

Ready Bake Product Catalogue





OUR STORY

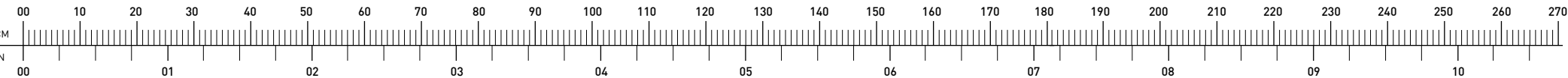
Ready Bake was established in 1987, by the late John Kennedy. John recognised the need for frozen unbaked pastry products while operating his bakery in Brisbane, Australia.

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 - SAVOURY



Innovative, fresh, and delicious; our range of 100% Gluten Free Sweet and Savoury Shells are available in a variety 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 range.

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

Recipe ideas for Gluten Free tarts include:

Savoury

- Sundried Tomato and Cheddar Savoury Quiche
- Farmhouse Cheese and Spinach Quiche
- Pumpkin and Goat’s Cheese Tart

Sweet

- Pecan Tart - *recipe on page 45*
- Macadamia Nut Caramel Tart
- Lemon Tart



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

GLUTEN FREE - SWEET

Ready Bake’s Gluten Free Butter Sweet Shortbread Shells are made using the highest quality ingredients to create an authentic sweet shortbread taste and texture. These shells are the ideal size for desserts and cabinets.

Our newly extended range of Gluten Free Profiteroles now include decadent double chocolate, and tropical passionfruit curd, along with our original Bavarian patisserie cream. Filled by hand, then dipped in premium quality couverture chocolate ganache, these delicious profiteroles are so convenient - simply thaw & serve.

 Product code GFQSQ50 Quantity 128 50mm Square Savoury Shell Shell depth: 30mm Product volume (liquid): 42g	 Product code GFPBS190 Quantity 12 190mm Savoury Pie Shell (Straight Sided) Shell depth: 35mm Product volume (liquid): 550g
 Product code GFPB99 Quantity 40 99mm Savoury Pie Shell Shell depth: 31mm Product volume (liquid): 140g	 Product code GFPBT209 Quantity 10 209mm Savoury Pie Shell with matching Puff Pie Top Shell depth: 21mm Product volume (liquid): 450g
 Product code GFPBT99 Quantity 20 99mm Savoury Pie Shell with matching Puff Pie Top Shell depth: 31mm Product volume (liquid): 140g	 Product code GFSR150 Quantity 60 150mm Beef Sausage Roll Product weight: 160g

 Product code GFSSS75 Quantity 48 75mm Shortbread Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g	 Product code GFRS105F Quantity 64 105mm Rectangle Fluted Shortbread Shell Shell depth: 23mm Product volume (liquid): 74g	 Product code BGFSSS62 Quantity 128 62mm Baked Shortbread Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 25g
 Product code GFDCP Quantity 70 Double Chocolate Profiterole Product weight: 31g	 Product code GFPCP Quantity 70 Passionfruit Curd Profiterole Product weight: 30g	 Product code GFPCCT Quantity 70 Patisserie Cream Profiterole Product weight: 31g



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.



	Product code VGFPBT99 Quantity 20 99mm Savoury Pie Shell with matching Puff Pie Top Shell depth: 31mm Product volume (liquid): 140g
	Product code VGFP5 Quantity 1 Puff Pastry Roll Product dimensions: 4.7m. x 360mm x 2.75mm* Product weight: 5kg
	Product code VGFGFR125 Quantity 30 125mm Gourmet Roll (Vegetable & Lentil) Product weight: 140g

*Product dimensions are an approximate guide



QUICK TIP

The Vegan & Gluten Free Gourmet Rolls are not only ideal for Bakeries, Patisseries, Cafes, and Takeaway Outlets, they are also a great finger food option! Simply cut the Gourmet Rolls into 3 portions, place on a baking tray, bake until golden brown, platter up and serve.



125mm Vegan & Gluten Free Gourmet Rolls - VGFGFR125
portioned into bite-sized pieces to be served at functions

100% BUTTER SWEET CHOCOLATE SHORTBREAD PASTRY

Ready Bake's 100% Butter Sweet Chocolate Shortbread Pastry is made using our traditional Butter Shortbread recipe, and incorporating 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 Shortbread Pastry is perfect for morning and afternoon tea platters, plated desserts, buffets and as a point of difference to your dessert range. Ready Bake's quality 100% Butter Sweet Chocolate Shortbread Pastry is readily used throughout Hotels, Function Centres and Caterers, Restaurants, Bakeries and Patisseries.

Recipe ideas for this unique product include:

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

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

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



75mm Chocolate Shortbread Shells (Straight Sided) - SSCH75
with a rich dark chocolate ganache filling, topped with fresh berries, edible flowers, and a white & milk chocolate curl

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 John Kennedy, and perfected from traditional quality ingredients over the past 38 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 SSP40 Quantity 200 40mm Shell Shell depth: 18mm Product volume (liquid): 12g	 Product code SS72S Quantity 100 72mm Shell Shell depth: 22mm Product volume (liquid): 36g
 Product code SSQ50 Quantity 128 50mm Square Shell Shell depth: 30mm Product volume (liquid): 42g	 Product code SSS75 Quantity 96 75mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g
 Product code SSP62S Quantity 144 62mm Shell Shell depth: 19mm Product volume (liquid): 25g	 Product code SSS85 Quantity 72 85mm Shell (Straight Sided) Shell depth: 24mm Product volume (liquid): 73g
 Product code SSS62 Quantity 200 62mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 35g	 Product code SSS90 Quantity 72 90mm Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 78g



