

WE PROVIDE YOU WITH

A PLACE TO START



SO YOU CAN SPEND MORE TIME  
CREATING A BEAUTIFUL FINISH



## OUR STORY

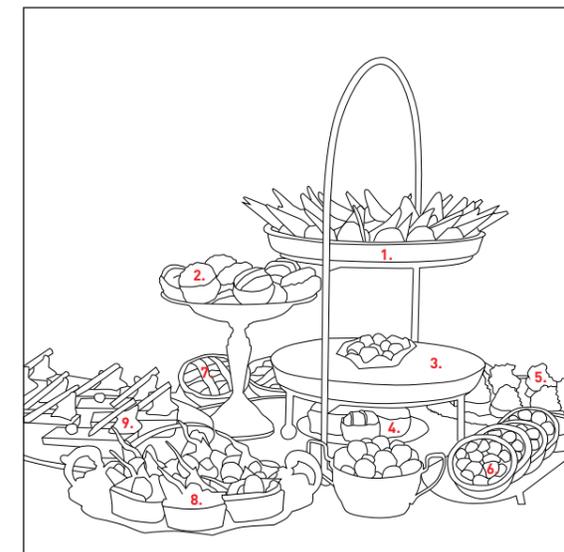
Ready Bake was established in 1987 by the late John Kennedy. John recognised the need for frozen unbaked pastry products while operating his bakery in Brisbane, Australia.

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.

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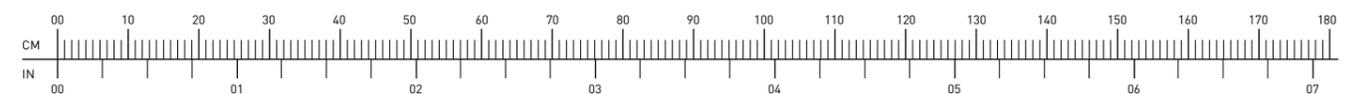


1. 260mm Butter Shortbread Shell, Belgium Chocolate Cheesecake
2. European Profiterole Pack
3. 260mm Butter Shortbread Shell, Lemon Citrus Tart
4. Variety Profiterole Pack
5. 40mm Butter Shortbread Shell, Kaffir Lime Tart with Italian Meringue
6. 75mm Butter Shortbread Shell Caramel Macadamia Tart.
7. 90mm Butter Shortbread Shell, Blueberry Frangipani Tart
8. 62mm Butter Shortbread Shell, Tropical Fruit Tart
9. 105mm Rectangle Fluted Shortbread Shell, Mango Bavaroise

● **Sweet:** The circle symbol is used to identify sweet pastry products throughout the brochure.

▲ **Savoury:** The triangle symbol is used to identify savoury pastry products throughout the brochure.

### MEASURE THE SIZE OF YOUR SHELLS BELOW



## GLUTEN FREE PASTRY

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 new Gluten Free range is so versatile, it can be used in most applications throughout the Food Service industry.

Recipe ideas for Gluten Free tart and tartlets are:

- Macadamia Nut Caramel Tarts
- Farmhouse Cheese and Double Smoked Bacon Quiche
- Passionfruit Curd Meringue Tarts



## GLUTEN FREE SWEET



Product code	Quantity
<b>GFPCCT</b>	<b>70</b>
Patisserie Cream Profiterole	



Product code	Quantity
<b>GFSSS75</b>	<b>48</b>
75mm Shortbread Shell	



Product code	Quantity
<b>GFSSS62</b>	<b>72</b>
62mm Shortbread Shell	



Product code	Quantity
<b>GFRS105F</b>	<b>64</b>
105mm Shortbread Rectangle Fluted Shell	



Product code	Quantity
<b>GFSSCH75</b>	<b>48</b>
75mm Chocolate Shortbread Shell	



Product code	Quantity
<b>BGFSSS62</b>	<b>128</b>
62mm Baked Shortbread Shell	



## GLUTEN FREE SAVOURY



Product code	Quantity
<b>GFQSQ50</b>	<b>128</b>
50mm Savoury Square Shell	



Product code	Quantity
<b>GFPBT99</b>	<b>20</b>
99mm Savoury Pie Shell with matching Puff Pie Top	



