

BREAKFAST PASTRIES

CROISSANTS

1 each Croissants
with FOH Butter
20g Jam
or
30g Cherry compote

1. Place pastries on flat tray with silicon matt at room temperature for 40 minutes
2. Bake at 20 to min at 170°C in the convection oven.
3. Leave to cool for 15 minutes
4. Serve with either jam or compote and FOH butter as shown



PAIN AU RAISIN

1 each Pain aux Raisin

1. Place pastries on flat tray with silicon matt at room temperature for 40 minutes
2. Bake at 20 to min at 170°C in a convection oven.
3. Leave to cool for 15 minutes



PAIN AU CHOCOLAT

1 each Pain au Chocolat

1. Place pastries on flat tray with silicon matt at room temperature for 40 minutes
2. Bake at 20 to min at 170°C in a convection oven.
3. Leave to cool for 15 minutes



VIENNOISERIE BOARD

2 of the following:

1 each Pain aux Raisin
1 each Pain au Chocolat
1 each Croissants

2 slices Seeded Sourdough
20g Jam
20g Butter

CHOICE OF

20g Jam
30g Cherry compote

1. Place pastries on flat tray with silicon matt at room temperature for 40 minutes
2. Bake at 20 to min at 170°C in the convection oven.
3. Leave to cool for 15 minutes
4. Toast 2 slices of the seeded sourdough and place on board as per picture with butter and jam or compote