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

 Product code SS92 Quantity 150 92mm Shell Shell depth: 24mm Product volume (liquid): 74g	 Product code SS243 Quantity 12 243mm Fluted Shell Shell depth: 39mm Product volume (liquid): 1050g
 Product code SS102S Quantity 44 102mm Shell Shell depth: 27mm Product volume (liquid): 100g	 Product code SSS260 Quantity 15 260mm Shell (Straight Sided) Shell depth: 24mm Product volume (liquid): 790g
 Product code RSS105F Quantity 64 105mm Rectangle Fluted Shell Shell depth: 23mm Product volume (liquid): 74g	 Product code SBSH Quantity 12 Shortbread Sheets Product dimensions: 400mm x 450mm x 3mm* Product weight: 700g
 Product code SSS190 Quantity 12 190mm Shell (Straight Sided) Shell depth: 35mm Product volume (liquid): 550g	 Product code BSSS62 Quantity 128 62mm Baked Shell (Straight Sided) Shell depth: 21mm Product volume (liquid): 25g

*Product dimensions are an approximate guide



QUICK TIP

Avoid placing hot filling into shells, cool first for an even bake.



62mm Quiche Shells - QSP62
with spiced bresaola, enoki, portobello,
and swiss mushroom ragout with micro herbs

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 ideas for Quiche Pastry Shells 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.

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

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 Savoury Shortcrust Pastry Shells include:

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

	Product code PBSQ50 50mm Square Shell Shell depth: 30mm Product volume (liquid): 42g	Quantity 128		Product code PBS75 75mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 66g	Quantity 96
	Product code PBS62 62mm Shell (Straight Sided) Shell depth: 25mm Product volume (liquid): 35g	Quantity 200		Product code PBS90 90mm Shell (Straight Sided) Shell depth: 23mm Product volume (liquid): 80g	Quantity 72
 <i>Matching top for the 62mm pie shell</i>	Product code PT62 62mm Puff Pastry Pie Top Product weight: 10g	Quantity 200		Product code QS120F 120mm Fluted Shell Shell depth: 20mm Product volume (liquid): 110g	Quantity 48
			Product code BPBSQ42 42mm Baked Square Shell Shell depth: 18mm Product volume (liquid): 10g	Quantity 140	



QUICK TIP

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



120mm Fluted
Savoury Shells - QS120F
with a bresaola & 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 - PBDT
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. Ensure the pastry shells are defrosted, the fill is at room temperature, and the pie top is scored to allow steam release.

 Product code PB99 99mm Pie Shell Shell depth: 31mm Product volume (liquid): 140g	 Product code PBDT 125mm Pie Shell with matching Puff Pie Top Shell depth: 48mm Product volume (liquid): 240g	Recipe ideas for your Pies include: • Chicken and Vegetable - <i>recipe on page 46</i> • Chunky Beef and Mushroom • Lamb Shank and Rosemary • Thai Red Curry Scallop
 Product code PB102 102mm Pie Shell Shell depth: 26mm Product volume (liquid): 100g	 Product code PBOT 130mm Oval Pie Shell with matching Puff Pie Top Shell depth: 28mm Product volume (liquid): 120g	 Product code PBS190 190mm Pie Shell (Straight Sided) Shell depth: 35mm Product volume (liquid): 550g
 Product code PT120 120mm Puff Pastry Pie Top Product weight: 30g <i>Matching top for the 99mm and 102mm pie shells</i>	 Product code PBL170 170mm Long Pie Shell Shell depth: 24mm Product volume (liquid): 90g	 Product code PB209 209mm Pie Shell Shell depth: 21mm Product volume (liquid): 450g
 Product code PBTSQ105 105mm Square Pie Shell with matching Puff Pie Top Shell depth: 30mm Product volume (liquid): 135g	 Product code PTL170 170mm Long Puff Pastry Pie Top Product weight: 32g <i>Matching top for the 170mm long pie shell</i>	 Product code PT230S 230mm Puff Pastry Pie Top Product weight: 110g <i>Matching top for the 209mm pie shell</i>

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

	Product code AT150 150mm Butter Puff Sweet Apple Turnovers Unfilled Product weight: 70g	Quantity 81
	Product code PU170 170mm Pasties Unfilled Product weight: 80g	Quantity 50
	Product code PSH Puff Pastry Sheets Product dimensions: 445mm x 445mm x 2.75mm* Product weight: 650g	Quantity 15

	Product code P10 Puff Pastry Roll - 7m Product dimensions: 7m. x 460mm x 2.75mm* Product weight: 10kg	Quantity 1
	Product code BP10 Butter Puff Pastry Roll - 7m Product dimensions: 7m. x 460mm x 2.75mm* Product weight: 10kg	Quantity 1

*Product dimensions are an approximate guide



QUICK TIP

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



Sweet Lattice
Apple & Custard - SLAC

SWEET FILLED BUTTER PUFF PASTRY

Ready Bake's Apple & Custard Sweet Lattice has been made using our famous Butter Puff Pastry. This delicious product can be served as an individual dessert or portioned up as a sweet finger food option.

	Product code SLAC Sweet Lattice Apple & Custard Product size: 120mm Product weight: 100g	Quantity 40
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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 & 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.

These Rolls and Pasties are commonly found in Australian Bakeries, Patisseries, Cafes and Takeaway Outlets.

Our popular Flaky Pastry Beef Sausage Roll is now available in finger food size - see page 20 for details on the Cocktail Sausage Roll.

	Product code SF150 150mm Spinach & Feta Gourmet Roll Product weight: 160g	Quantity 60		Product code VAP150 150mm Vegetarian Armadillo Pastie Product weight: 150g	Quantity 40
	Product code SR150 150mm Aussie Beef Sausage Roll Product weight: 160g	Quantity 60		Product code AP170 170mm Armadillo Pastie (Beef & Vegetable) Product weight: 170g	Quantity 36
	Product code SR150FP 150mm Flaky Pastry Beef Sausage Roll Product weight: 160g	Quantity 60	QUICK TIP Brush with a fresh egg wash to achieve a golden-brown bake.		



