

Ready Bake Product Catalogue





OUR STORY

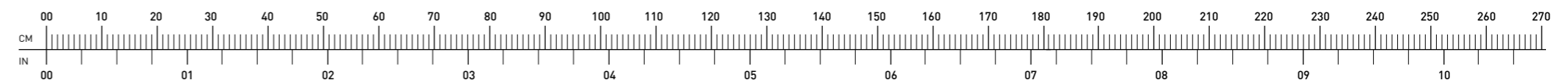
Ready Bake was established in 1987, by the late John Kennedy. John recognised the need for frozen unbaked pastry products while operating his bakery in Brisbane, Australia.

Ready Bake prides itself on producing premium quality pastry products. Our aim is to create pastry products that ultimately saves our customers time, labour and to provide convenience for their business. Our quality pastry products are consistently blended to ensure that you can rely on them every time. We use and perfect traditional recipes to create innovative products to meet industry demands.

Here at Ready Bake, we develop and sustain relationships with our customers which are built on trust and respect. Ready Bake is cognisant of customer needs and this is reflected through high levels of customer service, product development and innovation.



MEASURE THE SIZE OF YOUR SHELLS BELOW



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GLUTEN FREE - SWEET



Innovative, fresh and delicious; our range of 100% Gluten Free Sweet and Savoury Shells are available in a range of different shapes and sizes. Using only the highest quality and grade of gluten free flours, our Company team of Chefs have crafted and perfected a world class Gluten Free Pastry Shell range.

From canapé and finger food events to buffets, morning & afternoon tea platters, and plated entree & desserts, our Gluten Free range is so versatile, it can be used in most applications throughout the foodservice industry.

Recipe ideas for Gluten Free tart and tartlets are:

- Sundried Tomato and Cheddar Savoury Quiche - *recipe on page 44*
- Pecan Tart - *recipe on page 45*
- Farmhouse Cheese and Double Smoked Bacon Quiche
- Macadamia Nut Caramel Tarts
- Passionfruit Curd Meringue Tarts







QUICK TIP

These functional shells can either be prebaked then filled with a cold-set fill, or a raw fill can be placed in the raw shell, then baked.

 <p>Product code GFPCCT Quantity 70 Patisserie Cream Profiterole Product weight: 31g</p>	 <p>Product code GFSSCH75 Quantity 48 75mm Chocolate Shortbread Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g</p>	 <p>Product code GFRS105F Quantity 64 105mm Rectangle Fluted Shortbread Shell Shell depth: 23mm Product volume (liquid): 74g</p>
 <p>Product code GFSSS62 Quantity 72 62mm Shortbread Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 35g</p>	 <p>Product code GFSSS75 Quantity 48 75mm Shortbread Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g</p>	 <p>Product code BGFSSS62 Quantity 128 62mm Baked Shortbread Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 25g</p>

GLUTEN FREE - SAVOURY

 <p>Product code GFQSQ50 Quantity 128 50mm Square Savoury Shell Shell depth: 30mm Product volume (liquid): 42g</p>	 <p>Product code GFPB99 Quantity 40 99mm Savoury Pie Shell Shell depth: 31mm Product volume (liquid): 140g</p>	 <p>Product code GFPBT99 Quantity 20 99mm Savoury Pie Shell with matching Puff Pie Top Shell depth: 31mm Product volume (liquid): 140g</p>
 <p>Product code GFRQ105F Quantity 64 105mm Rectangle Fluted Savoury Shell Shell depth: 23mm Product volume (liquid): 74g</p>	 <p>Product code GFPBT209 Quantity 10 209mm Savoury Pie Shell with matching Puff Pie Top Shell depth: 21mm Product volume (liquid): 450g</p>	 <p>Product code GFSR150 Quantity 60 150mm Beef Sausage Roll Product weight: 160g</p>



105mm Gluten Free Rectangle Fluted Savoury Shells - GFRQ105F with a sundried tomato & cheddar quiche filling

VEGAN & GLUTEN FREE



Ready Bake's Vegan & Gluten Free Pastry has been developed for the growing population seeking vegan & gluten free food options. Without compromising on taste or quality, these products provide a convenient solution for your business to cater for both vegan & gluten free customers.

Recipe ideas for the Vegan & Gluten Free range include:

- Vegetable Curry Pie - *recipe on page 42*
- Roast Vegetable Mille-Feuille with Beetroot Relish
- Spinach, Chickpea & Sweet Potato Rolls

	Product code VGFPBT99	Quantity 20
99mm Savoury Pie Shell with matching Puff Pie Top		
Shell depth: 31mm		
Product volume (liquid): 140g		

	Product code VGFR125	Quantity 30
125mm Gourmet Roll		
Product weight: 140g		

	Product code VGFP5	Quantity 1
Puff Pastry Roll		
Product dimensions: 4.7m. x 360mm x 2.75mm		
Product weight: 5kg		



Vegan & Gluten Free Puff Pastry - VGFP5
Passionfruit and Blackberry Mille-Feuille

VEGAN



Ready Bake's Vegan Pastry has been created specially to suit vegan palates. Made using a mix of the finest plant-based ingredients, this light and flaky pastry can be used for a variety of vegan applications.

Recipe ideas for the Vegan range include:

- Garden Vegetable Vegan Quiche
- Vegan Vegetable Curry Pie

	Product code VPBT99	Quantity 20
99mm Savoury Pie Shell with matching Puff Pie Top		
Shell Depth: 31mm		
Product volume (liquid): 140g		

	Product code PT10	Quantity 1
Puff Pastry Roll		
Product dimensions: 7m. x 460mm x 2.75mm		
Product weight: 10kg		



QUICK TIP









Garnish with seeds to identify from non-vegan products.

99mm Vegan Savoury Pie Shell with matching Puff Pie Top - VPBT99 with a vegetable curry filling






100% BUTTER SWEET SHORTBREAD PASTRY

Ready Bake's 100% Butter Sweet Shortbread Shell range is known, admired and utilised by top chefs from not only Australia, but also globally. Developed by our Company Founder, the late Mr John Kennedy, and perfected from traditional quality ingredients over the past 34 years, our 100% Butter Sweet Shortbread Shell range will add quality and class to your desserts. Our Butter Sweet Shortbread Shells are available in a large variety of shapes and sizes. Renowned for their versatility, these shells can be used for finger food functions, buffets, dessert display cabinets, morning and afternoon tea platters and plated desserts.

 <p>Product code SSP40</p> <p>Quantity 200</p> <p>40mm Shell</p> <p>Shell depth: 18mm Product Volume (liquid): 12g</p>	 <p>Product code SS72S SS72L</p> <p>Quantity 100 280</p> <p>72mm Shell</p> <p>Shell depth: 22mm Product Volume (liquid): 36g</p>
 <p>Product code SSQ50</p> <p>Quantity 128</p> <p>50mm Square Shell</p> <p>Shell depth: 30mm Product Volume (liquid): 42g</p>	 <p>Product code SSS75</p> <p>Quantity 96</p> <p>75mm Shell (Straight Sided)</p> <p>Shell depth: 25mm Product Volume (liquid): 59g</p>
 <p>Product code SSP62S</p> <p>Quantity 144</p> <p>62mm Shell</p> <p>Shell depth: 19mm Product Volume (liquid): 25g</p>	 <p>Product code SSS85</p> <p>Quantity 72</p> <p>85mm Shell (Straight Sided)</p> <p>Shell depth: 24mm Product Volume (liquid): 73g</p>
 <p>Product code SSS62</p> <p>Quantity 200</p> <p>62mm Shell (Straight Sided)</p> <p>Shell depth: 25mm Product Volume (liquid): 35g</p>	 <p>Product code SSS90</p> <p>Quantity 72</p> <p>90mm Shell (Straight Sided)</p> <p>Shell depth: 23mm Product volume (liquid): 78g</p>



75mm Butter Sweet Shortbread Shell (Straight Sided) - SSS75
with a creamy milk chocolate mousse and fresh raspberry
filling, topped with a gold dusted chocolate sphere

