

Lincoln Bakery™

Your Recipe for Success!

Savoury Pastry Shells



www.lincolnbakery.co.nz

Savoury Pastry Shells



Product Specifications



45mm

Diameter: 45mm

Height: 18mm

Catering Pack: 240 per carton

Retail Pack: 1 dozen per pack

20 packs per carton



60mm

Diameter: 60mm

Height: 18mm

Catering Pack: 240 per carton

Retail Pack: 1 dozen per pack

20 packs per carton



85mm

Diameter: 85mm

Height: 18mm

Catering Pack: 144 per carton

Nutritional Info:	Sweet Pastry
	Avg Qty Per 100g
Energy	2150kJ
Protein	10.2g
Total Fat	29.9g
Saturated Fat	16.9g
Carbohydrate - Total	54.0g
Total - Sugars	2.8g
Sodium	509mg

Ingredients: Wheat Flour, Margarine (Vegetable Oil, Water, Salt, Emulsifiers (471), Soy, (322), Antioxidant (306) Flavour, Colour (160a), Acidity Regulator (330), Butter, Egg, Spices.

Serving Suggestions

Please visit lincolnbakery.co.nz for more serving suggestions

Pastry shells can be filled and re-baked for 10-15 minutes in a moderate oven. Be sure not to over bake as this will result in a dryer, darkened product.

Spinach & Feta: (for 1 dozen shells)

Mix together 2 eggs and 1/2 a container of sour cream. Add diced feta and a small bunch of cut spinach. Season. Spoon into shells and bake at 180° C for approximately 10 - 15 minutes.

Bacon & Egg: (for 1 dozen shells)

Two or three eggs, 150g diced bacon, 1 cup of milk and seasoning. Mix all together and spoon into pastry shells. Top finely with cut parsley. Bake at 180° C for approximately 10 - 15 minutes.

Easy Fillings:

Spoon a tasty relish into the base of the shell and garnish with a cube of Feta and a mint leaf.

Purchase a seafood medley from your favourite deli, fill pastry shell and garnish with a ring of lemon and sprig of fennel. Smoked salmon is also a keen favourite.

Slice marinated mushrooms into your shell, sprinkle with diced capsicum and pop a leaf or two of oregano on top.

Mash an avocado with lemon juice and a little Tabasco sauce, spoon into your pastry shell. Top with a sliced black olive and slice of tomato.

Finely dice vegetables such as cucumber, red onion, capsicum, corn kernels and garnish with a little sour cream and sprigs of chives.

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See our full product range at:

www.lincolnbakery.co.nz