Product code	Quantity
<b>GFPB99</b>	<b>40</b>
99mm Savoury Pie Shell	



Product code	Quantity
<b>GFRQ105F</b>	<b>64</b>
105mm Savoury Rectangle Fluted Shell	



Product code	Quantity
<b>GFPBT209</b>	<b>10</b>
209mm Savoury Pie Shell with matching Puff Pie Top	



Product code	Quantity
<b>GFSR150</b>	<b>60</b>
150mm Beef Sausage Roll	



## VEGAN & GLUTEN FREE PASTRY

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



### VEGAN & GLUTEN FREE SAVOURY



### VEGAN & GLUTEN FREE SWEET AND SAVOURY



## VEGAN PASTRY

Ready Bake's Vegan Pastry has been specially created 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 include vegan savoury pies, pasties, gourmet rolls, or sweet Tarte Tatin.



### VEGAN SAVOURY



### VEGAN SWEET AND SAVOURY



# 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 Mr John Kennedy and perfected from traditional quality ingredients over the past 32 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.



Product code	Quantity
<b>SSP40</b>	<b>200</b>
40mm Shell	



Product code	Quantity
<b>SSS75</b>	<b>96</b>
75mm Shell	



Product code	Quantity
<b>SS102S</b>	<b>44</b>
<b>SS102L</b>	<b>126</b>
102mm Shell	



