

6001 Maple Pecan Plait



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

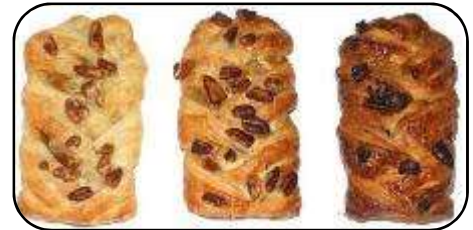
Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

6002 Cinnamon Swirl



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Remove topping packs from the case and allow to defrost for 20 minutes
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

3



When pastries are cool cut the tip of the icing bag and pipe over the defrosted white icing in diagonal lines.

Leave the pastries to set then display.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

Case Inclusions



White icing

6003 Vanilla Crème Crown



- Always bake in a preheated oven
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1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

3



When pastries are cool cut the tip of the icing bag and pipe over the defrosted white icing in diagonal lines.

Leave the pastries to set then display.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

Case Inclusions



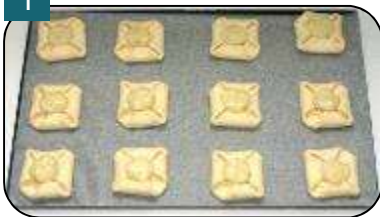
White icing

6004 Apple Crown



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Remove topping packs from the case and allow to defrost for 20 minutes
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

3



When pastries are cool cut the tip of the icing bag and pipe over the defrosted white icing in diagonal lines.

Leave the pastries to set then display.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

Case Inclusions



White icing

6005 Mini Danish Selection



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Remove topping packs from the case and allow to defrost for 20 minutes
- Return unused pastries back to the freezer to keep them frozen at **-18°C**



1 Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.



2 Bake at **190°C** for **15 minutes** until golden brown.



3 When pastries are cool cut the tip of the icing bag and pipe over the defrosted white icing in diagonal lines.

Leave the pastries to set then display.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

Case Inclusions



White icing

6101 Mini All Butter Croissant



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **15 minutes** until golden brown.

Baking Quality Guide



Under Baked

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Over Baked

6102 All Butter Curved Croissant



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

6103 Pain Chocolate



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

Baking Quality Guide



Under Baked

PERFECT

Over Baked

6105 Almond Croissant



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

Baking Quality Guide

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **20 minutes** until golden brown.



Under Baked

PERFECT

Over Baked

2



When the croissants are cool, pierce the lid of the Icing pot with a fork two to three times, then shake icing over the Almond croissants to decorate



Icing sugar pot

6108 Straight Croissant 85g



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**

1



Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.

2



Bake at **190°C** for **18 minutes** until golden brown.

Baking Quality Guide



Under Baked

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6501 Portuguese Custard Tart



- Always bake in a preheated oven
- Ovens may vary so adjust temperature not time
- Return unused pastries back to the freezer to keep them frozen at **-18°C**



1
Remove frozen products from the freezer and tray up immediately.

Evenly space leaving at least 5cm between each product.



2
Bake at **180°C** for **16 minutes** until golden brown.