Vegetarian Armadillo Pasties - VAP150

PROFITEROLES & ÉCLAIRS

VARIETY PROFITEROLE PACKS

A collection of six profiteroles arranged in a semi-circle. Each is numbered: 1. Patisserie Cream (dark chocolate glaze with white stripes), 2. Wild Strawberries & Cream (yellow glaze), 3. Chocolate Caramel (dark chocolate glaze with white stripes), 4. Chocolate Royale (dark chocolate glaze), 5. Cherry Coconut (white glaze with dark chocolate stripes), and 6. Chocolate Orange (dark chocolate glaze with white stripes).

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

A collection of six European-style profiteroles arranged in a semi-circle. Each is numbered: 1. Turkish Delight (pink glaze with white stripes), 2. Irish Cream (dark chocolate glaze with white stripes), 3. Tiramisu (light brown glaze with white stripes), 4. Nougat (light brown glaze with white stripes), 5. Lemon Curd (yellow glaze with white stripes), and 6. Pistachio (dark chocolate glaze with green pistachio碎).

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

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

Unfilled Small Profiteroles - PRU
filled with vanilla patisserie cream,
dipped in caramel, and assembled
into a Croquembouche



INDIVIDUAL PROFITEROLES & ÉCLAIRS

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. Our unfilled Choux Pastry range also includes a Paris Brest and Large Éclair that can be filled and topped as desired.

		Product code	Quantity
PPC		75	
Patisserie Cream Profiterole		Product size: 40mm Product weight: 24g	
		Product code	Quantity
PRU		60	
Unfilled Small Profiterole		Product size: 40mm Product weight: 6g	
		Product code	Quantity
PE		115	
Petite Éclair		Product size: 50mm Product weight: 15g	
		Product code	Quantity
PCR		75	
Chocolate Royale Profiterole		Product size: 40mm Product weight: 28g	
		Product code	Quantity
UPB		40	
Unfilled Paris Brest		Product size: 90mm Product weight: 22g	
		Product code	Quantity
ME		72	
Mini Éclair		Product size: 75mm Product weight: 19g	
		Product code	Quantity
PCTC		75	
Bavarian Custard Profiterole		Product size: 40mm Product weight: 34g	
		Product code	Quantity
ULE		40	
Unfilled Large Éclair		Product size: 160mm Product weight: 21g	



FINGER FOOD



Ready Bake’s flavoursome Cocktail Sausage Roll is made with a uniquely seasoned beef filling wrapped in our famous Butter Puff Pastry. These mini rolls are ideal for finger food functions, buffets, display cabinets, and morning and afternoon tea platters.

Our Puff Pastry Triangle with creamy spinach & feta filling is ideal for functions and buffets where Chefs would like to serve slightly larger than finger food size pieces.

	Product code	Quantity
	SR54C	120
	Cocktail Sausage Roll (Beef)	
	Product size: 54mm Product weight: 54g	

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



QUICK TIP

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



Spinach & Feta Triangles (Small) - SFTS

BAKING INSTRUCTIONS

For best results, thaw all pastry products prior to baking - approximate thawing times listed below.

Product	Thawing (Minutes)	Baking Temperature (°C)	Baking Time (Minutes)	Method
Gluten Free Shells (Small)	30	Unfilled 160 / Filled 150-170	12-14	Upright on a flat baking tray
Gluten Free Shells (Medium)	30	Unfilled 160 / Filled 150-170	14-20	Upright on a flat baking tray
Gluten Free Savoury Pie Shells (Medium)	30	Filled 200-210	17-20	Upright on a flat baking tray
Gluten Free Savoury Pie Shells (Large)	30	Filled 200-215	20-24	Upright on a flat baking tray
Vegan & Gluten Free Pie Shells (Medium)	30	Filled 200-210	18-20	Upright on a flat baking tray
Sweet Shortbread Shells (Small)	30	Unfilled 160 / Filled 150-170	8-12	Upright on a flat baking tray
Sweet Shortbread Shells (Medium)	30	Unfilled 160 / Filled 150-170	12-16	Upright on a flat baking tray
Sweet Shortbread Shells (Large)	30	Unfilled 160 / Filled 150-170	20-30	Upright on a flat baking tray
Butter Quiche Shells (Small)	30	Unfilled 150 / Filled 150-170	8-12	Upright on a flat baking tray
Butter Quiche Shells (Medium)	30	Unfilled 150 / Filled 150-170	12-16	Upright on a flat baking tray
Butter Quiche Shells (Large)	30	Filled 170	35-45	Upright on a flat baking tray
Savoury Shortcrust Shells (Small)	30	Unfilled 160 / Filled 150-170	12-16	Upright on a flat baking tray
Savoury Shortcrust Shells (Medium)	30	Filled 180-200	14-20	Upright on a flat baking tray
Savoury Pie Shells (Medium)	30	Filled 210-215	18-20	Upright on a flat baking tray
Savoury Pie Shells (Large)	30	Filled 210-215	20-25	Upright on a flat baking tray
Puff & Butter Puff Pastry	30	200-210	As per application	Upright on a flat baking tray
Sweet Lattice	20	200	15-17	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
Cocktail Sausage Roll	30	200-210	14-16	Ensure filling is thoroughly baked
Triangle	30	200	12-14	Upright on a flat baking tray

