

BAKE@HOME

YOUR KITCHEN, OUR CRAFT

It's easy to bake at home. Just follow these simple steps for oven fresh bread, sweet bakery and savouries.

Space frozen products evenly on a solid non-stick baking tray, pre-heat your oven and then bake to the following times...



ALL BAKES
(EXCEPT STEAK-LESS)

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



STEAK-LESS BAKE

BAKE FOR APPROX 30–35 MINS AT 190°C OR GAS MARK 5*



ALL PIES

BAKE FOR APPROX 30–35 MINS AT 190°C OR GAS MARK 5*



SMALL & MEDIUM PASTIES

BAKE FOR APPROX 40–45 MINS AT 200°C OR GAS MARK 6*



TRADITIONAL PASTIE

BAKE FOR APPROX 35 MINS AT 200°C OR GAS MARK 6*



GIANT SAUSAGE ROLL

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



LARGE SAUSAGE ROLL

BAKE FOR APPROX 20–25 MINS AT 190°C OR GAS MARK 5*



BIG BITE SAUSAGE ROLL

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



CHEESE & ONION ROLL

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



VEGAN ROLL

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



4" MINI SAUSAGE ROLL

BAKE FOR APPROX 20–25 MINS AT 190°C OR GAS MARK 5*



4" MINI CHEESE & ONION ROLL

BAKE FOR APPROX 20–25 MINS AT 190°C OR GAS MARK 5*



BITE SIZE SAUSAGE ROLL

BAKE FOR APPROX 17–20 MINS AT 190°C OR GAS MARK 5*



BITE SIZE CHEESE & ONION ROLL

BAKE FOR APPROX 20–25 MINS AT 190°C OR GAS MARK 5*



CLASSIC PORK POTATO DOG

BAKE FOR APPROX 18–22 MINS AT 190°C OR GAS MARK 5*



FIERY CHEESE ROSTI

BAKE FOR APPROX 16–20 MINS AT 190°C OR GAS MARK 5*



BACON & CHEESE TURNOVER

BAKE FOR APPROX 22–27 MINS AT 190°C OR GAS MARK 5*



CHEESY BEAN PUFF

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



STEAK & CHEESE BAR

BAKE FOR APPROX 25–30 MINS AT 190°C OR GAS MARK 5*



CHEESE TWIST

BAKE FOR APPROX 8–10 MINS AT 190°C OR GAS MARK 5*

After baking, leave products to cool for 10 minutes.

*All ovens may vary. Adjust times or temperature to manufacturer's instructions. Ensure product is piping hot throughout.

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WHITE SANDWICH BAGUETTE

BAKE FOR APPROX 8–10 MINS AT 200°C OR GAS MARK 6*



WHITE DEMI BAGUETTE

BAKE FOR APPROX 8–10 MINS AT 220°C OR GAS MARK 7*



HARVEST GRAIN DEMI BAGUETTE

BAKE FOR APPROX 8–10 MINS AT 220°C OR GAS MARK 7*



MALTED GRAIN COB

BAKE FOR APPROX 10–12 MINS AT 200°C OR GAS MARK 6*



SOURDOUGH LOAF

BAKE FOR APPROX 12–14 MINS AT 195°C OR GAS MARK 5*



WHITE CRUSTY ROLL

BAKE FOR APPROX 8–10 MINS AT 200°C OR GAS MARK 6*



ALL-BUTTER CROISSANT

BAKE FOR APPROX 15–18 MINS AT 190°C OR GAS MARK 5*



STRAIGHT CROISSANT

BAKE FOR APPROX 15–18 MINS AT 190°C OR GAS MARK 5*



CHOCOLATE CROISSANT

BAKE FOR APPROX 18–20 MINS AT 190°C OR GAS MARK 5*



ALMOND CROISSANT

BAKE FOR APPROX 20 MINS AT 190°C OR GAS MARK 5*



VEGAN CROISSANT

BAKE FOR APPROX 18–20 MINS AT 170°C OR GAS MARK 3*



PAIN CHOCOLAT

BAKE FOR APPROX 15–18 MINS AT 190°C OR GAS MARK 5*



PAIN AU RAISIN

BAKE FOR APPROX 18–20 MINS AT 190°C OR GAS MARK 5*



VANILLA CRÈME CROWN WITH HAZELNUTS

BAKE FOR APPROX 18 MINS AT 190°C OR GAS MARK 5*



CINNAMON SWIRL

BAKE FOR APPROX 18 MINS AT 190°C OR GAS MARK 5*



MAPLE PECAN PLAIT

BAKE FOR APPROX 18 MINS AT 190°C OR GAS MARK 5*



ALL COOKIES

BAKE FOR APPROX 12–14 MINS AT 150°C OR GAS MARK 2*

After baking, leave products to cool for 10 minutes.

*All ovens may vary. Adjust times or temperature to manufacturer's instructions. Ensure product is piping hot throughout.