



## **Frozen food cooking suggestions – bakery and miscellaneous**

### **Yorkshire Puddings**

Preheat the oven to 200 / 180 (fan) and bake for 3 - 4 minutes.

### **Steakhouse Fries**

Deep fry for 4 mins or bake at 200 / 180 (fan) for 20 minutes turn once in the middle.

### **Roasts**

Preheat oven to 180 place on baking tray for 30 minutes or around a joint of meat for 30 minutes.

### **Fish Cakes**

Deep Fry for 4 – 5 minutes. Shallow fry for 6 – 7 or grill for 6 - 10 minutes.

### **Garlic Breaded Mushrooms**

Oven cook at 220 / 200 (fan) for 12 minutes or fry at 180c for 4 minutes.

### **Onion Rings**

Bake at 220 / 200 (fan) until golden, turn once, Deep fry for 2 – 3 minutes

### **Scampi**

Bake at 230 / 210 (fan) in a single layer for 16 – 18 minutes or Grill on medium heat for 12 – 14 minutes turning occasionally.

### **Croissants / Pain au Choc / Pain au Raisin**

Defrost on a lined baking tray overnight at room temperature. Egg wash & cook for 10 – 15 minutes until brown.

**For further advice, please contact Priory Farm Shop on 01737 822603 [www.PrioryFarm.co.uk](http://www.PrioryFarm.co.uk)**