

INSTRUCTIONS AND INGREDIENTS

Freezer meals - desserts

ORANGE AND WHITE CHOCOLATE BREAD AND BUTTER PUDDING/ CHOCOLATE AND RAISIN BREAD AND BUTTER PUDDING

Cooking instructions:

Cook at 180c for 25- 30 mins until hot

Ingredients:

Bread, butter, orange, white chocolate, sugar, eggs, milk, double cream

RHUBARB, ALMOND AND GINGER CRUMBLE GF WF VN

Cooking instructions:

Cook at 180c for 25- 30 mins until hot with the lid off

Ingredients:

Rhubarb, almond, ginger, gluten free flour, butter, sugar

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE

STICKY TOFFEE PUDDING v

Cooking instructions

This meal is to be cooked from frozen. Pre-heat the oven to 180°C or Gas mark 6.

Keep the lid on from the container and cook for 20-25 mins or until piping hot.

Ingredients

Butter, flour, eggs, sugar, dates, bicarbonate of soda. Sugar, butter and cream for the toffee sauce

APPLE TART TATIN v

Cooking instructions:

Cook at 180c for 15-20 mins until hot with the lid off

Ingredients:

Apples, butter, sugar, puff pastry

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.