

REHEATING YOUR PIE AND MASH

ONCE YOU HAVE RECEIVED YOUR DELIVERY CONSUME WITHIN 3 DAYS OR FREEZE ON THE SAME DAY. MAKE SURE ALL PRODUCTS ARE THOROUGHLY DEFROSTED BEFORE REHEATING.

RE-HEATING COOKED TRADITIONAL PIES

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.

RE-HEATING LIQUOR OR GRAVY

For best results we recommend heating liquor/gravy on the hob - put 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.

Microwave method:

Pour liquor/ gravy into a jug or bowl before reheating - place in the microwave and heat for 2-3 minutes on full power, stir halfway through. Let it sit for 1 min before serving.

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

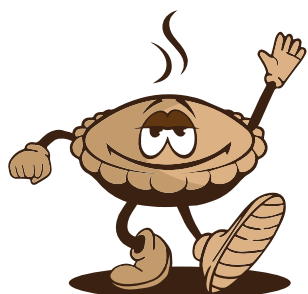
Please note – Cold liquor will 'set' or become jelly like, this is perfectly normal.

RE-HEATING MASHED POTATO

The mashed potato container can be microwaved, but please remove the lid before you do so. Lightly break up the mash with a fork. Microwave for 5-6 minutes until hot. Stir half way through and avoid over heating. For best results, fluff up the potato regularly during cooking time.

ALLERGEN INFORMATION

All of our pies, liquor and gravy contain wheat flour (gluten). Many of our pies also contain soya as a pastry ingredient. We use mustard and celery extract in several pie recipes. Our cake and custard contains eggs and dairy, and may contain wheat and nut traces.



FOR FUTURE ORDERS AND QUESTIONS
bushpieandmash.co.uk



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