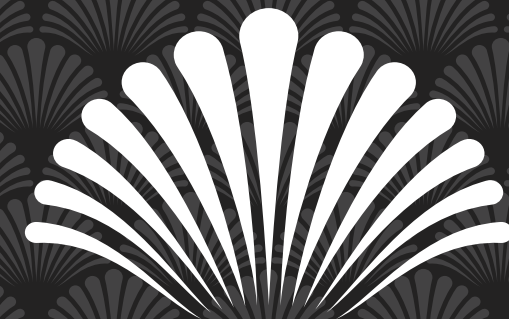
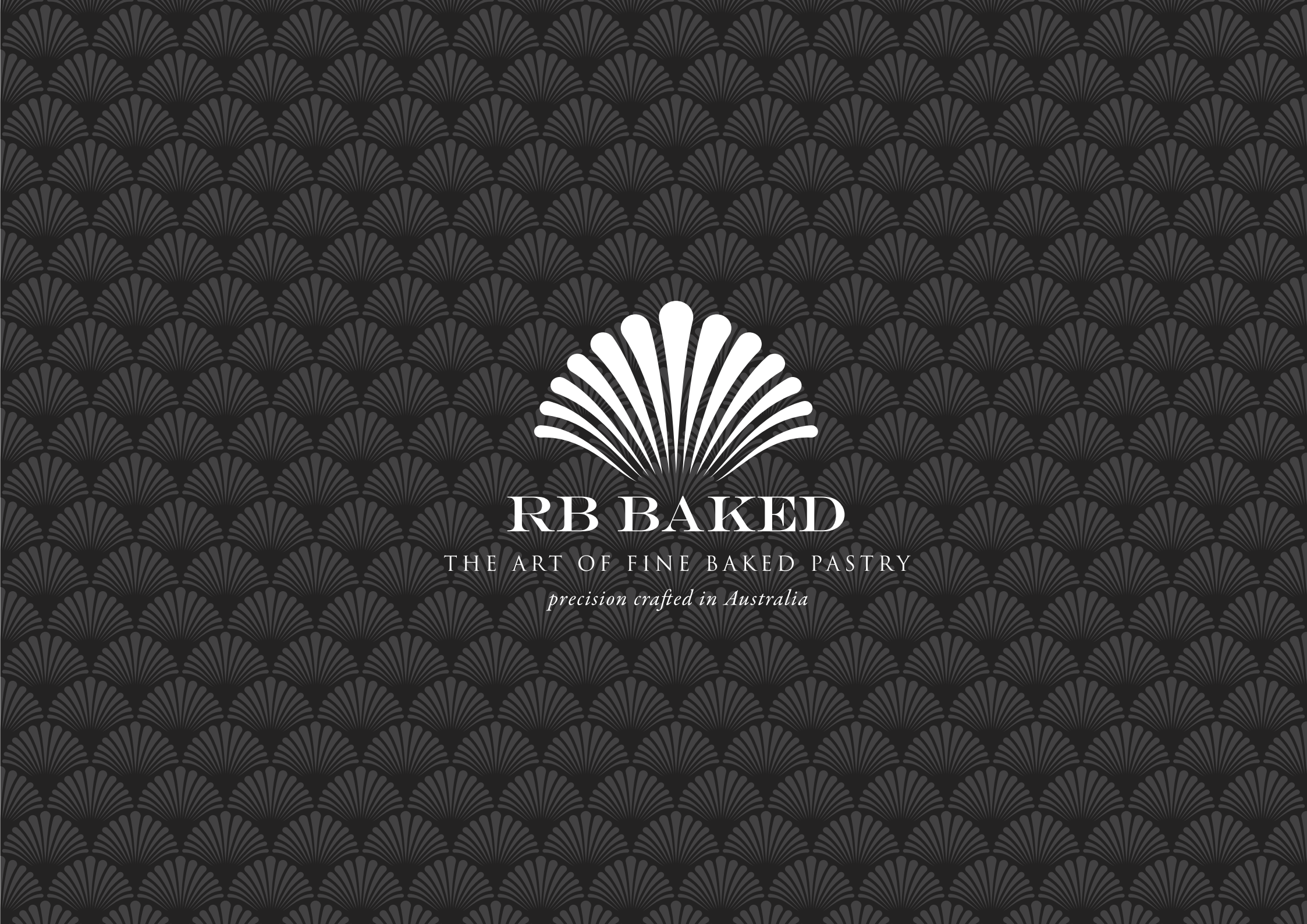
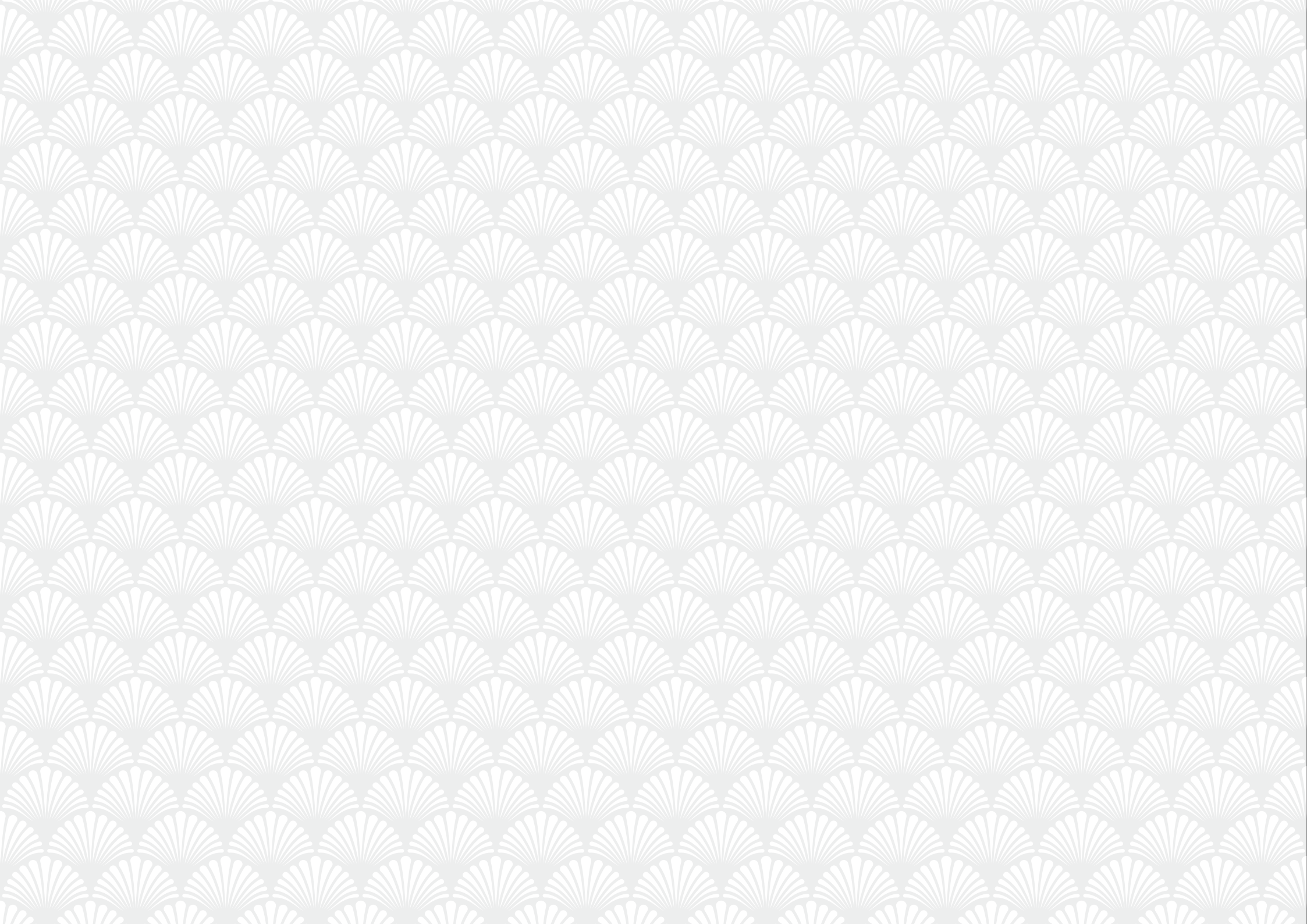
*Please note the above oven temperatures and baking times are a guide only.

