

# Les Chateaux cooking suggestions

Products	Temperature F (Convection Oven)	Procedure Tips
Antipasto Skewers	DO NOT COOK!	Do not bake. Defrost and bring to room temperature and serve.
Cheesecake Pops	DO NOT COOK!	Do not bake. Defrost in refrigerator and serve well chilled.
Fillo wrapped items are fully cooked	400-450 degrees for 5-7 minutes. Can be baked as high as 500 degrees for 4-6 minutes	Cook defrosted in pre-heated oven.
Puff Pastries	360 - 380 degrees for 10 -12 minutes or until browned	Cook from frozen or slacked out, in pre-heated oven.
Wellingtons	Defrosted, 375 degrees for 12 to 14 minutes.	Best results defrost and cook in preheated 375 degree oven.
Tortillas and Cornucopias All items are fully cooked	400 degrees 10 to 12 minutes	Cook from frozen or slacked out, in pre-heated oven.
Quiches and Tarts	375 degrees for 10-12 minutes	Cook frozen product in pre-heated oven. <u>Do not defrost!</u>
Deep Fried, Crab Cakes, Risottos, Spring Rolls, Egg Rolls, Wontons, Coconut or Sesame Chicken.	Fryer 320-330 degrees Frozen 60 to 90 seconds in fryer to brown, then place in 350-375 degree oven to finish	Can be deep fried, baked or sautéed from partially frozen state. If frozen, brown in deep fryer and finish in oven.
Stuffed Mushroom Caps Fillings are precooked except the sausage. Sausage filling is RAW and Uncooked.	375 degrees for 10 -13 minutes defrosted	Defrost prior to cooking. Separate during cooking as mushrooms expel moisture.
Mini Burgers, Hot Dogs and Philly Cheese Steak	400-425 degrees for 8 -10 minutes	Defrost 30-40 minutes then bake. Place on lined sheet pan that has been sprayed with pan spray. Sprinkle with water, to keep moisture in and rolls soft. Then cover tightly with foil.
Kabobs, Hibachi products	375 -400 degrees for 9 -11 minutes	Best if cooked defrosted.
Satays Chicken and Beef are uncooked	375-400 degrees for 2 to 3 minutes	Defrost prior to cooking. <i>Chicken satay, if frozen, will take longer.</i>
Scallops wrapped in Bacon	Preheated 400 degree oven	RAW Bacon: 16-18 minutes until bacon is crispy. COOKED Bacon: Bake 10-12 minutes until bacon is crispy.
Mini Sandwiches All are pre-buttered	In a preheated oven, 375 degrees for 12-14 minutes Can also be done in the sauté pan , panini grill or flat top.	Can be cooked defrosted or frozen. (Frozen will take a few minutes longer.) Defrosted will produce the best results. To prevent sandwiches from curling in oven, place sandwiches on lined baking sheet. Place another pan liner on top of sandwiches and top with 2 sheet pans. Same method can be done with aluminum foil pans.

Note: Oven temperatures may vary, base baking times and settings on your experience with oven.

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