Product code	Quantity
<b>SSS260</b>	<b>15</b>
260mm Shell	



Product code	Quantity
<b>SSQ50</b>	<b>128</b>
50mm Square Shell	



Product code	Quantity
<b>SSS85</b>	<b>72</b>
85mm Shell	



Product Code	Quantity
<b>RSS105F</b>	<b>64</b>
105mm Rectangle Fluted Shell	



Product code	Quantity
<b>SBSH</b>	<b>12</b>
400mm x 450mm x 3mm Sheets - 8.40kg	



Product code	Quantity
<b>SSP62S</b>	<b>144</b>
62mm Shell	



Product code	Quantity
<b>SSS90</b>	<b>72</b>
90mm Shell	



Product code	Quantity
<b>SSS190</b>	<b>12</b>
190mm Shell	



Product code	Quantity
<b>BSSS62</b>	<b>128</b>
62mm Baked Shell	



Product code	Quantity
<b>SS243</b>	<b>12</b>
243mm Shell	



Product code	Quantity
<b>SSS62</b>	<b>200</b>
62mm Shell	



Product code	Quantity
<b>SS92</b>	<b>150</b>
92mm Shell	



Product code	Quantity
<b>SS72S</b>	<b>100</b>
<b>SS72L</b>	<b>280</b>
72mm Shell	



Product code	Quantity
<b>SS100F</b>	<b>81</b>
100mm Fluted Shell	



## 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:

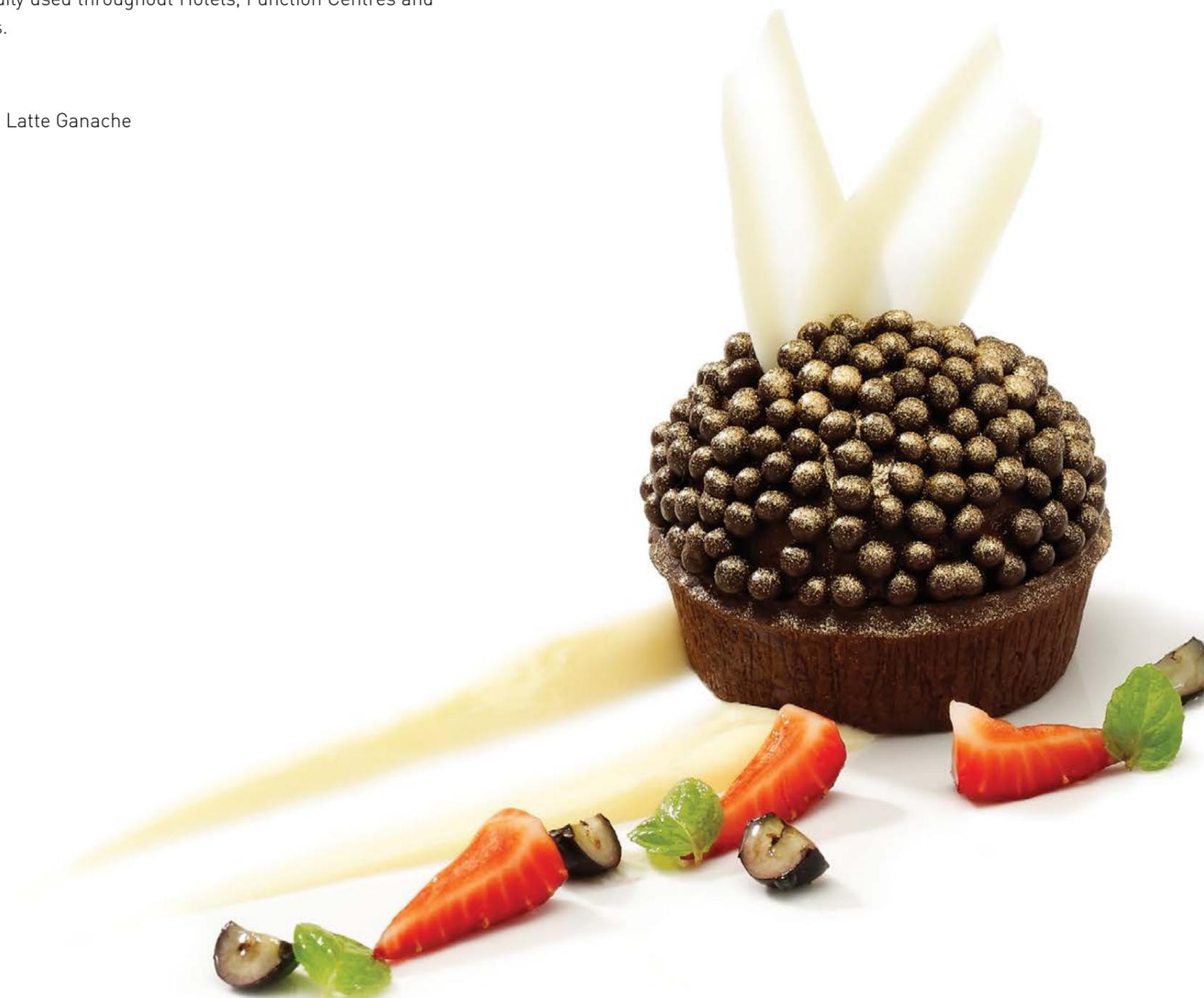
- White Chocolate Sambuca Mousse with Cafe Latte Ganache
- Poached Pear and Caramel Cheesecake
- Crème Brulee Tart



Product code	Quantity
<b>SSCH75</b>	<b>96</b>
75mm Shell	



Product code	Quantity
<b>SSCH85</b>	<b>72</b>
85mm Shell	



# 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:

- Barramundi, Persian Fetta and Basil Pesto Quiche
- Slow cooked Beef Cheek and Pepper Berry Jus
- Spicy Chicken and Asparagus Quiche



Product code	Quantity
<b>QSP40</b>	<b>200</b>
40mm Shell	



Product code	Quantity
<b>QS99</b>	<b>144</b>
99mm Shell	



Product code	Quantity
<b>QSS62</b>	<b>200</b>
62mm Shell	



Product code	Quantity
<b>QS102</b>	<b>120</b>
102mm Shell	



Product code	Quantity
<b>QSP62S</b>	<b>144</b>
<b>QSP62L</b>	<b>250</b>
62mm Shell	



