Pain Au Chocolat

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Baking Tips For Perfect Pastries

Perfectly baked and iced products entice more shoppers to buy pastries and grow your sales.

Step 1

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Bake from frozen (-18)

Step 2

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Evenly space products on baking tray

Step 3



Pre heat oven and bake for 18 minutes @ 190°C Ovens do vary – adjust temperature not time

Step 4

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Allow products to cool before icing



Premiumisation Tips