Shell Sizing:

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

Detailed baking instructions and product sizing specifications for all products in the Ready Bake range can be accessed by scanning the QR Code





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 and 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
BSS40 **150**
40mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **13g**



Product code Quantity
BSS80 **54**
80mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **41g**



Product code Quantity
BSS46 **120**
46mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **15g**



Product code Quantity
BSSR97 **84**
97mm Rectangle Shell
Shell depth: **18mm**
Product volume (liquid): **29g**



Product code Quantity
BSS56 **96**
56mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **23g**



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
BCH46

Quantity
120

46mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **15g**



Product code
BCHR97

Quantity
84

97mm Rectangle Shell

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



Product code
BCH56

Quantity
96

56mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **23g**



Product code
BCH80

Quantity
54

80mm Round Shell

Shell depth: **18mm**
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: **18mm**
Product volume (liquid): **41g**



Product code Quantity
BQ40 **150**
40mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **13g**



Product code Quantity
BQR52 **192**
52mm Rectangle Shell
Shell depth: **18mm**
Product volume (liquid): **19g**



Product code Quantity
BQ46 **120**
46mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **15g**



Product code Quantity
BQ56 **96**
56mm Round Shell
Shell depth: **18mm**
Product volume (liquid): **23g**



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

BAKED GLUTEN FREE SWEET AND SAVOURY PASTRY SHELLS



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



Innovative, fresh, and delicious; our exclusive RB Baked range of 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 Gluten Free Sweet and Savoury Pastry Shells are baked, coated, and packaged in user-friendly heat-sealed trays, maximising freshness, and overall quality of the product.

GLUTEN FREE SAVOURY

Product code BGFQ40 40mm Round Shell Shell depth: 18mm Product volume (liquid): 13g	Quantity 150	 
Product code BGFQ56 56mm Round Shell Shell depth: 18mm Product volume (liquid): 23g	Quantity 96	 
Product code BGFQ80 80mm Round Shell Shell depth: 18mm Product volume (liquid): 41g	Quantity 54	 

Gluten Free Pastry

GLUTEN FREE SWEET SHORTBREAD

Product code BGFS40 40mm Round Shell Shell depth: 18mm Product volume (liquid): 13g	Quantity 150	 
Product code BGFS56 56mm Round Shell Shell depth: 18mm Product volume (liquid): 23g	Quantity 96	 
Product code BGFS80 80mm Round Shell Shell depth: 18mm Product volume (liquid): 41g	Quantity 54	 

GLUTEN FREE CHOCOLATE SHORTBREAD

Product code BGFCH40 40mm Round Shell Shell depth: 18mm Product volume (liquid): 13g	Quantity 150	 
Product code BGFCH56 56mm Round Shell Shell depth: 18mm Product volume (liquid): 23g	Quantity 96	 
Product code BGFCH80 80mm Round Shell Shell depth: 18mm Product volume (liquid): 41g	Quantity 54	 



QUICK TIP

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

BAKED VEGAN & GLUTEN FREE SWEET AND SAVOURY PASTRY SHELLS



The RB Baked Vegan & Gluten Free Pastry Shells come baked, coated inside with a neutral glaze which helps the shells stay crisp for longer, and packaged in user-friendly heat-sealed trays. Perfect for platter functions, buffets, plated desserts, and more, these exciting new shells will generate labour cost savings while providing you with the highest quality vegan & gluten free pastry products in the market.



Ready Bake’s latest product release is our premium range of RB Baked Vegan & Gluten Free Pastry Shells, available in Sweet Shortbread, and Savoury flavours. Created specifically to suit vegan palates and made from only the highest quality plant-based ingredients, these innovative shells are in a class of their own!

