

## Heating Guide

### Plum Puddings

Microwave on high for 30 seconds per portion.

### Choc Ooze®

Do not thaw. Heat directly from frozen. Microwave for 45 seconds per portion.

### Caramel Sticky Date Cake

Microwave for 30 seconds per portion from frozen or 15 seconds from chilled.

### Self Saucing Puddings

Do not thaw. Heat directly from frozen.

- **Microwave heating**

Pierce film and microwave from frozen for 1 min per pot. Remove when pots are hot to the touch.

- **Combi Oven heating for multiple puddings**

Fill Combi Oven with 1 layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes at 120°C.

When warming multiple serves, check at 1 minute then at 30 second intervals. Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving. Heating times are for an 1100 watt microwave on high power.

### Lattice Top Tarts

- **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.



## Cutting Guide

### For perfect cutting

Remember the Golden Rule: Heat your knife and dry for each cut.

### Cutting Pies & Tarts

The knife should begin the cut from the outside edge of the pie or tart, cutting toward the centre. This will prevent any damage to the pastry shell.

### Cutting Whole Cakes

The knife should begin the cut from the inside out. Remember to take the time to portion evenly and run your knife down both sides of the slice to make sure it is cut completely through as it will be much easier to remove.

## Thawing Guide

Suggested min. thaw time @ <5°C

Product Name	Portion	Box or Whole
Gateaux   Whole Cakes	3 hours	11 hours
Orange & Almond Cake	2 hours	6 hours
Mud Cakes	1.5 hours	5 hours
Cheesecakes	2 hours	11 hours
Loaves	1 hour	4.5 hours
Tarts & Pies	1.5 hours	4 hours
Ind. Cakes & Cheesecakes	1 hour	2 hours
Individual Tarts	1.5 hours	2.5 hours
Slices	1 hour	4 hours
Muffins	1 hour	2 hours
Grab & Go	1 hour	4 hours
Quiches	8 hours	12 hours

Priestley's Gourmet Delights recommend the above thawing guidelines. Variations may occur. We recommend thawed products are not returned to the freezer.

## Shelf Life & Storage

### Frozen Shelf Life <-18°C

- 12 months frozen from date of manufacture
- Exceptions:
  - 6 months frozen: Ind. Lemon Meringue Tarts
  - 2 years frozen: 4cm & 5cm Square Lamingtons, Dessert Sauces & Coulis

### Refrigerated Shelf Life <5°C

- 5 days refrigerated once thawed
- Exceptions:
  - 3 days refrigerated: Custard Tart, Tiramisu Slice, Vanilla Slice, Banoffee Tart & Quiches
  - 30 days refrigerated: Dessert Sauces & Coulis

### Grab & Go Cookie Shelf Life Unwrapped

Cookies may be removed from the wrap for display in air tight cookie jars. Shelf Life is 21 days under the following conditions:

- Jars should be stored at <24°C and out of direct sunlight.
- Cookie jars must be cleaned and sanitized before use.
- Place cookies in the jar immediately upon unwrapping.
- Cookies should be handled using clean utensils or wearing clean gloves.
- Always use separate utensils to serve gluten free, dairy free or vegan respectively to avoid cross contamination.

### Pavlova

Do not refrigerate. 1kg Round - defrost ambient within 24 hours of use. Hi Rise Mini, Mini and Petite Pavlova - defrost and store ambient for up to 6 weeks.

### Plum Puddings

Plum Puddings are dry goods and must not be frozen. Plum Puddings have a 2 year ambient shelf life from date of production.

### Ambient Display

Defrost for 2-4 hours in the box or a covered container at ambient. Then store individual portions under a dome or wrap in cling film. Store in a cool place away from direct sunlight. Do not re-freeze. Recommended storage temperature <25°C.

### Vegan, Ambient and Gluten Free

Always use separate utensils to serve gluten free, dairy free or vegan respectively and display separately to avoid cross contamination.