# FREEZER <u>to</u> PLATE



"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** 

To view our Video Library, scan here:









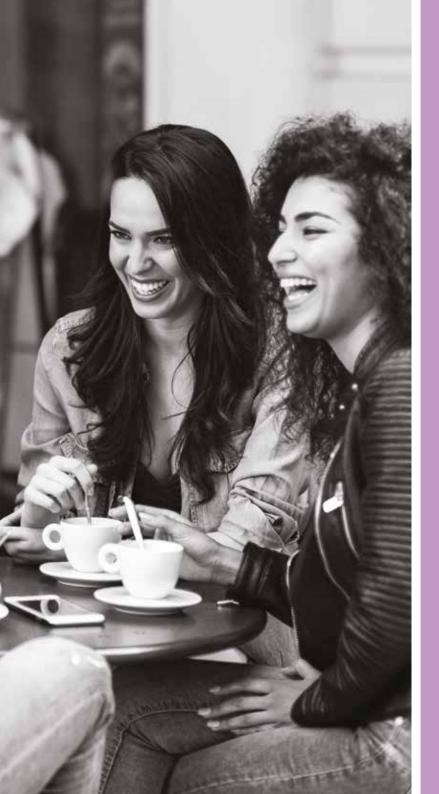
### **Microwave Guide**

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.



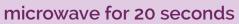


# Dessert Menu

## 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





**Nero Mud Cake** 



microwave for 20 seconds

#### Mississippi Mud

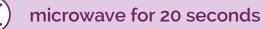




microwave for 30 seconds

#### **Caramel Sin**





Banana & Caramel Gateau



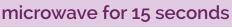


microwave for 20 seconds









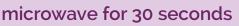
#### **Celestial Mud Cake** Gluten Free



microwave for 30 seconds

Orange & Almond Cake Gluten & Dairy Free





**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** 









microwave for 20 seconds

Mud Cake Vegan & Dairy Free

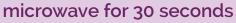


microwave for 20 seconds

#### **Carrot Cake** Vegan & Dairy Free

#### We recommend removing from paper and plating before heating.





#### Orange & Almond Cake Gluten & Dairy Free



microwave for 15 seconds

#### American Brownie





#### microwave for 15 seconds

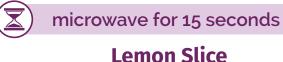
#### **Brownie** Gluten Free





**Carrot Cake Slice** 







microwave for 20 seconds





microwave for 10 seconds

**Caramel Slice** Gluten Free





microwave for 15 seconds

**Rocky Road Slice** 





microwave for 20 seconds

#### **Hummingbird Slice**

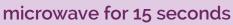






microwave for 15 seconds Mint Hedgehog Slice





#### **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





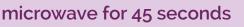
#### Chocolate Self Saucing Pudding



#### 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





**Choc Ooze®** 







#### **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.









# 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









#### Double Chocolate Muffin

#### Raspberry & White Choc Muffin

microwave for 20 seconds

#### **Apple Muffin**









microwave for 20 seconds

Banana & Walnut Muffin **Blueberry Muffin** 



microwave for 20 seconds

**Blueberry Muffin** 

Gluten Free

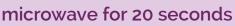




microwave for 20 seconds

#### Raspberry Muffin Gluten Free





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





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