



**Handmade pies delivered to your door**

**TRADITIONAL ~ BRITISH ~ QUALITY**



Thank you for your order. Your pies have been baked just for you and delivered in a specially packed chill box for freshness. We hope you enjoy our award winning pies.



*" They are simply ready to re-heat and eat "*



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.

## HEATING GUIDELINES

### Re-heating cooked Deep Fill pies

(Steak varieties, Chicken varieties, Lamb varieties, Root Veg, Minced Beef & Onion, Cheese Potato & Onion)

Pre-heat the oven to 180 °C / 350°F / Gas Mark 4. Place pies on a baking tray and cover with foil, this stops the pie tops from burning. Place in the oven for 20 minutes. Remove the foil and return to the oven for around 5 minutes ensuring the pies are piping hot. Allow the pie to stand for 2-3 minutes before serving.

OR

Remove the pies from their dishes and heat upside down in a microwave (800 watts) for 5 minutes. Return to their dishes, place on a baking tray and into pre-heated oven at 200°C / 400°F / Gas Mark 6 and bake for 10 minutes, ensuring all the pies are piping hot. Allow the pie to stand for 2-3 minutes before serving.

### Re-heating cooked Traditional pies

(Minced beef, Cheese & onion, Soya, Chilli minced beef)

Pre-heat the oven to 180 °C / 350°F / Gas Mark 4. Place pies on a baking tray and cover with foil. This stops the pie tops from burning. Place in the oven for 15 minutes. Remove the foil and return to the oven for around 5 minutes ensuring the pies are piping hot. Allow the pie to stand for 2-3 minutes before serving.

OR

Remove the pies from their dishes and heat upside down in a microwave (800 watts) for 4 minutes. Return to their dishes, place on a baking tray and into pre-heated oven at 200°C / 400°F / Gas Mark 6 and bake for 10 minutes, ensuring all the pies are piping hot. Allow the pie to stand for 2-3 minutes before serving.

Results and times will vary according to your own equipment.

Please ensure all food is thoroughly cooked before serving. Got a question? Call 01732 252525 or email [sales@pieshop.co.uk](mailto:sales@pieshop.co.uk)

## Re-heating cooked Celebration pies

(Large 9in pies)

Pre-heat the oven to 180 °C / 350°F / Gas Mark 4. Place the pie on a baking tray and cover with foil. This stops the pie top from burning. Place in the oven for 30 minutes. Remove the foil and return to the oven for around 5-10 minutes ensuring the pie is piping hot. Allow the pie to stand for 2-3 minutes before serving.

OR

Remove the pie from it's foil dish and heat in a microwave (800 watts) for 8 minutes. Return to the foil dish, place on a baking tray and into pre-heated oven at 200°C / 400°F / Gas Mark 6 and bake for 15-20 minutes, always ensuring the pie is piping hot. Allow the pie to stand for 2-3 minutes before serving.

## Re-heating cooked fruit pies

Our cooked fruit pies may be eaten cold. Alternatively: Pre-heat the oven to 170 °C / 335°F. Place pies on a baking tray and cover with foil. This stops the pie tops from burning. Place in the oven for 10 minutes. Remove the foil and return to the oven for around 5 minutes ensuring the pies are piping hot. Allow the pie to stand for 2-3 minutes before serving. Caution: The fruit filling will be extremely hot.

## Re-heating liquor or gravy

The liquor pouch can be microwaved but we suggest pouring into a jug or bowl before reheating.

**Fresh/chilled liquor** – Cold liquor will 'set' or become jelly like, this is perfectly normal. Open the pouch using scissors and stir gently before pouring the required amount into a saucepan. Heat for 5 minutes on a moderate heat. Stir while heating and do not allow to boil as this will impair the flavour.

Liquor can be microwaved in the pouch. Cut off the top of the pouch using scissors. Stand the pouch on a plate in the microwave and heat for 2-3 minutes. Stir half way through and avoid over heating.

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

## Re-heating mashed potato

The mashed potato container can be microwaved. Lightly break up the mash with a fork and loosely replace the lid. Microwave for 5-6 minutes until hot. Stir half way through and avoid over heating.

## Allergy Information

Our gluten free pies and instant liquor are gluten free. All of our other pies, liquor and gravy contain wheat flour (gluten). Many of our pies also contain soya as a pastry ingredient. We use mustard & celery extract in several pie recipes. Please refer to our website [www.pieshop.co.uk](http://www.pieshop.co.uk) for ingredients and allergen information or contact us on 01732 252525.

### **Goddard's Pies Limited - Established 1890**

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**TRADE ~ WHOLESALE ~ MAIL ORDER**

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