

Finishing off Instructions for Hot Food

PIZZA MEZZO COTTE

Preheat fan oven to 170c then liberally splash olive oil & extra salt & pepper as preferred onto the pizza & warm through on an oven rack for 10 minutes

CHILLI PRAWNS

Preheat fan oven to 170c

For koftas, place the container with the lid off in the oven & warm through for 10 minutes

For prawns, place the container with the lid off in the oven & warm through for 15 minutes

LINGUINE & RAVIOLI

Microwave for 3 minutes at 700w with the lid on

CHICKEN MILANESE

Preheat fan oven to 170c. Remove the parmesan and sprinkle once cooked. Squeeze the lemon on the chicken & warm through for 15 minutes with the lid off

ALL OTHER MAINS

Leave the contents in the container with the lid on or transfer to suitable crockery if preferred

Preheat fan oven to 170c & warm through for 15 minutes, except venison cottage pie & wellington for 25 minutes

For accompanying sauces leave in the pot with the lid on & microwave for 30 seconds at 700w

SIDES

Rice/ Noodles/ Spaghetti Pomodoro

Microwave for 2½ minutes at 700w with the lid on then stir through

Mash/ Creamed Spinach

Warm through in a preheated oven at 170c for 12 minutes

Mixed vegetables

Add extra butter & seasoning as preferred & toss in a saucepan over a low heat for 2 minutes

Chips

Scatter on to a preheated oven dish, sprinkle with extra salt as preferred and warm through in a preheated fan oven at 170c for 10 minutes

Garlic bread fan oven at 170c for 8 minutes

HOT DESSERTS

Transfer to suitable crockery & microwave as below at 700w

Toffee Pudding for 1 minute

Fondant, microwave the mango sauce for 30 seconds then the fondant for 30 seconds

ROAST DINNERS

Preheat fan oven to 170c

Transfer the meat & gravy to suitable crockery along with the potatoes & warm through for 15 minutes

For crispy potatoes transfer to a preheated oven dish, sprinkle with extra salt, add a knob of butter & warm through for 15 minutes

Yorkshire pudding place in the oven for the last 3 minutes- for a softer pudding microwave for 15 seconds at 700w