

Savoury SELECTIONS

NEW Muffin Range



PRIESTLEY'S

gourmet delights

NEW TO OUR RANGE!

Savoury Muffins



Code 1-712 | 6 Serves | 153g

Pesto & Cream Cheese Muffin

Our gourmet pesto muffin is gluten free and a delightful combination of flavours that blends the vibrant taste of basil pesto with the richness of cream cheese topping. The pesto mixture of basil leaves, garlic, cashews and olive oil adds a burst of herbal and nutty flavours to the muffin. Whilst the cream cheese topping, known for its creamy and tangy profile, brings an indulgent element to the overall taste.



Code 1-713 | 6 Serves | 156g

Pumpkin & Kale Muffin

A hearty gluten free and vegan baked treat that combines the earthy flavours of pumpkin and finely chopped nutritious kale, spiced with rosemary, and garnished with pumpkin seeds. The pumpkin provides a beautiful orange colour and creates a subtle earthy taste.



Code 1-745 | 6 Serves | 153g

Mediterranean Muffin

This muffin is a savoury treat inspired by the flavours of the Mediterranean. It is gluten free and packed with sundried tomatoes, olives, spinach, chunks of feta, and topped with toasted parmesan cheese. The combination of these ingredients creates a delicious balance of savoury flavours with hints of tanginess from the parmesan cheese and tomatoes.



Code 1-746 | 6 Serves | 153g

Beetroot & Whipped Feta Muffin

This delicious savoury treat is gluten free, packed with earthy chunks of beetroot sweetness complimented by the aromatic flavour of rosemary and thyme, topped with the creamy and salty tang of whipped feta topping, making this muffin the perfectly balanced delicacy.

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 without notification. Content is correct at time of publication however no warranty is given to the accuracy of this content.

Defrosting & Heating Instructions

FOR SAVOURY MUFFINS

Defrosting Instructions

Temp: Transfer products to cold room or refrigerator at <4°C.

Duration: Muffins will take approximately 8 hours to defrost.

Shelf-life: 5 days once fully thawed and stored at 4°C or below.

Re-freezing: It is not recommended that any fully thawed products are refrozen.

Best defrosting results:

It is recommended that muffins are defrosted in the refrigerator overnight.

Alternative quick defrosting:

The uniced muffins can be microwaved from frozen, using a 1000 watt microwave on high: using defrost setting for 2 minutes, then 1 minute on high. Quick defrosting is not applicable for iced muffins.


Heating Instructions


All muffins are pre-cooked, therefore heating is just to heat the product and improve the eating experience.


Muffins can be heated in a combi speed oven, microwave, or an air fryer.

Recommended heating instructions:

We recommend that customers heat items in a microwave.

 Heating times are a guide based on 1000 watt microwave and may vary depending on your appliance.

 Heat muffins from chilled in the microwave for 40 seconds on HIGH.

 Core temperature of >75°C.





PESTO & CREAM CHEESE MUFFIN SERVED ON A WARM CREAMY & HEARTY TOMATO SOUP

Ingredients

1x Priestley's Gourmet Delights
Pesto & Cream Cheese Muffin
4 tablespoons unsalted butter
 $\frac{1}{2}$ large onion, cut into wedges
1 can tomatoes whole
1 $\frac{1}{2}$ cups water, low sodium
vegetable stock, or chicken stock
 $\frac{1}{2}$ teaspoon fine sea salt
 $\frac{1}{4}$ teaspoon butter
2 tablespoons coconut cream

Method

1. Melt butter over medium heat in a large saucepan.
2. Add onion wedges, water, can of tomatoes with their juices, and $\frac{1}{2}$ teaspoon of salt.
3. Bring to a simmer.
4. Cook, uncovered, for about 40 minutes. Stir occasionally and add additional salt as needed.
5. Blend the soup, and then season to taste.
6. Pour the soup in a bowl.
7. Add a generous swirl of coconut cream.
8. Heat muffin in the microwave for 40 seconds on high.
9. Gently dunk the muffin halves into the soup bowl or serve on a side plate.

VEGAN PUMPKIN & KALE MUFFIN SERVED WITH MELTED NUTTELEX AND SEASONED WITH BLACK PEPPER

Ingredients

1x Priestley's Gourmet Delights
Pumpkin & Kale Muffin
25g Nuttelex
¼ teaspoon black pepper

Method

1. Heat Priestley's Gourmet Delight's Vegan Pumpkin & Kale Muffin in the microwave for 40 seconds on high.
2. Place warmed muffin halves on a plate and top with Nuttelex.
3. Season with black pepper.





BEETROOT & WHIPPED FETA MUFFIN WITH A SIDE OF ROCKET, PEAR, WALNUT & BEETROOT SALAD, AND DRIZZLED WITH BALSAMIC VINEGAR

Ingredients

1x Priestley's Gourmet Delights Beetroot & Whipped Feta Muffin
60g fresh rocket
2x baby beetroots, canned
1 small pear cored & thinly sliced
¼ cup walnuts lightly toasted
¼ cup shaved parmesan cheese
2 tablespoons balsamic glaze

Method

1. Heat Priestley's Gourmet Delights Beetroot & Whipped Feta Muffin in the microwave for 40 seconds on high.
2. Place muffin halves on a plate.
3. Add salad ingredients in a bowl, and toss. Then place on the plate, and drizzle with balsamic glaze.
4. Decorate with baby beetroots.

MEDITERRANEAN MUFFIN WITH A SIDE OF GREEK SALAD, AND TOPPED WITH A LIGHT GREEK YOGHURT DRESSING

Ingredients

1x Priestley's Gourmet Delights
Mediterranean Muffin

1 cup fresh green lettuce
6x cherry tomatoes, halved
½ cup chopped cucumber
¼ cup crumbled feta

1 cup Greek Yogurt
2 cloves of minced garlic
4 tablespoons lemon juice
2 tablespoons olive oil
1 teaspoon salt
¼ teaspoon black pepper
¼ cup chopped fresh dill

Method

1. Heat Priestley's Gourmet Delight's Mediterranean Muffin in the microwave for 40 seconds on high.
2. Cut muffin in halves, or quarters and place on a plate.
3. Add lettuce, cherry tomatoes, cucumber and crumbled feta on the side of the plate.
4. Whisk together yogurt, garlic, lemon juice, olive oil, salt and pepper in a bowl.
5. Add in the fresh dill.
6. Drizzle dressing on the plate.
7. Season with black pepper.