 <p>Product code SS92</p> <p>Quantity 150</p> <p>92mm Shell</p> <p>Shell depth: 24mm Product volume (liquid): 74g</p>	 <p>Product code SS243</p> <p>Quantity 12</p> <p>243mm Shell</p> <p>Shell depth: 39mm Product volume (liquid): 1050g</p>
 <p>Product code SS100F</p> <p>Quantity 81</p> <p>100mm Fluted Shell</p> <p>Shell depth: 18mm Product volume (liquid): 70g</p>	 <p>Product code SSS260</p> <p>Quantity 15</p> <p>260mm Shell</p> <p>Shell depth: 24mm Product volume (liquid): 790g</p>
 <p>Product code SS102S SS102L</p> <p>Quantity 44 126</p> <p>102mm Shell</p> <p>Shell depth: 27mm Product volume (liquid): 100g</p>	 <p>Product code SBSH</p> <p>Quantity 12</p> <p>Shortbread Sheets</p> <p>Product dimensions: 400mm x 450mm x 3mm Product weight: 700g</p>
 <p>Product code RSS105F</p> <p>Quantity 64</p> <p>105mm Rectangle Fluted Shell</p> <p>Shell depth: 23mm Product volume (liquid): 74g</p>	 <p>Product code BSSS62</p> <p>Quantity 128</p> <p>62mm Baked Shell (Straight Sided)</p> <p>Shell depth: 21mm Product Volume (liquid): 25g</p>
 <p>Product code SSS190</p> <p>Quantity 12</p> <p>190mm Shell (Straight Sided)</p> <p>Shell depth: 35mm Product volume (liquid): 550g</p>	 <p>QUICK TIP</p> <p>Avoid placing hot filling into shells, cool first for an even bake.</p>



100% BUTTER SWEET CHOCOLATE SHORTBREAD PASTRY

Our traditional 100% Butter Sweet Shortbread Pastry has been modified to create a mouth-watering Chocolate Shortbread recipe. Using our traditional Butter Shortbread recipe, we have added the highest grade and quality coco powder, chocolate concentrate paste and chocolate essence, to produce a distinguished dark chocolate colour, flavour and aroma.

Our Chocolate Butter Shortbread Shell varieties are perfect for morning and afternoon tea platters, plated desserts, buffets and a point of difference to your dessert range. Ready Bake's quality 100% Butter Chocolate Shortbread Shell range is readily used throughout Hotels, Function Centres and Caterers, Restaurants, Bakeries and Patisseries.

Recipe ideas for this unique range include:

- Raspberry Mousse Tart with Cherry Compote - *recipe on page 52*
- Asian Inspired Panna Cotta Tart - *recipe on page 53*
- White Chocolate Sambuca Mousse with Cafe Latte Ganache
- Poached Pear and Caramel Cheesecake
- Crème Brulee Tart

	Product code SSCH75 75mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g	Quantity 96		Product code SSCH85 85mm Shell (Straight Sided) Shell depth: 24mm Product volume (liquid): 73g	Quantity 72
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QUICK TIP

Bake a plain shortbread shell with the chocolate shells so you can tell when the chocolate shells are baked.

85mm Chocolate Shortbread Shells (Straight Sided) - SSCH85 with a rich dark chocolate ganache filling, topped with fresh berries, edible flowers, and a white and milk chocolate curl





62mm Quiche Shells (Straight Sided) - QSS62
with a beetroot and feta mousse, smoked salmon
and cream cheese, and spinach and basil pesto fillings

QUICHE PASTRY SHELLS

Our Quiche Pastry has been crafted using butter and quality ingredients to produce a rich, soft and crumbly pastry, ideal for fresh egg based quiches, European pies or just as a soft buttery tart base filled with a delicious wet savoury filling. Cracked pepper and mixed herbs have been added for a point of difference and to enhance the traditional authenticity of this delicious product.

Our versatile Quiche Shells are widely utilised by Hospitals and Health Care Facilities, Function Centres and Caterers, Restaurants and Cafes, Bakeries and Patisseries.

Recipe filling ideas include:

- Caramelised Onion and Dijon Quiche - *recipe on page 49*
- Barramundi, Persian Feta and Basil Pesto Quiche
- Slow Cooked Beef Cheek and Pepper Berry Jus
- Spicy Chicken and Asparagus Quiche



QUICK TIP

Add egg mix when tray is in the oven, so fill does not spill over.

 <p>Product code QSP40 40mm Shell Shell depth: 18mm Product volume (liquid): 12g</p>	<p>Quantity 200</p>	 <p>Product code QSS90 90mm Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 80g</p>	<p>Quantity 72</p>
 <p>Product code QSS62 62mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 35g</p>	<p>Quantity 200</p>	 <p>Product code QS99 99mm Shell Shell depth: 31mm Product volume (liquid): 140g</p>	<p>Quantity 144</p>
 <p>Product code QSP62S QSP62L 62mm Shell Shell depth: 19mm Product volume (liquid): 25g</p>	<p>Quantity 144 250</p>	 <p>Product code QS102 102mm Shell Shell depth: 26mm Product volume (liquid): 100g</p>	<p>Quantity 120</p>
 <p>Product code QSS75 75mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g</p>	<p>Quantity 96</p>	 <p>Product code QS243 243mm Fluted Shell Shell depth: 40mm Product volume (liquid): 1050g</p>	<p>Quantity 12</p>
 <p>Product code QSS85 85mm Shell (Straight Sided) Shell depth: 24.5mm Product volume (liquid): 75g</p>	<p>Quantity 72</p>	 <p>Product code QD285 285mm Quiche Disk Product volume (liquid): 1078g (If shaped into a foil)</p>	<p>Quantity 24</p>







SAVOURY SHORTCRUST PASTRY SHELLS

Our premium Savoury Shortcrust recipe has been developed for simplicity of use and a second to none baked finish. Carefully selected premium fats and flours are gently mixed, rested, and then stamped into our easy-to-bake and serve foils.

Ready Bake never cuts corners when producing our first class products and this is reflected in our finished Savoury Shortcrust shells. When baked, our delicious pastry will hold firm, yet have a soft mouth feel and a delicate savoury flavour to compliment your choice of filling.

Recipe ideas include:

- Beetroot Cured Salmon and Crème Fraiche Tartlets
- Slow Cooked Massaman Duck Tartlets
- Thai Chilli Sand Crab Savoury Tartlets

 <p>Product code PBSQ50 Quantity 128 50mm Square Shell Shell depth: 30mm Product volume (liquid): 42g</p>	 <p>Product code PBS90 Quantity 72 90mm Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 80g</p>
 <p>Product code PBS62 Quantity 200 62mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 35g</p>	 <p>Product code RQS105F Quantity 64 105mm Rectangle Fluted Shell Shell depth: 23mm Product volume (liquid): 74g</p>
 <p>Product code PBS75 Quantity 96 75mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g</p>	 <p>Product code QS120F Quantity 48 120mm Fluted Shell Shell depth: 20mm Product volume (liquid): 110g</p>



QUICK TIP

Do not allow any fill to go between the foil and the pastry, to prevent the pastry sticking to the foil.



Product code
BPBSQ42
Quantity
140
42mm Baked Square Shell
Shell depth: 18mm
Product volume (liquid): 10g



120mm Fluted Savoury Shells - QS120F with a prosciutto & feta quiche filling



99mm Pie Shell - PB99
120mm Puff Pie Top - PT120
with a chicken and vegetable filling

125mm Pie Shell with
matching Puff Pie Top - PBTD
with a chunky beef and mushroom filling

102mm Pie Shell - PB102
120mm Puff Pie Top - PT120
with a classic minced beef filling

SAVOURY SHORTCRUST PIE SHELLS & PUFF TOPS

Our Savoury Pie Shell range is available in a number of unique shapes and sizes. Using the same quality recipe as our Shortcrust Pastry Shells, this variety is more commonly used as a finished savoury pie to be served on a plate in a Pub or Club, sold in a Bakery or Patisserie out of a pie warmer, or used and sold in Butcheries, Cafes or Takeaway outlets. Baking temperatures and cooking times will vary depending on the type of oven you bake your pies in.

