

Lincoln Bakery™

Your Recipe for Success!

— Grandelby's —  
**Pie Pots**



[www.lincolnbakery.co.nz](http://www.lincolnbakery.co.nz)

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## Grandelby's Pie Pots

### Product Specifications



**60mm**

**Diameter:** 60mm

**Height:** 30mm

**Loose Packed:** 180 per carton



**85mm**

**Diameter:** 85mm

**Height:** 33mm

**Loose Packed:** 100 per carton

**Storage:** Our pastry shells have a seven month "best before" shelf life. Once opened store out of direct sunlight in a cool dry space.

Pie Pot Servings	Per package 1.00		
	Ave per serve Mini: 60mm 22gms	Ave per serve Standard: 85mm 30gms	Ave per serve Ave Quantity per 100gm
Energy	393.8kJ	537.0kJ	1790kJ
Protein	1.4g	1.9g	6.4g
Fat - Total	3.7g	5.1g	17.0g
- Saturated	1.7g	2.4g	7.9g
Carbohydrate	13.4g	18.3g	61.1g
Sugars	0.1g	0.1g	0.4g
Sodium	97mg	132mg	440mg

**INGREDIENTS:** Wheat Flour, Vegetable Shortening (Vegetable Oil, Emulsifier (471), Antioxidant (Soy Tocopherol)), Starch, Salt, Iodine, Preservative (202).

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### Baking Instructions

Ensure Pie Pots are filled to within ½ cm of the top.

Cook as soon as possible after filling.

Place (well separated to allow even heat) on a tray, and bake until lightly browned.

Baking time depends on size and filling type: A recommended time is 18 - 20minutes.

Temperature: Fan oven: 180°

Non fan oven 195°

Deck Ovens 220°

Pastry should be light and "crisp" after baking. Heat for a minimal period in a microwave if a softer pastry is required.

Filled Pie Pots may be completely reheated in a Microwave oven. Pastry does not toughen. For best freezing results - fill and bake in advance, then refrigerate overnight before freezing.

### RECIPES

#### Simple Quiche for 6 Pie Pots

Simple Quiche for 6 Pie Pots e.g. (Smoked chicken and Apricot, ham and tomato or a selection of vegetables)

Ingredients: 6 Pie Pots, 85mm. 6 eggs, ½ cup cream, ½ cup milk, ½ cup grated cheese, seasonings, selected meat or vegetarian options to suit.

**Method:** Beat eggs together until well mixed. Add cream and milk with seasonings. Add chopped ingredients stirring until evenly dispersed. Fill Pie Pots within ½ cm of top then add a little more grated cheese. Bake as per instructions at the top of the page.

#### Simple Apple Crumble

Ingredients: Pie Pots, Canned Apple Pie filling, butter, flour, rolled oats, brown sugar.

**Method:** Fill the pie pots no more than 3mm from the top with pie filling. Make a crumble by rubbing the butter into flour, sugar & rolled oats until it has a crumbly texture. Pile the crumble into the pies. Bake at 180°C in a an oven for 18 - 20 mins. Serve with whipped cream or yogurt.

#### Smoked Fish Pie

Ingredients: Pie Pots, Fresh or canned smoked fish, butter, flour, milk & seasonings.

**Method:** Make a white sauce with the butter, flour, milk and seasonings. If using tinned fish use some of the liquid in the sauce for a fuller flavour. Add shredded fish, cool and fill pie pots. Top with either mashed potato, pumpkin or kumara either piped or spooned. Bake at 180°C in fan oven for 18 - 20 mins.

For a full selection of serving suggestions and our complete product range visit:

[www.lincolnbakery.co.nz](http://www.lincolnbakery.co.nz)