Product code	Quantity
<b>QS243</b>	<b>12</b>
243mm Fluted Shell	



Product code	Quantity
<b>QSS75</b>	<b>96</b>
75mm Shell	



Product code	Quantity
<b>QD285</b>	<b>24</b>
285mm Disk	



Product code	Quantity
<b>QSS85</b>	<b>72</b>
85mm Shell	



Product code	Quantity
<b>QSS90</b>	<b>72</b>
90mm Shell	



# 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 for our Savoury Shortcrust Shell range include:

- Beetroot Cured Salmon and Crème Fraiche Tartlets
- Slow cooked Massamam Duck Tartlets
- Thai Chilli Sand Crab Savoury Tartlets



Product code	Quantity
<b>PBSQ50</b>	<b>128</b>
50mm Square Shell	



Product code	Quantity
<b>RQS105F</b>	<b>64</b>
105mm Rectangle Fluted	



Product code	Quantity
<b>PBS62</b>	<b>200</b>
62mm Pie Shell	



Product code	Quantity
<b>QS120F</b>	<b>48</b>
120mm Fluted Shell	



Product code	Quantity
<b>PBS75</b>	<b>96</b>
75mm Pie Shell	



Product code	Quantity
<b>BPBSQ42</b>	<b>140</b>
42mm Baked Square Shell	



Product code	Quantity
<b>PBS90</b>	<b>72</b>
90mm Pie Shell	

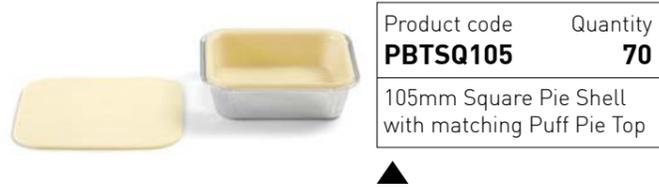
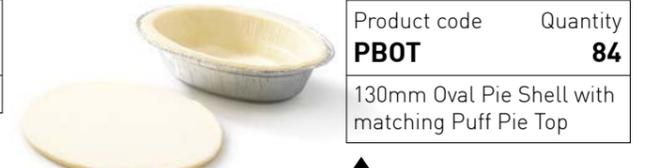


# SAVOURY SHORTCRUST PIE SHELLS & PUFF TOPS

Our Savoury Pie 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, Cayenne Pepper and Leek
- Beef, Hickory Smoked Bacon and Red Wine
- Lamb Shank and Rosemary
- Thai Red Curry Scallop Pie (using our PB0T)



## SAUSAGE ROLLS & PASTIES

Our quality Sausage Roll and Pastry Roll range 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 our Australian Beef with Ready Bake's Secret Herbs and Spices Sausage Rolls, Flaky Butter Puff Pastry Beef Sausage Rolls, and Creamy Spinach and Feta Rolls.

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

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 bit sized portions, place on a baking tray, bake till golden brown and serve as Mini Sausage Rolls.



Product code	Quantity
<b>SF150</b>	<b>60</b>
150mm Spinach & Feta	



Product code	Quantity
<b>VAP150</b>	<b>40</b>
150mm Vegetarian Armadillo Pastie	



Product code	Quantity
<b>SR150</b>	<b>60</b>
150mm Beef	



Product code	Quantity
<b>AP170</b>	<b>36</b>
160mm Armadillo Pastie (Beef & Vegetable)	



Product code	Quantity
<b>SR150FP</b>	<b>60</b>
150mm Flaky Pastry Beef	



## 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 and Port Cream Vol au Vents
- Traditional Vanilla Slice with White Chocolate Fondant
- Apple and Cinnamon Galette
- Vanilla Pear Tarte Tatin
- Crystallised Ginger & Apple Turnovers



Product code	Quantity
<b>PT62</b>	<b>200</b>
62mm Puff Pie Tops	

▲ Matching top for the 62mm Pie Shell



Product code	Quantity
<b>PSH</b>	<b>15</b>
445mm x 445mm x 2.75mm Puff Sheets - 9.75kg	



