



YOU'RE JUST 45 MINUTES FROM A TASTE LIKE NO OTHER

STORAGE INSTRUCTIONS

Your frozen pasties will have reached you by 2pm and if not being baked straight away should be placed in the freezer as soon as possible.

When placed in the freezer keep in a box or freezer bag to avoid freezer burn (freezer at -18°C).

We recommend you keep in the freezer for no more than six months.

BAKING INSTRUCTIONS

Bake from frozen on a baking tray.

Regular pasties at 185° for 40-45 minutes.

Large pasties at 185° for 50-55 minutes.

Small pasties and sausage rolls at 185° for 30-35 minutes.

Sweet pasties at 170° for 30 minutes then dust with icing sugar.

Vegan rolls at 185° for 25-30 minutes.

Ovens may vary so ensure products are cooked through and golden brown before serving.

An old Cornish tradition after baking, is to place them on your kitchen work surface and cover with a tea towel for around 30 minutes. Then enjoy at a perfect temperature (We think 55-65°C).

To reheat: Place in oven at 185°C for 18-20 minutes (ovens may vary) until above 75°C then enjoy.

PASTY MARKINGS



TRADITIONAL
One knife hole



STEAK & STILTON
Two fork holes in a cross



THAI CHICKEN
T



BACON, LEEK
& CHEESE
Two fork holes



VEGETABLE (VEGAN)
V



CHEESE & ONION
C & M



SWEET POTATO
& FETA CHEESE
Forked S & imprinted F



APPLE, RHUBARB
& CUSTARD
Two holes

To find your local bakery, or order more pasties for delivery, please visit us at www.thecornishbakery.com

#myCornishmoment