

Commercial kitchen meals and desserts

PREPARATION & HEATING INSTRUCTIONS



MAIN MEALS

- Plate frozen products and cover with cling wrap/cover
- Defrost in kitchen atmosphere approx. 4 hrs or in fridge overnight
- Oven needs to be set to steam 5 min prior to placing product in and all plates heated on the steam setting
- Place the covered plate in the oven
(tip: heating from thawed products delivers best results)
- Recommended heating 9-11 min in oven
(tip: heating from frozen will take longer)
- Remove the plate from the oven
- Remove cling wrap/cover from the plate, add sauce and serve.

DESSERTS

- Place dessert on a plate or in a bowl and cover
- Allow the dessert to thaw in the fridge
(tip: some products thaw best overnight)
- Garnish or serve with cream, ice cream, yoghurt or custard.

SERVE YOUR MEALS!



ORDER ONLINE

www.TexturedConceptFoods.com.au



TEXTURED
CONCEPT
FOODS