Product code	Quantity
<b>AT150</b>	<b>81</b>
150mm Butter Puff Sweet Apple Turnovers Unfilled	



Product code	Quantity
<b>P10</b>	<b>1</b>
Puff Roll - 10kg 7m. x 460mm x 2.75mm	



Product code	Quantity
<b>PU170</b>	<b>50</b>
170mm Pasties Unfilled	



Product code	Quantity
<b>BP10</b>	<b>1</b>
Butter Puff Roll - 10kg 7m. x 460mm x 2.75mm	



# 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	Quantity
<b>SLAA</b>	<b>40</b>
Sweet Lattice Almond & Apricot	



Product Code	Quantity
<b>SLAC</b>	<b>40</b>
Sweet Lattice Apple & Custard	



Product Code	Quantity
<b>SLCC</b>	<b>40</b>
Sweet Lattice Cherry Cheesecake	



# FINGER FOOD

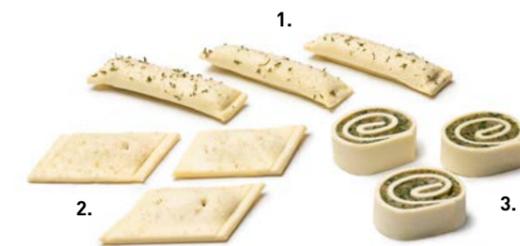
Our Company team of Chefs have developed and crafted some creative and desirable meat and vegetable fillings for our famous Puff, Butter Puff and Shortcrust Pastry Finger Food; suitable for 5 Star Hotels yet affordable for your price sensitive budget functions and events.

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.

**Flavours**

- Lamb Kofta
- Lamb Lebanese 7 Spice
- Moroccan Spiced Lentil & Spinach

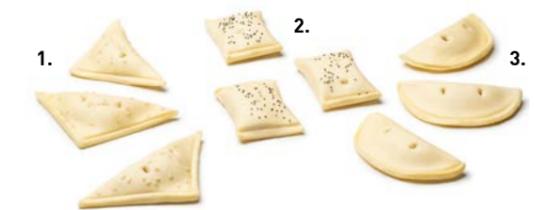
Product code	Quantity
<b>VFFPME</b>	<b>120</b>
Middle Eastern Variety Finger Food Pack	



**Flavours**

- Thai Chicken
- Beef Massaman Curry
- Beef Curry Puff

Product code	Quantity
<b>VFFPO</b>	<b>120</b>
Oriental Variety Finger Food Pack	




Product code	Quantity
<b>CSPC</b>	<b>120</b>
Chef's Selection Pumpkin & 3 Cheese	



Product code	Quantity
<b>SFTS</b>	<b>120</b>
Spinach & Feta Triangle Small 85mm x 125mm - 40g	



Product code	Quantity
<b>CSML</b>	<b>100</b>
Chef's Selection Minted Lamb	

# PROFITEROLES & ÉCLAIRS

The only products in our entire range that are defrost and serve. 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.

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.



## Flavours

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

Product code	Quantity
<b>VPP</b>	<b>120</b>
Variety Profiterole Pack	



## Flavours

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

Product code	Quantity
<b>EUP</b>	<b>120</b>
European Profiterole Pack	



Product code	Quantity
<b>PCR</b>	<b>75</b>
Chocolate Royale Profiterole	



Product code	Quantity
<b>PE</b>	<b>115</b>
Petite Éclair	



Product code	Quantity
<b>PCTC</b>	<b>75</b>
Bavarian Custard Profiterole	



Product code	Quantity
<b>ME</b>	<b>72</b>
Mini Éclair	



Product code	Quantity
<b>PPC</b>	<b>75</b>
Patisserie Cream Profiterole	



Product code	Quantity
<b>ULE</b>	<b>40</b>
Unfilled Large Éclair	



Product code	Quantity
<b>PRU</b>	<b>60</b>
Unfilled Small Profiterole	

# BISCUITS

Our Biscuits range includes Traditional Anzac, Chocolate Chip, Coconut Macaroon, and Shortbread. These delicious Biscuits are suitable for Cafes, Health Care Facilities, Function Centres, Pubs and Clubs.



