



KEEP FROZEN UNTIL READY FOR USE

DO NOT STORE IN REFRIGERATOR



TEL: 1-800-585-3243 • FAX: 323-888-2936

WWW.LECHEFBAKERY.COM

HANDLING INSTRUCTIONS

- Remove box of pastries from the freezer and remove the plastic wrapping.
 - Allow pastries to thaw at room temperature for approximately 1-½ to 2 hours.
-

FOR SEALED FRESH BAKE™

- Remove pastry from box and place on a sheet pan lined with parchment paper.
- Place sheet pan in a preheated oven.

CONVECTION OVEN

- 375°F for approximately 4 to 5 minutes.

CONVENTIONAL OVEN

- 400°F for approximately 4 to 5 minutes. Pastries best served within 8 hours after thawing.

SHELF LIFE

- Store product in freezer until ready for use. Keep at -10°F to 0°F degrees for 3 to 4 months.