

BURNT ENDS

BAKERY

STORAGE & REHEATING GUIDE

BREADS: SOURDOUGH, WHITE LOAF, SANGER BUNS, JALAPEÑO CHEESE FOCACCIA

Storage guide: Ideally to be wrapped tightly and stored at room temperature.

Reheating: Reheat loaf in 180°C oven for 5-8 minutes. Let the loaf cool for 10 minutes before slicing.

Best Before: Up to 2-3 days at room temperature and up to 4-5 days in refrigerator.

DOUGHNUTS*: PLAIN, NUTELLA, VANILLA, PANDAN, LEMON MERINGUE, COFFEE

Storage guide: Store at ambient room temperature.

Best Before: Best consumed within 4-6 hours from purchase. Store in refrigerator if it needs to be kept overnight. Please note that texture will change once refrigerated.

*Fillings for Vanilla, Pandan, Lemon Meringue & Coffee contain eggs. Lemon Meringue contains pork-based gelatin.

All our doughnut's dough contains eggs.

COOKIES: CHOCOLATE CHIP, SALTED CARAMELISED WHITE CHOCOLATE & MACADAMIA

Storage guide: Store at ambient room temperature in an air-tight container.

Reheating: Reheat cookies in microwave for 30 sec -1 minutes, or until warm throughout. Reheat cookies in 170°C oven for 5-7 minutes, or until warm throughout.

Best Before: Up to 1 day at room temperature and 3 days in refrigerator.

PASTRIES: CINNAMON KNOTS, PLAIN SCONES, CHEESE & ONION SCONES

Storage guide: Store at ambient room temperature.

Reheating: Reheat in microwave for 1-2 minutes or until warm throughout. Reheat in 175°C oven for 3-4 minutes (scones) & 7-9 minutes (cinnamon rolls), or until warm throughout.

Best Before: Best consumed warm within the same day. Last up to 2 days at ambient room temperature and 3 days in refrigerator.

TART: WHOLE BERRY TART

Storage guide: Store at ambient room temperature.

Reheating: Reheat whole berry tart in 160°C oven for 10-12 minutes, or until warm throughout. Reheat a slice of berry tart in 160°C oven for 3-4 minutes, or until warm throughout.

Best Before: Best consumed within the same day. Last up to 1-2 days in refrigerator.

OTHERS:

Smoked Sea Salt: Ensure the bottle is sealed tightly and stored at ambient room temperature

Seasonal Compote: Best consumed within a day. Last up to 3-4 days in the refrigerator.

Vanilla Chantilly: Best refrigerated and consumed within a day.

Cream Cheese Frosting: Best served at room temperature until spreadable. Store refrigerated up to 5 days

Beef Marmalade: Best stored refrigerated. Eat within 7 days. Reheat in a pot on low to medium heat, stirring continuously.

**To open: unlatch and pull on rubber tab to release the protective seal