



u p p e r c r u s t

# A Handy-Dandy Guide to Storing & Reheating Holiday Edition

## GENERAL REHEATING ADVICE

The very center of each product is the most important gauge for reheating. You may note that we use low temperatures for reheating. The methods used in this guide intend to re-warm the item all the way to the center while maintaining the level of caramelization and/or browning we like on the outside of the item.

## Tarts & Quiches

### Storage

- Store in a closed box or container in the refrigerator

### Reheat until Warm (145°F) in the Center

- Bring to room temperature and then reheat depending on size.
- If Large – 300 degrees for 12-17 minutes, on a baking tray lined with parchment, ideally when they are 145 degrees internal temperature
- If Small – 300 degrees for 8-10 minutes

## Spreads & Cakes

### Storage

- Store in a closed box or container in the refrigerator

### Bring to Room Temperature

- Spreads - leave out at room temperature, covered, for 1-2 hours
- Cakes - leave out at room temperature, covered, for 2-3 hours

## Cookies & Eclairs

### Storage

- Eclairs - Store in a closed box or container in the refrigerator
- Cookies - Store at room temperature with closed box or in a tied plastic bag



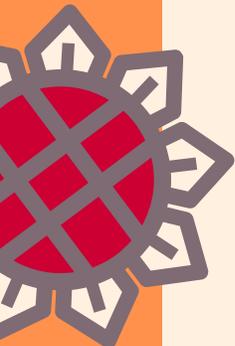
## Breads

### Storage: If holding for...

- 1 day or less: Wrap in a tied plastic bag and leave at room temperature
- 2 days or more: Wrap in a tied plastic bag and freeze

### Reheat until \*HOT\* (180°F) in the Center

- Bring to room temperature and then reheat depending on type.
- Whole bâtards and boules –15 to 20 minutes at 325 degrees, uncovered on a baking tray lined with parchment paper. The crust may be soft when immediately out of the oven, but it will re-crisp when left to rest.
- Sliced bâtards and boules – re-wrap in foil so it forms its original shape (or, as best you can!), 15 minutes at 325 degrees. Uncovered on a baking tray lined with parchment paper. The crust may be soft when immediately out of the oven, but it will re-crisp when left to rest.
- Baguettes, demi baguettes and ficelles –8 to 12 minutes at 325 degrees, uncovered on a baking tray lined with parchment paper. The crust may be soft when immediately out of the oven, but it will re-crisp when left to rest.
- Petit pain – 5-7 minutes at 325 degrees, uncovered on a baking tray lined with parchment paper. The crust may be soft when immediately out of the oven, but it will re-crisp when left to rest.
- Butter rolls and potato-leek rolls – 7-8 minutes at 275 degrees, ideally. If you require your oven at a higher temperature, try 4-5 minutes at 325 degrees.



## Croissants

### Storage: If holding for...

- 1 day or less: Wrap in a tied plastic bag and leave at room temperature
- 2 days or more: Wrap in a tied plastic bag and freeze

### Reheat until \*HOT\* (180°F) in the Center

- Bring to room temperature & Place uncovered on lined parchment baking tray
- Petit Croissants – Reheat in oven for 7 minutes at 325 degrees
- All Other Types of Croissants – Reheat in oven for 12 minutes at 325 degrees



## Scones

### Storage: If holding for...

- 1 day or less: Wrap in a tied plastic bag and leave at room temperature
- 2 days or more: Wrap in a tied plastic bag and freeze

### Reheat until Warm (145°F) in the Center

- Bring to room temperature and then reheat depending on flavor.
  - Sweet – 12 minutes at 300 degrees on a baking tray lined with parchment
  - Savory – 15 minutes at 350 degrees on a baking tray lined with parchment
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