Our Vegan & Gluten Free Savoury Shells are delightfully crisp with an authentic savoury pastry taste to complement your creative savoury vegan & gluten free fillings. Roasted Vegetable & Beetroot Relish Tart, and Mushroom & Baby Spinach Silken Tofu Quiche are two recipe ideas that are sure to impress! [Recipes on pages 40-41.](#)

Our Vegan & Gluten Free Sweet Shortbread recipe achieves a crisp but melt in your mouth texture and refined classic sweet shortbread taste. Recipe fill ideas include Strawberry & Coconut Panna Cotta, and Chocolate & Avocado Mousse - two deliciously sweet recipes provided by our Company Team of Chefs to tantalise your tastebuds. [Recipes on pages 42-43.](#)

Vegan & Gluten Free Pastry

VEGAN & GLUTEN FREE SAVOURY

Product code Quantity
BVGFAQ46 **120**

46mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **15g**



Product code Quantity
BVGFAQ56 **96**

56mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **23g**



VEGAN & GLUTEN FREE SWEET SHORTBREAD

Product code Quantity
BVGFS46 **120**

46mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **15g**



Product code Quantity
BVGFS80 **54**

80mm Round Shell

Shell depth: **18mm**
Product volume (liquid): **41g**



QUICK TIP

Utilise techniques like grilling and roasting to intensify and enrich the natural flavours of fresh produce to create flavourful vegan & gluten free fillings.

HANDCRAFTED COLLECTION

In collaboration with an Australian award-winning high-end patisserie, Ready Bake has developed a high-quality handcrafted convenience product using our 80mm RB Baked Shortbread and Chocolate Shortbread Shells. Made from only the finest quality ingredients, our premium Handcrafted Tarts come filled and garnished so you can simply thaw and serve. Perfect for plated desserts and cabinet displays, Valentine’s Day, Mother’s Day, and other special occasions.

Our decadent Chocolate Mousse Tart features a scratch Belgian couverture chocolate mousse recipe, sealed with a rich and glossy chocolate glaze. It is topped with a hand dipped Belgian couverture chocolate mousse cylinder and finished with a custom-made dark couverture chocolate decoration that snaps, then melts in your mouth.

Our sweet and tangy Lemon Meringue Tart is made from a scratch lemon curd, sealed with a tart lemon glaze. It is topped with a scratch Swiss Meringue recipe that is hand piped then hand torched to golden brown and finished with a couverture chocolate daisy flower decoration that gives a satisfying snap.

Our premium Handcrafted Collection Tarts come in innovative custom-designed packaging to ensure product integrity.



Handcrafted Collection

Product code
BCHFCM80
80mm Handcrafted
Chocolate Mousse Tart
Average product weight: **105g**

Quantity
36



Product code
BSFLM80
80mm Handcrafted
Lemon Meringue Tart
Average product weight: **110g**

Quantity
36



QUICK TIP

The Handcrafted Collection Tarts are best served at 2°C (approximately 20 minutes thawing time in cold room/ fridge). These exquisite tarts are also ideal for refrigerated cabinets, where they can be displayed for up to 3 days.

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 foodservice industry for over 150 years.
- Innovative new products.
- Producing pastry products for the foodservice marketplace for the past 39 years.



READY BAKE RECIPES

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VEGAN & GLUTEN FREE ROASTED VEGETABLE & BEETROOT RELISH TART

Ingredients

- 20 RB Baked 46mm Vegan & Gluten Free Savoury Shells (BVGFQ46)

Roasted Vegetable with Beetroot Relish

- ½ sweet potato
- ½ red onion
- ½ red capsicum
- ½ corn cob
- 25g olive oil
- salt & pepper
- 200g prepared beetroot relish

Tomato Agar Jelly

- 4 tomatoes (large)
- 5g sugar
- 1g salt
- 2.5g agar-agar

Method

To make the Roasted Vegetable with Beetroot Relish:

1. Preheat oven to 180°C.
2. Cut sweet potato, red onion, and red capsicum into small cubes. Cut corn off cob. Place cut vegetables in a bowl and toss with oil, salt, and pepper.
3. Spread the vegetables on a lined baking tray and roast in the oven at 180°C for 20 minutes. Set aside to cool.
4. Once cool, mix the vegetables with the beetroot relish and place in the fridge.

To make the Tomato Agar Jelly:

1. Chop the tomatoes and puree with sugar and salt.
2. Strain through a muslin cloth and squeeze out excess juice.
3. Reserve 280g of the juice and add to a saucepan with the agar-agar. Bring to the boil for 2 minutes, then pour into a container and place in the fridge to set.

To Finish:

Fill the Baked Vegan & Gluten Free Savoury Shells with the roasted vegetable & beetroot relish. Grate the tomato agar jelly on top. Garnish and serve.



VEGAN & GLUTEN FREE MUSHROOM & BABY SPINACH SILKEN TOFU QUICHE

Ingredients

- 24 RB Baked 56mm Vegan & Gluten Free Savoury Shells (BVGFQ56)
- 1 tbsp coconut oil
- 2 cloves garlic - finely chopped
- 1 red onion - finely chopped
- 225g button mushrooms - thinly sliced
- 140g baby spinach
- 340g silken tofu
- ¼ cup unsweetened almond milk
- ¼ cup nutritional yeast
- 1 tbsp arrowroot powder
- 1 tsp ground turmeric
- ¼ tsp onion powder
- ¼ tsp garlic powder
- ¼ tsp sea salt flakes
- ¼ tsp ground black pepper

Method

1. Preheat your oven to 140°C.
2. Remove the Baked Vegan & Gluten Free Savoury Shells from plastic insert and place the shells on a baking tray. If stored frozen, allow the shells to thaw to room temperature.
3. In a large pan, heat coconut oil over medium heat. Add garlic and onion and cook, stirring frequently, until the onion becomes translucent. Add mushrooms and sauté until all moisture has evaporated and the mushrooms have softened and browned. Add spinach, cover with a lid, and allow to wilt for 2-3 minutes, then remove pan from heat and set aside.
4. In a large jug, add silken tofu, almond milk, nutritional yeast, arrowroot powder, turmeric, onion powder, garlic powder, salt, and pepper. Using a stick blender, pulse until the ingredients have combined to form a smooth texture.
5. Pour the tofu mixture into the pan and mix well with the sautéed vegetables.
6. Pour filling evenly into the Baked Vegan & Gluten Free Savoury Shells.
7. Bake at 140°C for 10-14 minutes.
8. Garnish and serve.



