

Freezing, Defrosting and Cooking Instructions for Hot Eating Pies, Pork Pies, Quiches & Savouries

Freezing Instructions:

- Freeze them on the day of delivery.
- For best results place into a good thick freezer bag with all the air removed before freezing.
- Hot Eating Pies can be frozen up to 3 Months
- Quiches can be frozen to up to 3 Months
- Pork Pies up to 3 Months
- Gourmet Sausage roll wreath can be frozen up to 1 Month
- Large oblong quiche can be portioned and frozen in the same way.

Once defrosted, eat within 4 days.

Cakes can be defrosted for up to 3 Months. Once defrosted, eat within 7 days.

Defrosting Instructions (in the fridge):

- Remove the pies, quiche or savouries from its packaging.
- Place them on a cooling rack (not on a plate or the pastry will have a soggy bottom) into the fridge or in a controlled temperature space (optimum between 3-5°C maximum 8°C).
- Make sure that they are evenly spaced apart and leave plenty of room around the rack, as this will give maximum air flow and will defrost all products evenly.

Defrosting Times:

Traditional and Speciality Pork Pies:

- 120g to 200g Pork Pies - minimum defrosting time of 4 to 6 hours or until fully defrosted
- 430g to 450g - minimum defrosting time of 8 to 10 hours or until fully defrosted
- 2.2kg to 2.7kg Speciality Pork Pies - minimum defrosting time of 12 hours or until fully defrosted

Hot Eating Pies /Pasties:

- Hot Eating Pies/ Pasties 220g to 290g - minimum defrosting time of 8 hours or until fully defrosted

Savouries /Gourmet Sausage Roll Wreaths:

- 650g Sausage Roll - minimum defrosting time of 4 to 6 hours or until fully defrosted

Quiches:

- 110g to 190g Quiche - minimum defrosting time of 4 to 6 hours or until fully defrosted
- Large Oblong Quiche - minimum defrosting time of 8 hours or until fully defrosted

Cakes:

- 260g to 290g - minimum defrosting time of 2 to 4 hours or until fully defrosted

Cooking/ Reheating Instructions:

(Times may vary for fan ovens and industrial ovens)

Please Remove all outer packaging.

Hot Eating Pies:

- **220g to 290g Pies**

From Chilled:

- Place on a baking tray in the centre of a preheated oven, cook at 190-200 °C/ Gas Mark 5-6 / 375-400°F for approx. 25-30 mins or until piping hot (core temperature to be at 79°C- 80°C)

From Frozen:

- Here at Toppings we recommend that you fully defrost your hot eating pies before cooking. Follow the chilled heating instructions above. To guarantee the very best results, please see the defrosting guide.

Quiches:

- **110 to 190g Quiche**

From Chilled:

- Place on a baking tray in the centre of a preheated oven, cook at 170-180 °C /Gas Mark 4/ 350F, Re-heat for approx. 15-20 min or until hot (core temperature 79°C- 80°C).

From Frozen:

- Place on a baking tray in the centre of a preheated oven, 170 - 180°C /Gas Mark 4 / 350°F for approx. 20-25 min (core temperature to be at 79°C- 80°C).

- **Large Oblong Quiche - This can be served hot or cold.**

From Chilled:

- Place on a baking tray in the centre of a preheated oven, cook at 170-180 °C /Gas Mark 4/ 350F for approx. 25-30 min or until hot (core temp to be 79°C- 80°C).

From Frozen:

- Place on a baking tray in the centre of a preheated oven 170-180 °C, for approx. 25-30 min or until hot (core temperature to be at 79°C- 80°C).

Savouries:

From Frozen:

- Here at Toppings we recommend that you fully defrost all our savouries products before cooking.
- Follow the chilled heating instructions above to guarantee the very best results, please see the defrosting guide

Gourmet Sausage Rolls Wreath:

From Chilled:

- Place on a baking tray in the centre of a preheated oven, cook at 170-180 °C/ Gas Mark 4 / 350 °F for approx. 25-30 mins or until hot (core temperature to be at 79°C- 80°C)

Pork Pies:

- Not recommended for cooking. Cold eat only.