Remember to open your steam vent fully on your oven to allow any excess steam to disperse through the vent. This will help dry bake your pastry to develop a superior tanned and caramelised finish to your pie.

Recipe ideas for your Pies include:

- Chicken and Vegetable - *recipe on page 46*
- Beef, Hickory Smoked Bacon and Red Wine
- Lamb Shank and Rosemary
- Thai Red Curry Scallop



QUICK TIP

Ensure the pastry shells are defrosted, the fill is at room temperature, and the pie top is scored to allow steam release.



Product code **PBOT** Quantity **84**
130mm Oval Pie Shell with matching Puff Pie Top
Shell depth: 28mm
Product volume (liquid): 120g



Product code **PB99** Quantity **144**
99mm Pie Shell
Shell depth: 31mm
Product volume (liquid): 140g



Product code **PBTSQ105** Quantity **70**
105mm Square Pie Shell with matching Puff Pie Top
Shell depth: 30mm
Product volume (liquid): 135g



Product code **PBS190** Quantity **12**
190mm Pie Shell
Shell depth: 35mm
Product volume (liquid): 550g



Product code **PB102** Quantity **180**
102mm Pie Shell
Shell depth: 26mm
Product volume (liquid): 100g



Product code **PB125** Quantity **72**
125mm Pie Shell
Shell depth: 48mm
Product volume (liquid): 240g



Product code **PB209** Quantity **36**
209mm Pie Shell
Shell depth: 21mm
Product volume (liquid): 450g



Product code **PT120** Quantity **180**
120mm Puff Pastry Pie Top
Product weight: 30g

Matching top for the 99mm & 102mm Pie Shells



Product code **PBTD** Quantity **60**
125mm Pie Shell with matching Puff Pie Top
Shell depth: 48mm
Product volume (liquid): 240g



Product code **PT230S** Quantity **36**
230mm Puff Pastry Pie Top
Product weight: 110g

Matching top for the 209mm Pie Shell

PUFF PASTRY & BUTTER PUFF PASTRY

Ready Bake is known and trusted for having one of the highest quality hand sheeted Puff and Butter Puff Pastry products in the Australian market. Made with only the highest grade of triple filtered fats, and finest blended wheat flours, we achieve a clean quality palate taste.

Our sheeting technique combined with our choice of only the finest quality ingredients create the perfectly flaked pastry - the only option when searching for a quality Puff Pastry. So versatile; our Puff Pastry can be used either hot or cold, for savoury dishes or sweet delights.

Recipe ideas for Puff and Butter Puff Pastry include:

- Wild Mushroom Vol au Vent with Port Cream Sauce - *recipe on page 48*
- Spinach and Feta Tarte Soleil
- Traditional Vanilla Slice with White Chocolate Fondant
- Crystallised Ginger and Apple Turnovers
- Apple and Cinnamon Galette
- Vanilla Pear Tarte Tatin



Matching top for the 62mm Pie Shell

Product code **PT62**
62mm Puff Pastry Pie Top

Quantity **200**
 Product weight: **10g**



Product code **AT150**
150mm Butter Puff Sweet Apple Turnovers Unfilled

Quantity **81**
 Product weight: **70g**



Product code **PU170**
170mm Pasties Unfilled

Quantity **50**
 Product weight: **80g**



Product code **PSH**
Puff Pastry Sheets

Quantity **15**
 Product dimensions: **445mm x 445mm x 2.75mm**
 Product weight: **650g**



Product code **P10**
Puff Pastry Roll - 7m

Quantity **1**
 Product dimensions: **7m. x 460mm x 2.75mm**

Product weight: **10kg**



Product code **BP10**
Butter Puff Pastry Roll - 7m

Quantity **1**
 Product dimensions: **7m. x 460mm x 2.75mm**

Product weight: **10kg**



QUICK TIP

Defrost to 4 degrees Celsius to peel away from the plastic.



SWEET FILLED BUTTER PUFF PASTRY

Ready Bake's Sweet Lattice range has been made using our famous Butter Puff Pastry. Available in 3 different flavours the Sweet Lattice products can be served as an individual dessert or portioned up as a sweet finger food option.



Product code **SLAA**
Sweet Lattice Almond & Apricot

Quantity **40**
 Product size: **120mm**
 Product weight: **94g**



Product code **SLAC**
Sweet Lattice Apple & Custard

Quantity **40**
 Product size: **120mm**
 Product weight: **100g**



Product code **SLCC**
Sweet Lattice Cherry Cheesecake

Quantity **40**
 Product size: **120mm**
 Product weight: **100g**



QUICK TIP

Add almond flakes before baking, and finish with a fondant.







SAUSAGE ROLLS & PASTIES

Our quality Sausage Rolls & Pasties are produced using our famous and original recipe, following a careful method and technique of hand sheeting the Puff Pastry. Flavours in our range include Spinach and Feta Gourmet Rolls, Australian Beef Sausage Rolls, and Flaky Butter Puff Pastry Beef Sausage Rolls.

We also use a light and tasty Puff Pastry for our Pasties range. Flavours in our range include our Australian Beef & Vegetable Pasties, and our Vegetarian Pasties made with a uniquely seasoned lentil mash and vegetable filling.

A new addition to this range is the Puff Dog. Ready Bake is combining our hand sheeted puff pastry in a lattice design with a locally sourced Smokey Frankfurter. To compliment this, we have added a house made mustard and cheese sauce that makes this product a great addition to any businesses' product offering.

These Rolls and Pasties are commonly found in Australian Bakeries, Patisseries, Cafes and Takeaway outlets. A handy tip for functions and a cost saving option using a premium product is to take our Rolls and cut into small bite sized portions, place on a baking tray, bake until golden brown and serve as mini sausage rolls.

 <p>Product code SF150 Quantity 60 150mm Spinach & Feta Product weight: 160g</p>	 <p>Product code VAP150 Quantity 40 150mm Vegetarian Armadillo Pastie Product weight: 150g</p>
 <p>Product code SR150 Quantity 60 150mm Beef Product weight: 160g</p>	 <p>Product code AP170 Quantity 36 170mm Armadillo Pastie (Beef & Vegetable) Product weight: 170g</p>
 <p>Product code SR150FP Quantity 60 150mm Flaky Pastry Beef Product weight: 160g</p>	 <p>Product code PD160 Quantity 30 160mm Puff Dog Product weight: 160g</p>



QUICK TIP

Brush with a fresh egg wash to achieve a golden brown bake.



Vegetarian Armadillo Pasties - VAP150

FINGER FOOD

Our Company team of Chefs have developed and crafted some creative and desirable meat and vegetable fillings for our famous Puff and Butter Puff Pastry Finger Food; suitable for 5 Star Hotels yet affordable for your price sensitive budget functions and events.

Our range includes three varieties in individual flavour packs, and two variety packs of 3 flavours, all created with our vision and goal of producing the best quality pastry and filling at an affordable price.

VARIETY FINGER FOOD PACKS

	Product code	Quantity
	VFFPME	120
	Middle Eastern Variety Finger Food Pack	
FLAVOURS		
1. Lamb Kofta		
2. Lamb Lebanese 7 Spice		
3. Moroccan Spiced Lentil & Spinach		
Average product weight: 28g		

	Product code	Quantity
	VFFPO	120
	Oriental Variety Finger Food Pack	
FLAVOURS		
1. Thai Chicken		
2. Beef Massaman Curry		
3. Beef Curry Puff		
Average product weight: 24g		

Middle Eastern Variety Finger Food Pack - VFFPME



INDIVIDUAL FINGER FOODS



Ready Bake's range of Finger Foods offer convenience and elegance in a variety of sensational flavours. The Puff Pastry Triangle size is ideal for functions and buffets where chefs would like to serve slightly larger than finger food pieces.

