



## Baking Instructions

### ***Filo (Bundles and Tartlets) and Bouchees:***

Pre-heat oven to 425°F. Line baking tray with parchment paper. Place the product on a baking pan ½ inch apart. Bake for 8 - 10 minutes or until golden brown (Brie items cook fastest). Do not microwave. KEEP FROZEN. If using convection, reduce temperature to 400°F and time to 6 – 8 minutes.

### ***Puff Pastries, Southwestern items, Potato Pancakes, Knish, Risotto***

#### ***Croquettes and Quiches:***

Preheat oven to 400°F. Line baking tray with parchment paper. Place on baking sheet, ½ inch apart. Bake for approximately 12 - 14 minutes. Do not microwave. KEEP FROZEN. If using convection, reduce time to 10 – 12 minutes.

#### ***Asian Appetizers:***

Typically egg rolls, spring rolls and samosa should be fried until golden brown, but can be baked using same instructions for Filo. Dumplings and gyoza should be steamed but can be baked also using same instructions as puff pastry above. Do not microwave. KEEP FROZEN.

#### ***Kabobs, Skewers, Crab Cakes and Reubens:***

Preheat oven to 375°F and cook until the filling/exterior starts to turn golden brown in color. Line tray with parchment paper. Cook for approximately 10-12 minutes. Do not microwave. KEEP FROZEN.

#### ***Breaded artichoke hearts with Boursin Cheese:***

Breaded Artichoke hearts with Boursin cheese can be deep fried for 8 minutes. Bake using same instructions as puff pastry above.

#### ***Baked Brie in Puff Pastry:***

Preheat oven to 350 degrees F. Remove from plastic and place brie on parchment lined baking sheet. Bake for 35 – 40 minutes (dough should be golden brown). Do not microwave. Allow to cool for 10 minutes before serving. OR Thaw product in refrigerator, preheat oven to 400 degrees, remove from plastic and place Brie on parchment lined baking sheet. Bake for 15 – 18 minutes (dough should be golden brown). Do not microwave. Allow to cool for 10 minutes before serving.

#### ***Artichoke and Crab Torte:***

Thaw product in refrigerator and serve at room temperature or can be warmed in aluminum foil on low heat in conventional oven for 45 minutes.

#### ***Mac & Cheese:***

Preheat a convection oven to 350 F. Remove the plastic wrap from the mac and cheese and place on a baking tray. Bake for approximately 20-25 minutes (top of the mac should brown and crisp). Remove the product and let it rest for 3-4 minutes to cool a bit. Conventional ovens should be preheated to 400 and product should bake for 3-35 minutes.

#### ***Pot Pies:***

Preheat a convection oven to 350 F. Remove the plastic wrap from the pot pie and place on a baking tray. Bake for approximately 20-25 minutes (the dough should puff and turn a nice golden brown). If at 25 minutes the dough has not puffed completely, give it a few more minutes. Once filling starts to bubble, product is done. Remove from oven at let rest for 3-4 minutes. Conventional ovens should be preheated to 400 and product should bake for 25-30 minutes.

#### ***Mushroom Caps:***

Preheat a convection oven to 375 F. Bake from frozen 30-35 minutes. Remove from oven and let rest 3-4 minutes. Conventional ovens should be preheated to 400 and product should bake for 35-40 minutes.

#### **ITEMS CONTAINING MEATS MUST REACH 160 DEGREES F.**

Any questions, please email [john@appetizerstogo.com](mailto:john@appetizerstogo.com) or call 1-800-757-0058