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## HEATING GUIDELINES

Please refrigerate your order on the day of delivery and use within 3 days. Otherwise place into a freezer on day of delivery.

Ensure any frozen items are thoroughly defrosted before cooking.

### Pies

Pre-heat the oven to 180 °C. Place pies on a baking tray and then cover with foil. This stops the pie tops from burning. Place in the oven for approximately 15 minutes. Remove the foil and return to the oven for around 3-5 minutes ensuring the pies are piping hot. Remove from the oven and allow to cool slightly before removing the foil dishes and plating up. (This is the preferred method)

OR

Remove the pies from their dishes and heat upside down in a microwave for 1-2 minutes. Return to their foil dishes, place on a baking tray and into pre-heated oven at 200°C and bake for 5 minutes ensuring the pies are piping hot.

### Liquor

The liquor container can be microwaved.

**Fresh/chilled liquor** – Cold liquor will ‘set’ or become jelly like, this is perfectly normal. Stir gently before pouring the required amount into a saucepan. Stir gently while heating and do not allow to boil as this will impair the flavour. Liquor can be microwaved, stir frequently and avoid over heating.

**Frozen liquor** – Defrost the required amount either in the fridge or by microwaving. Defrosted liquor can sometimes have a ‘granular’ texture, use a hand whisk to mix back up to smooth texture. Follow the instructions above to bring up to temperature.

If required, add small amounts of hot water to thin the liquor down during heating.

### Mashed potato

The mash container can be microwaved.

Lightly break up the mash and loosely replace the lid. Microwave for 5-6 minutes until hot. For best results, fluff up the potato regularly during cooking time.

**Results and times will vary according to your own equipment. Please ensure all food is thoroughly cooked before serving.**

Got a question? Please call us on 01732 25 25 25

*Serving traditional pie and mash since 1890*