	Product code	Quantity
	CSML	100
	Chef's Selection Minted Lamb	
Product size: 70mm		
Product weight: 40g		

	Product code	Quantity
	CSPC	120
	Chef's Selection Pumpkin & 3 Cheese	
Product size: 40mm		
Product weight: 26g		


	Product code	Quantity
	SFTS	120
	Spinach & Feta Triangle (Small)	
Product size: 125mm		
Product weight: 40g		



Oriental Variety Finger Food Pack - VFFPO

PROFITEROLES & ÉCLAIRS

VARIETY PROFITEROLE PACKS




Product code Quantity
VPP **120**

Variety Profiterole Pack

Average product size: **40mm**
 Average product weight: **28g**

FLAVOURS

1. Patisserie Cream
2. Wild Strawberries & Cream
3. Chocolate Caramel
4. Chocolate Royale
5. Cherry Coconut
6. Chocolate Orange



Product code Quantity
EUP **120**

European Profiterole Pack

Average product size: **40mm**
 Average product weight: **28g**

FLAVOURS

1. Turkish Delight
2. Irish Cream
3. Tiramisu
4. Nougat
5. Lemon Curd
6. Pistachio

Our Pastry Chefs have developed a versatile unfilled profiterole that has a neutral flavour, so can be used as either sweet or savoury. This product is a great option for a traditional Croquembouche.









INDIVIDUAL PROFITEROLES & ÉCLAIRS

Simple, classy and mouth-watering, our Profiteroles are made using our secret Choux Pastry recipe, hand filled with flavoured patisserie cream, topped with a high quality couverture chocolate ganache, then hand finished with chocolate piping and toppings.

Our Éclair range is also hand filled Choux Pastry with a vanilla patisserie cream and couverture chocolate ganache topping.






Filled profiteroles and eclairs are best served at 2 degrees Celsius.

 <p>Product code Quantity PRU 60</p> <p>Unfilled Small Profiterole</p> <p>Product size: 40mm Product weight: 6g</p>	 <p>Product code Quantity PE 115</p> <p>Petite Éclair</p> <p>Product size: 50mm Product weight: 15g</p>	 <p>Product code Quantity PCR 75</p> <p>Chocolate Royale Profiterole</p> <p>Product size: 40mm Product weight: 28g</p>
 <p>Product code Quantity ULE 40</p> <p>Unfilled Large Éclair</p> <p>Product size: 160mm Product weight: 21g</p>	 <p>Product code Quantity ME 72</p> <p>Mini Éclair</p> <p>Product size: 75mm Product weight: 19g</p>	 <p>Product code Quantity PCTC 75</p> <p>Bavarian Custard Profiterole</p> <p>Product size: 40mm Product weight: 34g</p>



BISCUITS

Our range of Biscuits include traditional Anzac, Chocolate Chip, and Butter Shortbread. These delicious Biscuits are suitable for Cafes, Health Care Facilities, Function Centres, Pubs and Clubs.

	Product code AB Anzac Biscuit Product weight: 25g	Quantity approx. 122*
	Product code CCB Chocolate Chip Biscuit Product weight: 30g	Quantity approx. 96*
	Product code LSB Long Butter Shortbread Biscuit Product weight: 21g	Quantity approx. 138*

* Quantity based on weight



QUICK TIP

Sandwich Butter Shortbread Biscuits together with jam or fruit filling and dip each end in chocolate and coconut.



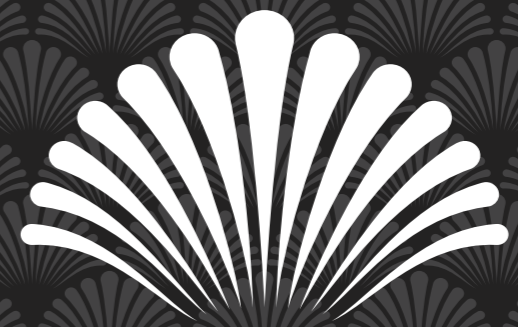
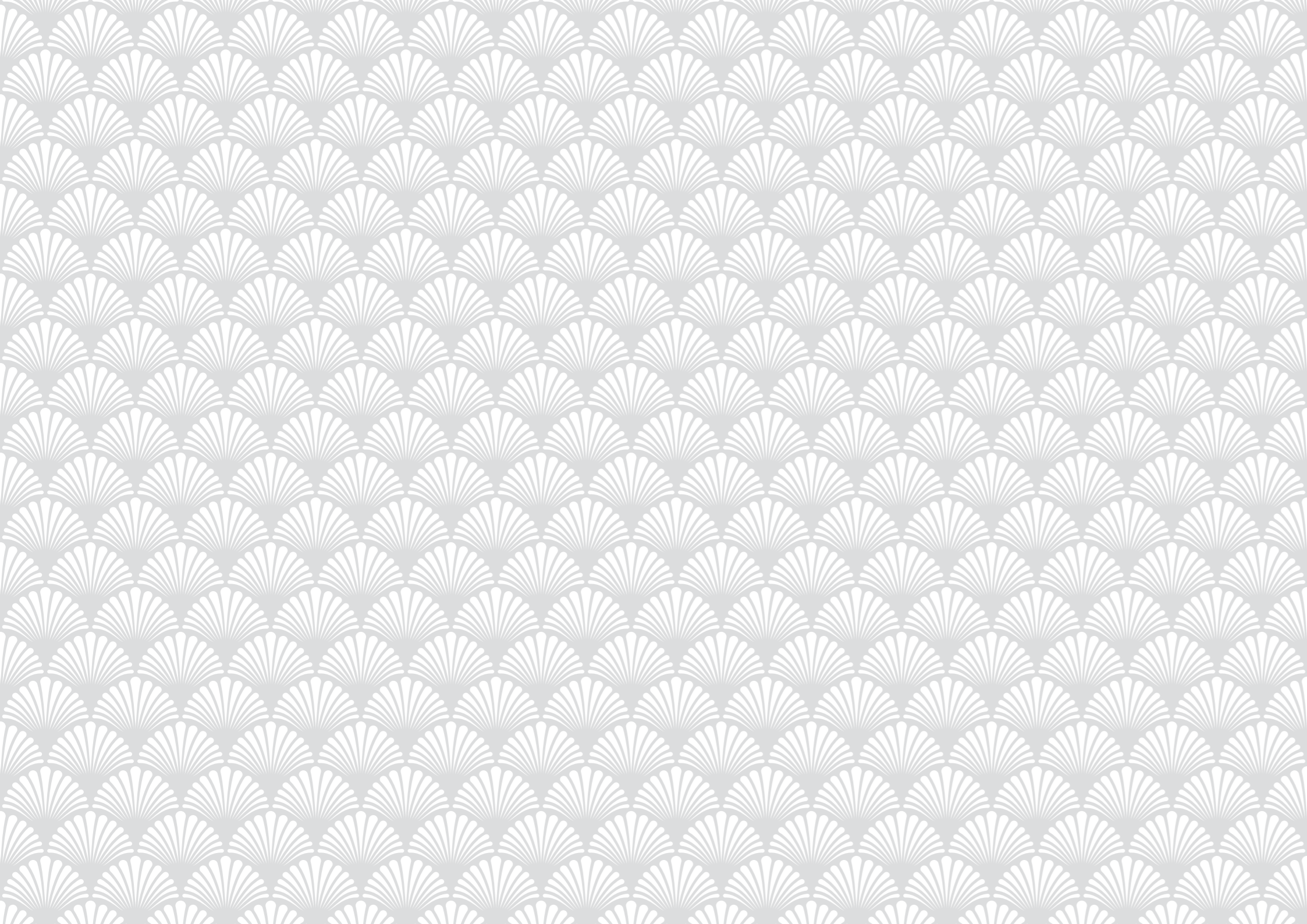
BAKING INSTRUCTIONS

