 seconds

## Rocky Road Slice



microwave for 20 seconds

## Hummingbird Slice



microwave for 15 seconds

**Cherry Slice**



microwave for 15 seconds

**Mint Hedgehog Slice**



microwave for 15 seconds

**Macadamia Slice**





# Warm Desserts

## PUDDINGS TARTS & PIES

Sticky Date Self Saucing Pudding

Chocolate Self Saucing Pudding

Caramel Sticky Date Cake

Choc Ooze®

Apple Lattice Top Tart

Apple Crumble Tartlet

Pecan Pie





### Chocolate Self Saucing Pudding



### Sticky Date Self Saucing Pudding



Pierce film 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



microwave for 45 seconds

### Choc Ooze®



microwave for 30 seconds

### Caramel Sticky Date Cake





**Apple Lattice Top Tart**



## 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.



microwave for 60 seconds

**Apple Crumble Tartlet**



microwave for 60 seconds at 50%

**Pecan Pie**

# Take Out

## MUFFINS & FRIANDS

**Double Chocolate Muffin**

**Raspberry & White Choc Muffin**

**Apple Muffin**

**Milk Chocolate Muffin**

**Banana & Walnut Muffin**

**Blueberry Muffin**

**Blueberry Muffin** Gluten Free

**Raspberry Muffin** Gluten Free

**Raspberry Friand** Gluten Free

**Blueberry Friand** Gluten Free







microwave for 20 seconds

**Double Chocolate  
Muffin**

**Raspberry & White  
Choc Muffin**

**Apple Muffin**



microwave for 20 seconds

**Milk Chocolate  
Muffin**

**Banana & Walnut  
Muffin**

**Blueberry Muffin**



microwave for 20 seconds

## Blueberry Muffin

Gluten Free



microwave for 20 seconds

## Raspberry Muffin

Gluten Free



microwave for 20 seconds

## Raspberry Friand

Gluten Free



microwave for 20 seconds

## Blueberry Friand

Gluten Free



# Savoury Selections

To view the Quiche  
Heating Instructions,  
scan here:



**Pumpkin & Chive Quiche**  
**Spinach & Ricotta Quiche**



