

Product Preparation Guide

Product category	Product names	Cooking Time	Preparation Instructions	Bake/Fry Temperature	Special Precautions
Pastries	Vol au vents	18-20 minutes	Bake from frozen Place on greased baking tray. Brush with beaten egg.	Bake in a pre-heated oven @ 180 degrees Celsius.	
	Majestic Pies	18-20 minutes			
	Mini Pies	18-20 minutes			
	Cocktail Pies	18-20 minutes			
	CT Sausage Roll	18-20 minutes			
	Large Sausage Roll	18-20 minutes			
Quiche	Mini Quiche	5-7 minutes	Bake from frozen Place on greased baking tray.	Bake in a pre-heated oven @ 180 degrees Celsius.	
	Medium Quiche	7-10 minutes			
Rissoles	Mini and Cocktail	5-7 minutes	Fry from frozen.	Heat oil to 180 degrees Celsius and fry until golden brown	
Cocktail Pizzas	Assorted flavours	5-8minutes	Bake from frozen	Bake in a pre-heated oven @ 180 degrees Celsius.	
Roti	Large	4-5 minutes	Place pack in microwave, Turn over after 2 minutes.	Microwave on high heat.	
Samoosa	Cocktail	7-10 minutes	Fry from frozen.	Heat oil to 160 degrees Celsius and fry until golden brown	
	Standard	7-10 minutes			
	Jumbo	10-15 minutes			
Spring Roll	Cocktail	7-10 minutes	Fry from frozen.	Heat oil to 160 degrees Celsius and fry until golden brown	
	Standard	7-10 minutes			
	Jumbo	10-15 minutes			
Samoosa & Spring Roll	Cheese and Onion products	7-10 minutes	Fry from frozen.	Heat oil to 140 degrees Celsius and fry until golden brown	

Special Guidelines

For best frying results:

- **Fry all goods from frozen**
- Ensure oil is clean. (Filter oil through a fine mesh at 60°C to re-use oil)
- Have an oil thermometer handy or use the setting on the fryer as a guide.
- Fry in small batches – if you add a large batch, the oil temperature will drop and breakage is more likely to occur.
- Always drain product in a basket or slotted spoon for excess oil to run down. Thereafter place product on absorbent paper towels or greaseproof paper after removing from fryer.
- **If a product bursts open/ filling seeps out, remove from oil immediately.**

Temperature Guide

Low temperature	100-120°C	Samoosa will go oily and soggy.
		Half-moons will fry open if fried at cold temperatures. If the half-moon is fried too long, the pastry will soften and burst open.
High temperature	180°C and hotter	Small bubbles will form on samoosa pastry. The samoosa will brown fast but the filling will be cold/ raw.