Product	Thawing (Minutes)	Baking Temperature (°C)	Baking Time (Minutes)	Method
Gluten Free Shells (Small)	20	Unfilled 160	14 - 16	Upright on a flat baking tray
Gluten Free Shells (Medium)	30	Unfilled 160	15 - 17	Upright on a flat baking tray
Sweet Shortbread Shells (Small)	30	Unfilled 160	8 - 14	Upright on a flat baking tray
Sweet Shortbread Shells (Medium)	30	Unfilled 160	14 - 16	Upright on a flat baking tray
Sweet Shortbread Shells (Large)	30	Unfilled 160	16 - 20	Upright on a flat baking tray
Butter Quiche Shells (Small)	30	Unfilled 150 / Filled 160	12 - 15	Upright on a flat baking tray
Butter Quiche Shells (Medium)	30	Unfilled 150 -170 / Filled 170	13 - 20	Upright on a flat baking tray
Butter Quiche Shells (Large)	60	Filled 170	40 - 45	Upright on a flat baking tray
Savoury Pie Shells (Small)	20	Unfilled 160 / Filled 170 - 180	10 - 16	Upright on a flat baking tray
Savoury Pie Shells (Medium)	30	Filled 200 - 210	14 - 20	Upright on a flat baking tray
Savoury Pie Shells (Large)	30	Filled 210 - 215	20 - 25	Upright on a flat baking tray
Sausage Rolls (Large)	60	200 - 210	18 - 20	Ensure filling is thoroughly baked
Pasties	60	200 - 210	15 - 17	Ensure filling is thoroughly baked
Puff Dog	30	210 - 220	13 - 15	Upright on a flat baking tray
Puff & Butter Puff Pastry	30	200 - 215		As per application
Sweet Filled Butter Puff Pastry	20	200	15 - 17	Thaw product on tray before baking
Finger Food	30	190 - 200	12 - 15	Thaw product on tray before baking
Triangle (Small)	30	190 - 200	10 - 12	On a flat baking tray
Profiteroles & Éclairs	20	-	-	Thaw & serve
Biscuits	30	160	15	Silicone paper on a baking tray

*Please note the above oven temperatures and baking times are a guide only.

Shell Sizing:

- Small = 40mm to 62mm
- Medium = 72mm to 130mm
- Large = 190mm to 260mm



RB BAKED

THE ART OF FINE BAKED PASTRY

precision crafted in Australia

BAKED 100% BUTTER SWEET SHORTBREAD PASTRY SHELLS

Ready Bake's Butter Sweet Shortbread Pastry is known, trusted, admired and utilised by top chefs throughout Australia and globally. Our 100% Butter Sweet Shortbread Pastry is a mix of premium quality ingredients including rich creamy butter, creating a pastry that is light and sweet, with traditional flavour and texture.

After baking, we coat the inside of the sweet shells with a specially designed white chocolate coating. This will enhance the pastry resilience to moisture, while providing an increased natural flavour, ensuring the shells stay crisp for longer.

Using our traditional recipes, the Company's team of Chefs have precision crafted the RB Baked Butter Sweet Shortbread Shell range. These shells are available in a variety of shapes & sizes and come packed in user friendly trays that allow for filling and garnishing directly into the packaging itself.

Being a versatile product, our Baked Butter Sweet Shortbread Shells can be used for finger food functions, buffets, dessert display cabinets, morning and afternoon tea platters, and plated desserts.



Butter Shortbread Pastry

Product code Quantity
BSS32 **252**

32mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **6g**



Product code Quantity
BSS80 **54**

80mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **41g**



Product code Quantity
BSS40 **150**

40mm Round Shell

Shell depth: **19mm**
Product volume (liquid): **13g**



Product code Quantity
BSSR97 **84**

97mm Rectangle Shell

Shell depth: **18mm**
Product volume (liquid): **29g**



Product code Quantity
BSS46 **120**

46mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **15g**



Product code Quantity
BSS56 **96**

56mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **23g**



QUICK TIP

Simply fill and garnish in the plastic trays,
no need to remove from packaging until ready to serve.

BAKED 100% BUTTER SWEET CHOCOLATE SHORTBREAD PASTRY SHELLS

The RB Baked Shells range also includes our 100% Butter Sweet Chocolate Shortbread Pastry. Using our traditional Butter Shortbread recipe, we have added the highest grade and quality cocoa powder, chocolate concentrate paste, and dark chocolate essence, to produce a distinguished dark chocolate colour, flavour and aroma.

After baking, we coat the inside of the shell with dark chocolate to enhance the flavour, overall quality and integrity of our customers finished product.

Our Baked Chocolate Butter Shortbread Shell varieties are perfect for morning and afternoon tea platters, plated desserts, buffets and as a point of difference to your dessert range. These delectable shells can be used throughout Five-Star Hotels, Function Centres and Caterers, Restaurants, Bakeries and Patisseries.



Chocolate Shortbread Pastry

Product code Quantity
BCH40 **150**
40mm Round Shell
 Shell depth: **19mm**
 Product volume (liquid): **13g**



Product code Quantity
BCHR97 **84**
97mm Rectangle Shell
 Shell depth: **18mm**
 Product volume (liquid): **29g**



Product code Quantity
BCH46 **120**
46mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **15g**



Product code Quantity
BCH56 **96**
56mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **23g**



Product code Quantity
BCH80 **54**
80mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **41g**



QUICK TIP

Decorate your chocolate shortbread shells by dipping the shell rim in melted white chocolate before filling.

BAKED SAVOURY PASTRY SHELLS

Our Baked Savoury Pastry has been precision crafted using butter and quality ingredients to produce a rich, soft and crumbly pastry, ideal for egg based quiches, European pies or just as a soft buttery tart base filled with a delicious cold savoury filling.

The inside of our Baked Savoury Pastry Shells are coated with a savoury glaze which protects the pastry from the moisture of the filling, preserving the structure of the shell and providing the ideal taste, texture and presentation of our customers finished product.

These versatile shells can be widely utilised by Five-Star Hotels, Function Centres and Caterers, Restaurants and Cafes, Bakeries and Patisseries.



Savoury Pastry

Product code Quantity
BQ32 **252**
32mm Round Shell
 Shell depth: **18mm**
 Product volume (liquid): **6g**



Product code Quantity
BQ80 **54**
80mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **41g**



Product code Quantity
BQ40 **150**
40mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **13g**



Product code Quantity
BQR52 **192**
52mm Rectangle Shell
 Shell depth: **19mm**
 Product volume (liquid): **19g**



Product code Quantity
BQ46 **120**
46mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **15g**



Product code Quantity
BQ56 **96**
56mm Round Shell
 Shell depth: **17mm**
 Product volume (liquid): **23g**



Add raw egg mix and place back in oven, at a lower temperature for a longer than normal time, to bake out filling.

BAKED 100% GLUTEN FREE SAVOURY & SWEET PASTRY SHELLS

Innovative, fresh and delicious; our exclusive RB Baked range of 100% Gluten Free Pastry Shells are available in Butter Shortbread, Chocolate Shortbread, and Savoury flavours. Using only the highest quality and grade of gluten free flours, incorporating an innovative blend of tapioca, rice and potato flours, our Company team of Chefs have crafted and perfected a world class gluten free pastry.

The RB Baked 100% Gluten Free Sweet & Savoury Pastry Shells are baked, coated, and then packaged in user friendly heat sealed trays, maximising freshness and overall quality of the product.

From canape and finger food events, to buffets, morning and afternoon tea platters, and plated entrée and desserts, our Baked Gluten Free range is so versatile it can be used in most applications throughout the foodservice industry.



GLUTEN FREE SAVOURY

Product code **BGFQ40** Quantity **150**

40mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **13g**



Product code **BGFQ56** Quantity **96**

56mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **23g**



Product code **BGFQ80** Quantity **54**

80mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **41g**



Product code **BGQR52** Quantity **192**

52mm Rectangle Shell

Shell depth: **19mm**
Product volume (liquid): **19g**



Gluten Free Pastry

GLUTEN FREE SWEET SHORTBREAD

Product code **BGFS40** Quantity **150**

40mm Round Shell

Shell depth: **19mm**
Product volume (liquid): **13g**



Product code **BGFS56** Quantity **96**

56mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **23g**



Product code **BGFS80** Quantity **54**

80mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **41g**



GLUTEN FREE CHOCOLATE SHORTBREAD

Product code **BGFCH40** Quantity **150**

40mm Round Shell

Shell depth: **19mm**
Product volume (liquid): **13g**



Product code **BGFCH56** Quantity **96**

56mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **23g**



Product code **BGFCH80** Quantity **54**

80mm Round Shell

Shell depth: **17mm**
Product volume (liquid): **41g**



QUICK TIP

Garnish differently to identify finished gluten free product from gluten product when preparing both at the same time.

