PRIESTLEYS gourmet delights

Quiche Handling

🚔 From Frozen

Speed Oven - Menumaster MRX523A

- 1. Set oven temperature to 170°C with 100% microwave and 10% fan speed
- 2. Heat for 105 seconds

Microwave + Air Fryer

- 1. Defrost in a 900watt microwave for 2 minutes on high
- 2. Rest for 1 minute
- 3. Bake in air fryer @ 160°C for 3 minutes

Combi Oven - RATIONAL iCombi Pro

- 1. Pre heat oven to 190°C Combination 60% - 40%
- 2. Cook for 7 minutes

Conventional Oven

- 1. Pre heat oven to 180°C (or fan forced oven to 170°C)
- 2. Bake for 11-12 minutes

Microwave + Conventional Oven

- 1. Microwave on high for 1 minute
- 2. Pre heat oven to 160°C (or fan forced oven to 150°C)
- 3. Bake for 5 minutes

From Chilled

Speed Oven - Menumaster MRX523A

- 1. Set oven temperature to 170°C with 50% microwave and 50% fan speed
- 2. Heat for 45 seconds

Microwave + Air Fryer

- 1. Microwave on high for 1 minute
- 2. Rest for 1 minute
- 3. Bake in air fryer @ 160°C for 3 minutes

Combi Oven - RATIONAL iCombi Pro

- 1. Pre heat oven to 190°C Combination 60% - 40%
- 2. Cook for 4 minutes

Conventional Oven

- 1. Pre heat oven to 180°C (or fan forced oven to 170°C)
- 2. Bake for 6-7 minutes

Please note that heating times will vary depending on the oven. Serve immediately after heating. Quiches held warm must be discarded after 4 hours. This heating guide ensures the core temperature of >75°C.

Thawing Guide

Always thaw in a refrigerator at <5°C. Single serves require 8 hours to defrost. Full box requires 12 hours to defrost.

All reasonable care has been taken to ensure that photographs represent the finished product. Variations in appearance may occur in finished goods. Modifications to decoration and product finishing may be introduced.