VEGAN & GLUTEN FREE STRAWBERRY & COCONUT PANNA COTTA TART

Ingredients

- 20 RB Baked 46mm Vegan & Gluten Free Shortbread Shells (BVGFS46)

Coconut Panna Cotta

- 400ml coconut cream
- 45g sugar
- 3.5g agar-agar

Strawberry Gel

- 250g strawberries (fresh or frozen)
- 50g sugar
- 1 star anise
- 1 cinnamon stick
- 15g lemon peel
- 1 vanilla bean
- 10g sugar
- 4g pectin
- 6g maize starch
- 250g strawberries (fresh) – finely diced

Method

To make the Coconut Panna Cotta:

1. Pour coconut cream into a saucepan with sugar and agar-agar. Stir until combined, then bring to the boil for 2 minutes.
2. Pour the liquid into a mold or container to 16mm high, and place in the fridge to set.

To make the Strawberry Gel:

1. In a heat-proof bowl, add strawberries, sugar, star anise, cinnamon stick, lemon peel, and vanilla bean. Stir ingredients together, then tightly wrap the bowl with cling wrap.
2. Place the bowl over a water bath for 1 hour, then strain the juice into a saucepan.
3. Scrape the vanilla bean seeds from the pod and discard the pod.
4. Take a few spoons of the syrup from the saucepan and add to a small bowl with the maize starch. Mix together then set aside.
5. Add pectin and sugar into the saucepan and bring to the boil, stirring to thicken.
6. Add the maize starch mix to the saucepan to complete the thickening process. Reduce to a simmer for 5 minutes, then remove from heat.
7. Pour the gel mix into a container and place in the fridge to cool.
8. Once the gel is cool, add finely diced fresh strawberries and stir to combine.

To Finish:

Remove the set panna cotta from fridge, cut to desired shape (i.e., cylinders), and place into the 46mm Baked Vegan & Gluten Free Shortbread Shells. Top with the strawberry gel. Garnish if desired and serve.



VEGAN & GLUTEN FREE CHOCOLATE & AVOCADO MOUSSE TART

Ingredients

- 10 RB Baked 80mm Vegan & Gluten Free Shortbread Shells (BVGFS80)

Chocolate & Avocado Mousse

- 200g avocado
- 28g maple syrup
- 108g vegan & gluten free dark couverture chocolate
- 93g almond milk
- 2g vanilla
- 54g sugar
- 1.5g agar-agar

Sponge

- 150g gluten free flour
- 110g brown sugar
- 7g corn starch
- 4g baking powder
- 2g bicarb
- 82g vegan margarine
- 154g soy milk
- 2g vanilla
- 5g apple cider vinegar

Macadamia Praline

- 100g sugar
- 100g macadamia nuts

Method

To make the Chocolate & Avocado Mousse:

1. Peel and deseed avocado, chop, then puree with the maple syrup.
2. In a large bowl, slowly melt the dark couverture chocolate.
3. Add the pureed avocado to the melted chocolate and stir until smooth. Set aside.
4. In a saucepan, add almond milk, vanilla, sugar, and agar-agar, and mix until well blended. Bring to the boil for 2 minutes, stirring occasionally, then set aside to cool.
5. Once cool, pour the agar-agar syrup into the chocolate & avocado mix, gently stir through.
6. Pour into molds and place in freezer to set.

To make the Sponge:

1. Preheat your oven to 140°C.
2. Remove the Baked Vegan & Gluten Free Shortbread Shells from plastic insert and place the shells on a baking tray. If stored frozen, allow the shells to thaw to room temperature.
3. Sieve the dry ingredients (gluten free flour, brown sugar, corn starch, baking powder, and bicarb) twice into a large bowl.
4. In a heat-proof jug, melt margarine then add soy milk and vanilla, and stir to combine. Pour into the bowl of dry ingredients and mix well.
5. Finally, add apple cider vinegar and stir through.
6. Pour the batter into the Baked Vegan & Gluten Free Shortbread Shells – fill to ¾ full.
7. Bake at 140°C for 12-15 minutes, then set aside to cool.

To make the Macadamia Praline:

1. Spread macadamia nuts on a lined tray and roast at 150°C until golden in colour.
2. Heat sugar in a saucepan until golden dark in colour.
3. Add the warm roasted macadamia nuts to the caramel sauce and stir through.
4. Pour macadamia & caramel mix onto a lined tray and allow to set.
5. Once the praline is set and has cooled, process in a blender until it forms a smooth paste.

To Finish:

Spread the praline over the sponge in the Baked Vegan & Gluten Free Shortbread Shells. Remove chocolate & avocado mousse from freezer and unmold on top of the praline - allow to defrost. Garnish and serve.