BAKED FILLED TARTLETS

Ready Bake has developed a brand new high quality convenience product using our Savoury & Sweet RB Baked Shells.

The Savoury Filled Tartlets are available in 3 flavours in the 40mm size. They come filled and baked, so you can simply heat and serve.

The Sweet Filled Tartlets are available in 3 flavours in the 40mm & 56mm size. They come filled and baked, so you can simply thaw and serve.



Savoury Filled Tartlets

40MM SAVOURY FILLED TARTLETS

Product code **BQFPF40** Quantity **150**

40mm Pumpkin & Feta Savoury Tartlet

Product weight: 19g



Product code **BQFTO40** Quantity **150**

40mm Sundried Tomato, Olive & Caramelised Onion Savoury Tartlet

Product weight: 19g



Product code **BQFSE40** Quantity **150**

40mm Spicy Eggplant Savoury Tartlet

Product weight: 19g



Sweet Filled Tartlets



40MM SWEET FILLED TARTLETS

Product code **BSFAB40** Quantity **150**

40mm Almond Frangipane with and Blueberry Tartlet

Product weight: 21g



Product code **BCHFCC40** Quantity **150**

40mm Chocolate and Caramel Tartlet

Product weight: 22g



Product code **BSFWR40** Quantity **150**

40mm White Chocolate Cheesecake with Raspberry Tartlet

Product weight: 23g



56MM SWEET FILLED TARTLETS

Product code **BSFAB56** Quantity **96**

56mm Almond Frangipane with and Blueberry Tartlet

Product weight: 32g



Product code **BCHFCC56** Quantity **96**

56mm Chocolate and Caramel Tartlet

Product weight: 34g



Product code **BSFWR56** Quantity **96**

56mm White Chocolate Cheesecake with Raspberry Tartlet

Product weight: 35g



FEATURES & BENEFITS

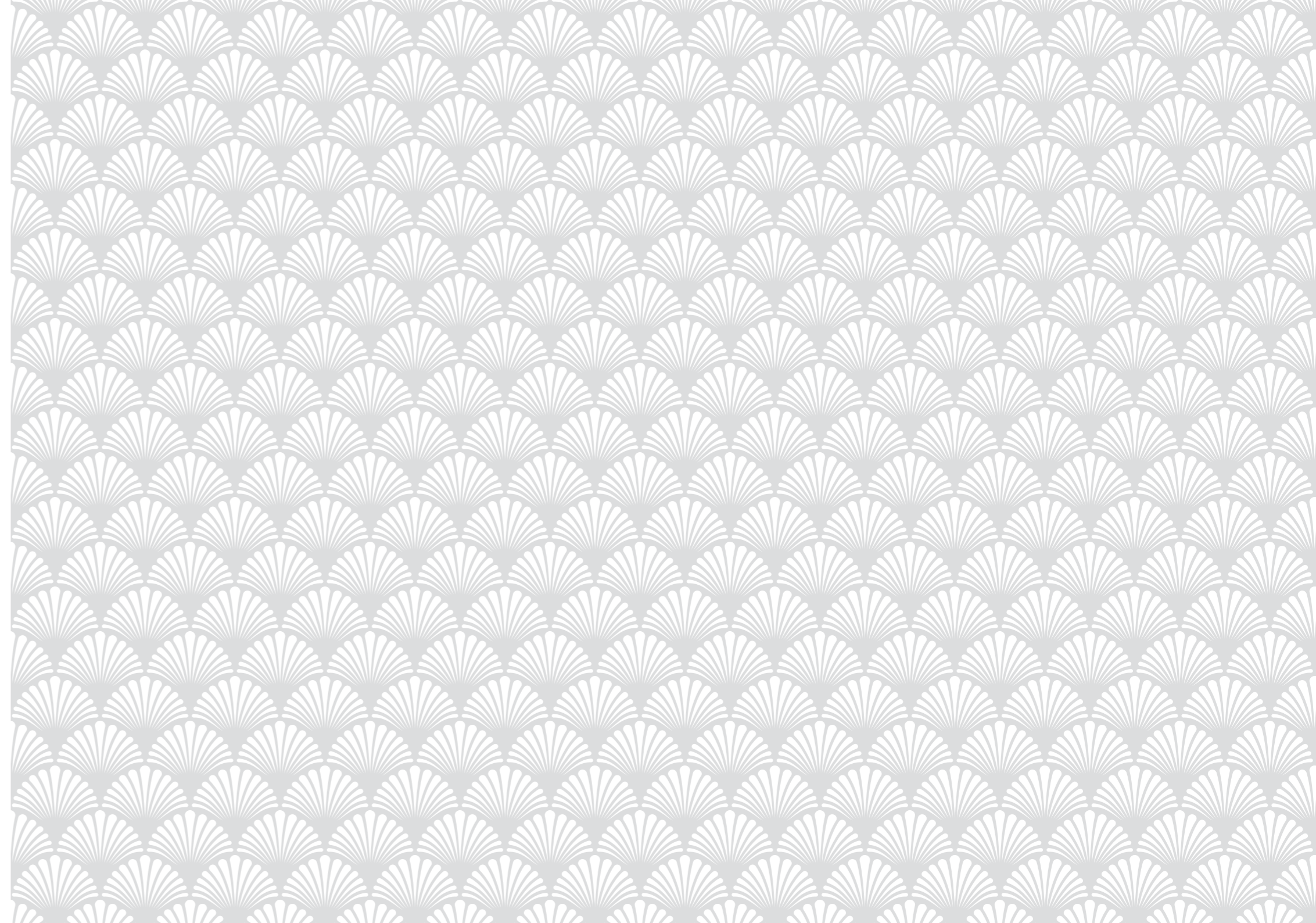
Ready Bake is committed to providing our customers with the highest quality pastry shells precision crafted right here in Australia. The RB Baked Shells range has been designed to supply our customers with a unique high end boutique pastry, giving them the base to create their own masterpiece.

RB Baked Shells Range

- Pastry shells are pre-baked generating cost efficiencies.
- Pastry shells are coated with a white chocolate coating for the sweet shortbread, a dark chocolate coating for the chocolate shortbread and a savoury glaze for the savoury range. This enhances the overall quality of our customers finished product.
- The sweet shortbread and chocolate shortbread shells are made with 100% butter.
- Available in a range of diverse shapes and sizes to meet any application.
- Innovative packaging where the pastry shells are packed into user-friendly, heat sealed trays so you can simply fill and serve.
- 100% Australian made.
- Ability to be stored at ambient or frozen temperatures.
- Versatile for any foodservice and bakery application.

Why Choose Us?

- All Ready Bake's products are Australian made and produced in Brisbane, QLD.
- We provide professional customer service and technical product support.
- Our diverse product mix meets demands across the foodservice market.
- We utilise quality Australian raw materials in our products.
- We actively engage in environmentally friendly initiatives throughout our manufacturing facility.
- BSI Certified and Export accredited.
- Halal Certification Authority of Australia.
- Strict Quality Assurance to ensure the best products possible.
- We provide customers with consistency and continuity of supply.
- Well trained national sales team, who combined have been working in the food service industry for over 125 years.
- Innovative new products.
- Producing pastry products for the foodservice marketplace for the past 34 years.





