



The Carando Gourmet Family of Fine Foods.

(http://www.carandogourmet.com/)

Quiche and Torta Cooking Instructions Please Read Quiche & Torta Cooking Instructions!

We take great pride in the Quiche & Torta we produce.

To ensure the quality of our product, please follow these directions.

Retail:

Keep stored in freezer. Product should be slacked out in refrigerator @ 40° F or less for a minimum of 12 hours prior to display in deli case.

Remove product from overwrap and brush off any ice crystals that may have formed and re-wrap any if needed.

Product may be held refrigerated 5 - 7 days before cooking.

Heating Recommendations to your customer:

Assuming that the product is thawed, our preferred method is in the oven at a low temperature. Pre-heat to 300° F. Cook slice for 15 - 20 minutes. Slice may be microwaved for 1 - 2 minutes

Food Service:

Follow thawing instructions above. Preheat oven to 300° F. Remove card board. Place on cookie sheet. Cook whole Quiche or Torta for 30 - 40 minutes. Cook by the slice for 15 - 20 minutes.

FOR FOOD SAFETY, COOK TO 160° F INTERNAL

TEMPERATURE PRIOR TO CONSUMPTION

Thank you for buying our gourmet Quiche or Torta.

We hope you enjoy it.

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Carando Gourmet Frozen Foods

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