VEGAN & GLUTEN FREE VEGETABLE CURRY PIE

Ingredients

- 16 Ready Bake 99mm Vegan & Gluten Free Savoury 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 your oven to 200-210°C.
2. Place diced pumpkin, diced carrot and cauliflower florets onto a baking tray and drizzle with a little olive oil. Place in 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 heat down 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 the Vegan & Gluten Free Savoury Pie Shells and Puff Pastry Tops onto a baking tray to thaw to room temperature.
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. Glaze pie top with almond milk if desired.
12. Garnish pie tops with either sesame seeds or poppy seeds (optional).
13. Bake at 200-210°C for 18-20 minutes.



GLUTEN FREE PECAN TART

Ingredients

- 60 RB Baked 56mm Gluten Free Sweet Shortbread Shells (BGFS56)
- 90g butter - melted
- 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 140°C.
2. Remove the Baked Gluten Free Sweet Shortbread Shells from plastic insert and place the shells on a baking tray. If stored frozen, allow the shells to thaw to room temperature.
3. Place melted butter and brown sugar into a bowl and mix.
4. Add eggs and vanilla essence and mix to combine.
5. Finally add golden syrup and mix to combine.
6. Add the pecan nuts evenly into all shells.
7. Pour the caramel mix evenly into all shells over the pecan nuts.
8. Bake at 140°C for 10-14 minutes.
9. Cool down in the refrigerator/ cold room, then garnish and serve.



CHICKEN AND VEGETABLE PIE

Ingredients

- 12 Ready Bake 130mm Oval Savoury 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
- 200ml chicken stock
- 2 tbsp butter
- 200ml cream
- 4 tbsp olive oil
- 2 tbsp chopped parsley or chives
- 1 leek (white part only) - finely diced
- 1 egg yolk
- 2 carrots - diced
- 50ml milk
- 150g peas

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 may need to cook off in 2 batches.
3. Return pan to medium heat and add the rest of the butter and oil. Add leeks, carrots, and peas, and cook until softened. 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 temperature. The mix will go quite thick, but this is okay.
5. Preheat your oven to 210-215°C. Place Oval Savoury Pie Shells and Puff Pastry Tops onto a baking tray to thaw to room temperature.
6. Once filling is at room temperature, spoon filling into thawed pie shells.
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 200-215°C for 18-20 minutes or until golden & puffed.



HOUSE MADE PIE AND A HALF

Ingredients

- 20 Ready Bake 125mm Savoury Pie Shells and Puff Pastry Tops (PBDT)
- 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. Preheat your oven to 210-215°C. Place Savoury Pie Shells and Puff Pastry Tops onto a baking tray to thaw to room temperature.
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 210-215°C for 18-20 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
- Sea salt
- Cracked pepper
- Chives - chopped

Vol au Vent Method

1. Preheat your oven to 200°C.
2. Defrost a Ready Bake Puff Pastry Sheet or cut a portion of pastry off a Ready Bake Puff Pastry Roll.
3. Take a tear drop shape pastry cutter and cut the puff pastry, then place it on a greased or silicon lined baking tray.
4. 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.
5. 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.
6. Bake at 200°C 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 and fry off. Just before browning, add the mushrooms and cook 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 - cubed
- 30g mature cheddar cheese - grated
- 80g bresaola - diced
- 80g onions - diced
- 1 tsp brown sugar
- 40ml balsamic vinegar

Method

1. Preheat your oven to 170°C.
2. Place the Butter Quiche Shells on a baking tray to thaw to room temperature.
3. Add all the egg mix ingredients into a jug and whisk until smooth.
4. Sauté onions over low heat with 1 tsp of brown sugar and 40ml balsamic vinegar until soft and caramelised.
5. Sauté bresaola until all the moisture has evaporated.
6. Add the cubed feta and grated cheddar cheese to the thawed Butter Quiche Shells. Mix the onion and bresaola together and add on top.
7. Pour egg mix over filling and up to the top edge of the pastry.
8. Bake at 170°C until pastry and egg mix are baked (around 12-14 minutes).
9. Cool slightly, garnish and serve.



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. Preheat your oven to 150-170°C.
2. Place the Butter Shortbread Shell on a baking tray to thaw to room temperature.
3. Mix almond meal, icing sugar, butter, and eggs until they come together. Careful not to cream the mixture.
4. Pour mix into the thawed Butter Shortbread Shell, leaving approximately ½ cm from the top of the shell and spread evenly.
5. Top with cherries.
6. Finish with almond flakes.
7. Bake at 150-170°C for approximately 20-25 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. Preheat your oven to 160°C. Place the Butter Shortbread Shells on a baking tray to thaw to room temperature.
2. Once thawed, bake Butter Shortbread Shells unfilled at 160°C for 12-16 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 pre-baked 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	Cherry Compote
1000g raspberry puree 320g sugar 30g gelatine 160g egg whites 1000g cream	750g cherries in syrup 100g sugar 5g vanilla 2 slices orange skin - Juice of 1 orange 3g cinnamon powder 20g arrowroot

Method

To make the mousse:

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

To make the compote:

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



ASIAN INSPIRED PANNA COTTA TART

Ingredients

- 14 Ready Bake 75mm Chocolate Shortbread Shells (SSCH75)
- 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

- Preheat your oven to 160°C.
- Place the Chocolate Shortbread Shells on a baking tray to thaw to room temperature.
- Once thawed, bake Chocolate Shortbread Shells unfilled at 160°C for 12-16 minutes.
- Allow to cool, then coat with chocolate to seal.
- Bash the lemon grass to release flavour and cut galangal into pieces. Place in pot with milk, sugar, and cream.
- Heat milk, sugar, and cream with all spices until just about boiling.
- Remove from heat and leave the liquid to infuse all the flavours for 1 hour.
- Add gelatine to water and allow to bloom.
- Strain liquid and discard spices.
- Add gelatine to liquid and stir to combine.
- Pour liquid into pre-baked Chocolate Shortbread Shells and place in the refrigerator/ cold room to set.
- Garnish 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, Choux Pastry, Finger Food, 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).



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