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VEGAN & GLUTEN FREE VEGETABLE CURRY PIE

Ingredients

- 16 Ready Bake 99mm Vegan & Gluten Free Pie Shells with Puff Pastry Tops (VGFPBT99)
- 1kg butternut pumpkin - peeled & 1cm diced
- 3 carrots - peeled & diced
- 1 whole cauliflower - cut into small florets
- 2 leeks - washed & diced
- 2 x 240g tins chickpeas - drained
- 1L coconut milk - unsweetened
- 2 tsp minced garlic
- ½ tsp dried chilli flakes
- 2 tsp ground turmeric
- 1 tsp ground cumin
- 1 tsp ground cardamom
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- 2 tbsp brown sugar
- 4 tbsp gluten free cornflour (mix cornflour with ½ cup cold water to form a cornflour slurry)
- Salt & pepper (for seasoning)
- 1 tbsp olive oil
- Sesame seeds or poppy seeds to garnish pie tops



Method

1. Preheat fan-forced oven to 200°C.
2. Place diced pumpkin, diced carrot and cauliflower florets onto a baking tray and drizzle with a little olive oil. Place in 200°C oven and cook for 20-25 minutes until vegetables are caramelised and just cooked (do not overcook the vegetables).
3. In a large saucepan place ½ tsp olive oil and washed & diced leeks and minced garlic. Cook until the leek is soft.
4. Add all dried & ground spices (dried chilli, ground turmeric, ground cumin, ground cardamom, ground cinnamon, ground nutmeg) and brown sugar to the leek and cook for a further 2 minutes.
5. Add coconut milk to the leek and spices and bring to the boil.
6. Once coconut milk has begun boiling, turn down heat and add cornflour slurry to thicken mix. Bring mix back to the boil and cook until mix thickens and coats the back of the spoon.
7. Add all cooked vegetables (pumpkin, carrot and cauliflower) and drained chickpeas to thickened mix. Season to taste with salt & pepper. Set aside to cool to room temperature.
8. Place pie shells and puff pastry tops onto a baking tray to thaw.
9. Once pie shells have thawed, fill each shell with room temperature curry vegetable pie mix.
10. Submerge puff pastry tops in a bowl of water briefly to wash off any excess rice flour and to ensure a proper seal between the pie bottom and pie top.
11. Place puff pastry top onto pie bottom and cut two small air holes into pie top using a pair of scissors and glaze pie top with almond milk if desired.
12. Garnish pie tops with either sesame seeds or poppy seeds (optional).
13. Place pies into a pre-heated 200°C oven and bake for approximately 20 minutes.

GLUTEN FREE SUNDRIED TOMATO AND CHEDDAR SAVOURY QUICHE

Ingredients

- 24 Ready Bake 105mm Gluten Free Savoury Rectangle Fluted Shells (GFRQ105F)
- 600ml pouring cream (*please note - thickened cream contains gluten*)
- 400ml fresh eggs (approximately 8 large eggs)
- 350g sundried tomatoes
- 350g grated cheddar cheese
- ½ tsp salt
- ¼ tsp pepper

Method

1. Preheat your oven to 170°C.
2. Crack your eggs and place into a plastic or metal jug (approximately 8 large eggs) making up 400ml in volume. Add the pouring cream, salt and pepper and blend until ingredients are combined.
3. Drain any excess oil off the sundried tomatoes and place on paper towel to remove all the oil. Roughly chop the sundried tomatoes into smaller pieces.
4. Mix the grated cheddar cheese with chopped sundried tomatoes and add evenly into the Gluten Free Savoury Rectangle Shells.
5. Pour the egg and cream mix evenly into the shells over the sundried tomato and cheese, then bake for approximately 12-15 minutes.



GLUTEN FREE PECAN TART

Ingredients

- 60 RB Baked 56mm Gluten Free Sweet Shortbread Shells (BGFS56)
- 90g butter
- 360g brown sugar
- 400ml eggs (approximately 8 large eggs)
- 3 tsp vanilla essence
- 480g golden syrup
- 600g whole pecan nuts

Method

1. Preheat your oven to 170°C.
2. Melt your butter. In a bowl, add your melted butter and brown sugar and mix.
3. Add in eggs and vanilla essence and mix to combine.
4. Finally add in golden syrup and mix to combine.
5. Evenly add the pecan nuts into all the Gluten Free Sweet Shortbread Shells.
6. Evenly pour the caramel mix into the shells over the pecan nuts.
7. Bake for 15-20 minutes.
8. Cool down in the refrigerator/ cold room then serve.



CHICKEN AND VEGETABLE PIE

Ingredients

- 12 Ready Bake 130mm Oval Pie Shells and Puff Pastry Tops (PBOT)
- ½ cup plain flour
- ½ tsp cayenne pepper - *if you like it hotter or not – add or subtract*
- ½ tsp salt
- 3 large chicken breasts - skin off
- 2 tbsp butter
- 4 tbsp olive oil
- 1 tsp white wine
- 1 leek (white part only) - finely diced
- 2 carrots - diced
- 150g peas
- 200ml chicken stock
- 200ml cream
- 2 tbsp chopped parsley or chives
- 1 egg yolk
- 50ml milk

Method

1. Combine flour, cayenne pepper and salt in bowl. Dice chicken into 2-3cm pieces. Add chicken to flour mix and toss. Shake off any excess flour.
2. Heat 1 tbsp of butter and 2 tbsp of the olive oil in large frying pan over high heat. Add chicken and stir fry for approximately 3-4 minutes. Remove chicken from pan and set aside. You might need to cook off in 2 batches.
3. Return pan to medium heat and add the rest of butter and oil. Add leeks, carrots and peas, and cook until softened, then add 1 tsp of white wine to deglaze the pan. Add stock and cream, simmer gently for 5 minutes, then return chicken to the pan and cook for further 3-4 minutes until mix starts to thicken.
4. Remove from heat, season to taste and stir in chopped parsley or chives. Let cool to room temp. Mix will go quite thick, but this is okay.
5. Preheat Oven to 200°C.
6. Once filling is at room temperature, spoon filling into thawed pie bases.
7. Submerge puff tops into water to wash away any rice flour (this ensures the pie top seals to the pie bottom).
8. Place puff tops on pie shells and brush with beaten egg and milk. Then using a pair of scissors, create a steam hole on top of each pie.
9. Bake at 200°C for 15-20 minutes or until golden & puffed.



HOUSE MADE PIE AND A HALF

Ingredients

- 20 Ready Bake 125mm Savoury Pie Shells and Puff Pastry Tops (PBTD)
- 100ml cooking oil
- 2 brown onions - diced
- 4 garlic cloves - chopped
- 3kg rump steak - diced
- 280g tomato paste
- 5L tap water
- 1L tap water
- 700g Maggi Classic Rich Gravy Mix
- 300g cornflour
- 2 eggs
- 150ml milk

Method

1. Add the cooking oil into a cooking pot and heat until almost smoking.
2. Add the onion and garlic and fry off until brown.
3. Add the beef and allow to cook for 20 minutes, add tomato paste, then add the 5L of water.
4. Simmer the mix until tender.
5. Mix the 1L of tap water with the Maggi Classic Rich Gravy Mix and cornflour.
6. Turn off the heat and whisk gravy slurry into the pie mix.
7. Let mixture sit until cool, then place in cold room/ refrigerator.
8. Defrost pie shells.
9. Take pie mixture out of the fridge and bring to room temperature before filling the pie shells.
10. Submerge puff tops into water to wash away any rice flour (this ensures the pie top seals to the pie bottom).
11. Place puff tops on pie shells and brush with beaten egg and milk. Then using a pair of scissors, create a steam hole on top of each pie.
12. Bake at 210°C for 20 minutes.



WILD MUSHROOM VOL AU VENT WITH PORT CREAM SAUCE

Ingredients

- 1 carton of Puff Pastry Sheets (PSH) or 1 Puff Pastry Roll (P10 or BP10)
- 2 eggs
- 2 tbsp milk
- 600ml cream
- 1 clove garlic
- 2 red onions
- 100g shitake mushrooms
- 200g field mushrooms
- 100g swiss brown mushrooms
- 250ml tawny port
- Salt & pepper
- Chives

Vol au Vent Method

1. Defrost a Ready Bake Puff Pastry Sheet or cut a portion of pastry off a Ready Bake Puff Pastry Roll.
2. Take a tear drop shape pastry cutter and cut the puff pastry, then place it on a greased or silicon lined baking tray.
3. Take the same size pastry cutter and cut an identical size, then take a slightly smaller cutter and cut a hole in the middle of the pastry.
4. Make a small egg wash and brush the mixture over the base cut pastry. Place the other cut pastry with the hole in the middle, on top of the base to make a base and top then brush with the egg wash.
5. Bake in a 200°C oven for around 10-12 minutes.