Product code    Quantity  
**AB**            **approx. 122\***  
 Anzac Biscuit 25g

● \* Quantity based on weight



Product code    Quantity  
**CCB**            **approx. 96\***  
 Chocolate Chip Biscuit 30g

● \* Quantity based on weight



Product code    Quantity  
**LSB**            **approx. 138\***  
 Long Butter Shortbread  
 Biscuit 21g

● \* Quantity based on weight



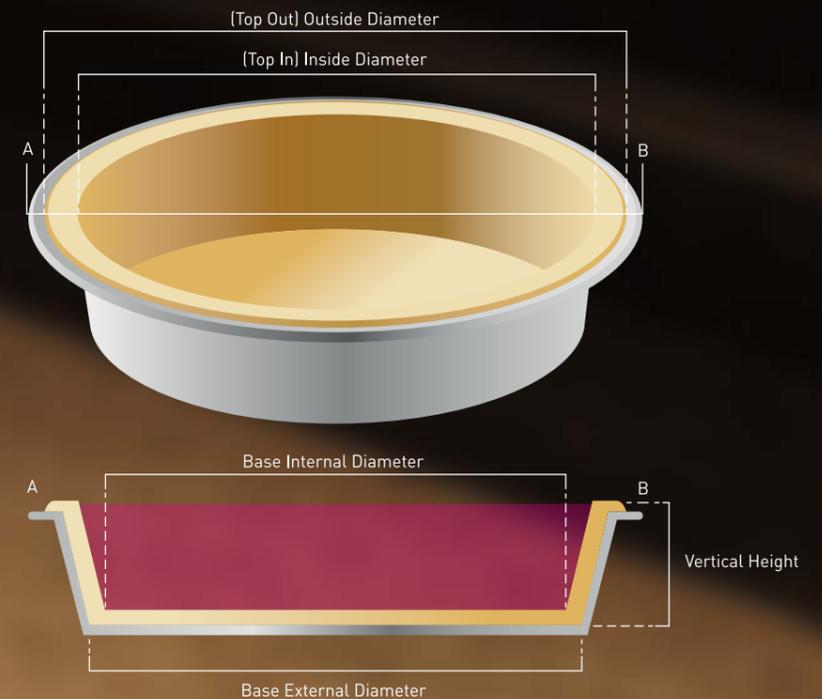
# BAKING INSTRUCTIONS

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	
Sweet Shortbread Shells (Large)	30	Unfilled 160	16 - 20	
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	
Butter Quiche Shells (Large)	60	Filled 170	40 - 45	
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	
Savoury Pie Shells (Large)	30	Filled 210 - 215	20 - 25	
Sausage Rolls (Large)	60	200 - 210	18 - 20	Ensure filling is thoroughly baked
Vegan Gluten Free Gourmet Roll	60	200 - 210	15 - 17	
Pasties	60	200 - 210	15 - 17	Ensure filling is thoroughly baked
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

IMPORTANT NOTE: WHEN BAKING QUICHE SHELLS, PRODUCT MUST THAW TO DRY ROOM TEMPERATURE  
 DO NOT BAKE FROM FROZEN OR AT A HIGHER TEMPERATURE THAN SUGGESTED

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

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



# COMPANY PROFILE

Ready Bake is a 100% Australian owned and operated manufacturer of premium frozen 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, Sausage Rolls & Pasties, Puff & Butter Puff Pastry, Finger Food, Choux Pastry and Biscuits.

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 HACCP\* Certificated and DAFF accredited for Export**

[WWW.READYBAKE.COM.AU](http://WWW.READYBAKE.COM.AU)

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\*HACCP Australia is a leading project management company that designs, implements and manages food safety programmes for organisations in the food and food-related industries. HACCP Australia Food Safety Accreditation provides a recognised endorsement of food safety excellence.