



HEATING INSTRUCTIONS

For best results we suggest to defrost (ontdooien) the frozen pie in your fridge overnight prior to baking.

- A. Instructions for **DEFROSTED** pie (pie is coming from fridge temperature NOT directly from freezer):

Appliances:  Oven

1. Preheat the oven at **170 C degrees** (fan forced oven - hete lucht )
2. Take the defrosted pies out of the plastic wrapping
3. Lightly wet the top pastry of each pie with a little water (using your hands).
4. Place on an oven tray, and bake on the middle shelf in the oven for **20- 25 minutes** or until hot (internal temperature 65 C or more). If you are baking 6 or more pies, you may need to heat for a further 5-10 mins.
5. Take them out the oven, let them cool down for 5 minutes before eating.

*Note, this is a guide only, some ovens vary. If you have a naturally hot or cold oven, adjust accordingly. The key is a slow warming so you don't dry out the pastry.

- B. Instructions for **FROZEN** pie (pie is still rock hard frozen!)

If you are in a hurry, your pie can be heated from frozen in no time!

Appliances:  Microwave +  Oven

1. Preheat the oven at **170 C degrees** (fan forced oven - hete lucht )
2. Take the frozen pies out of the plastic wrapping and microwave on medium (800W) for 2 minutes, or until room temperature to touch on the outside (not hot) and still a little frozen in the centre.
3. Lightly wet the top pastry of each pie with a little water (using your hands).
4. Place on an oven tray, and bake on the middle shelf in the oven for **20- 25 minutes** or until hot (internal temperature 65C or more). If you are baking 6 or more pies, you may need to heat for a further 5-10 mins.
5. Take them out the oven, let them cool down for 5 minutes before eating.

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