Sauce Method

1. Clean and wash the mushrooms, shake the water off then slice into strips.
2. Finely dice the onion and garlic.
3. Heat a heavy bottom cooking pot and add the olive oil. Heat until hot, not too hot so the oil is smoking, then add the diced onion and garlic. Fry off, just before browning then add the mushrooms and cook out the mushrooms for around 5 minutes.
4. Add the tawny port and reduce the port by two thirds, then add the cream and further reduce by half or until the sauce becomes thick. This stage may take around 15 minutes.
5. Turn the heat off and add the sea salt, cracked pepper and chopped chives.
6. Spoon the wild mushroom mix into the vol au vent shells and serve.

Makes approximately 20 vol au vents



CARAMELISED ONION AND DIJON QUICHE

Ingredients

10 Ready Bake 75mm Butter Quiche Shells (QSS75)

Egg Filling

- 2 eggs
- 150ml milk
- 50ml cream
- ½ tsp Dijon mustard
- Salt & pepper to taste

Filling

- 150g feta cheese - diced
- 30g mature cheddar cheese - grated
- 80g bacon
- 80g onions
- 1 tsp brown sugar
- 40ml red wine vinegar

Method

1. Preheat your oven to 180°C.
2. Add all the egg fillings together and whisk until smooth.
3. Sauté onions over low heat with 1 tsp of brown sugar and 40ml red wine vinegar until soft and caramelised.
4. Sauté bacon until all the moisture has evaporated.
5. Fill Quiche Shells starting with diced feta and grated cheddar cheese. Mix the onion and bacon together and add on top.
6. Pour egg custard over filling and up to the top edge of the pastry.
7. Bake at 180°C until pastry and custard are baked.
8. Serve with your favourite salad.



DARK CHERRY FRANGIPANE TART

Ingredients

- 1 Ready Bake 190mm Butter Shortbread Shell (SSS190)
- 85g almond meal
- 85g icing sugar - sifted
- 85g butter - cubed, soft
- 85ml eggs - beaten
- 350g tin dark pitted cherries - well drained
- Almond flakes - enough to top the tart

Method

1. Place Butter Shortbread Shell on a baking tray and thaw. Preheat your oven to 160°C.
2. Mix almond meal, icing sugar, butter and eggs until they come together. Careful not to cream the mixture.
3. Pour mix into Butter Shortbread Shell, leaving approximately ½ cm from the top of the shell, and spread evenly.
4. Top with cherries.
5. Top with almond flakes.
6. Bake at 160°C for approximately 40-45 minutes.



MANGO BAVAROIS WITH MANGO GLAZE

Ingredients

- 20 Ready Bake 75mm Butter Shortbread Shells (SSS75)
- 6 eggs yolks
- ¼ tsp vanilla beans
- 125g sugar
- 250ml milk
- Zest from 2 lemons
- 200ml mango puree
- 4 leaves gelatine or 7g powder gelatine
- 250ml fresh cream

Mango Glaze

- 200ml mango puree
- ½ tbsp powder gelatine

Method

1. Place the Butter Shortbread Shells on a baking tray and thaw. Preheat your oven to 160°C.
2. Once thawed, bake Butter Shortbread Shells unfilled for 12-14 minutes.
3. Cream the egg yolks, vanilla beans and sugar.
4. Bring the milk, lemon zest and mango puree to the boil, then slowly whisk the hot milk into the sugar/ yolk mix.
5. Place mixture in a pot on the stove and thicken on a gentle heat, being careful not to split the egg custard. Your mixture is ready when it coats a stirring spoon.
6. Soak your gelatine in a small amount of water. Once dissolved, add into the warm custard and mix well. Cool custard mix by putting bowl on ice.
7. Whip the cream to a stiff peak then fold into the cooled custard mix.
8. Place the mango bavarois mix into Butter Shortbread Shells and set in refrigerator/ cold room.

Mango Glaze

1. Add the gelatine into a small amount of water. Heat in a microwave for 15 seconds or until the gelatine dissolves. Mix the gelatine with the mango puree and pour a thin layer over the top of the mango bavarois.
2. Set again in refrigerator/ cold room, then garnish with diced mango and meringue and serve immediately.



RASPBERRY MOUSSE TART WITH CHERRY COMPOTE

Ingredients

- 60 RB Baked 46mm Chocolate Shortbread Shells (BCH46)

Raspberry Mousse

- 1000g raspberry puree
- 320g sugar
- 30g gelatine
- 160g egg whites
- 1000g cream

Cherry Compote

- 750g cherries in syrup
- 100g sugar
- 5g vanilla
- 2 slices orange skin
- 1 juice of an orange
- 3g cinnamon powder
- 20g cornflour

Method

To make the mousse:

1. Boil sugar and water to 118°C, pour syrup down the side of mixing bowl into egg whites, whipping at high speed. Set aside.
2. Dissolve gelatine in warm water then add to the raspberry puree and mix.
3. Whip cream until it forms soft peaks, then fold through raspberry mixture.
4. Fold Italian meringue through raspberry mixture, then cool in fridge.
5. Pipe raspberry mousse into Chocolate Shortbread Shells. Set aside in fridge.

To make the compote:

1. Separate cherries from juice, keeping the juice.
2. Add cherry juice, sugar, vanilla, orange skin, orange juice and cinnamon to a saucepan and heat through until sugar is dissolved.
3. Remove orange skin and add cornflour to thicken compote. Add cherries to the sauce.
4. Cool compote to room temperature.
5. Pour compote into serving dish.
6. Garnish raspberry mousse tarts with chocolate decoration.
7. Serve immediately or store in an airtight container in the refrigerator/ cold room for later use.



ASIAN INSPIRED PANNA COTTA TART

Ingredients

- 12 Ready Bake 85mm Chocolate Shortbread Shells (SSCH85)
- 2 cinnamon sticks
- 4 star anise
- 1 lemon grass stick
- 10g galangal root
- 300ml full cream milk
- 300ml thickened cream
- 70g caster sugar
- 7.5g gelatine
- 20ml water
- 100g chocolate - to coat pastry shells

Method

1. Place the Chocolate Shortbread Shells on a baking tray and thaw. Preheat your oven to 160°C.
2. Once thawed, bake Chocolate Shortbread Shells unfilled for 12-14 minutes.
3. Allow to cool, then coat with chocolate to seal.
4. Bash the lemon grass to release flavour and cut galangal into pieces. Place in pot with milk, sugar and cream.
5. Heat milk, sugar, and cream with all spices until just about boiling.
6. Leave the liquid to infuse all the flavours for 1 hour.
7. Add gelatine to water and allow to bloom.
8. Strain liquid and discard spices.
9. Add gelatine to liquid to melt.
10. Pour into Chocolate Shortbread Shells and place in refrigerator/ cold room to set.
11. Add your favourite garnish to the top and serve, or store in an airtight container in the refrigerator/ cold room for later use.



COMPANY PROFILE



Ready Bake is a 100% Australian owned and operated manufacturer of premium frozen baked & unbaked pastry products.

Ready Bake has continued to develop and extend its product range and is now recognised throughout Australia as a leader in premium quality pastry products. Our diverse product range includes Gluten Free Sweet & Savoury Pastry, Vegan & Gluten Free Pastry, Butter and Chocolate Shortbread, Quiche, Savoury Pie Shells, Puff & Butter Puff Pastry, Sausage Rolls & Pasties, Finger Food, Choux Pastry, Biscuits, and our innovative range of RB Baked Shells.

Our products deliver quality, time saving pastry solutions to a variety of food service providers including Bakeries, Patisseries, Caterers, Function Centres, Restaurants, Cafes, Hotels, Clubs, Pubs, Health Care and Schools in Australian and overseas markets.

Ready Bake is accredited by BSI for Food Safety System Certification 22000 (FSSC 22000).



Ready Bake Pty Ltd
ABN 50 010 338 360

110 Northlink Place, Virginia, QLD, 4014, Australia
PO Box 440, Virginia BC, QLD, 4014, Australia

Head Office
Email: sales@readybake.com.au
Telephone: 1800 651 044 or 07 3265 9777
Facsimile: 07 3265 9700

