

WE MAKE – YOU BAKE!

baking instructions (delicious and easy ... we promise):

Croissants, Pain au Chocolat, Apple Buns:

Remove packaging. Set product on a cookie sheet spaced apart. Cover with the bubble wrap placing the bubble side down (or kitchen towel) to ensure the dough proves but doesn't dry out. Let rise overnight at room temperature. Bake at 400F for 9-13 minutes until golden. Dust with icing sugar (optional).

Cinnamon Buns:

Remove packaging. Set product on a cookie sheet spaced apart. Cover with the bubble wrap placing the bubble side down (or kitchen towel) to ensure the dough proves but doesn't dry out. Let rise overnight at room temperature. Bake at 350F for 13-17 minutes until golden.

Belgian Waffles:

Remove packaging. Reheat in the oven or in the toaster until warm and crisp.

Quiche:

Remove packaging. Set product on a baking tray. Bake at 350F for 18-22 minutes.

Croque Monsieur (or Croque Madame):

Thaw either overnight in the fridge or for 3 hours at a room temperature. Remove packaging. Place sandwiches on a baking sheet. Bake at 375F for 10-14 minutes. Next, turn on the broiler for 3-5 minutes, or until cheese is bubbly and lightly browned.

Turn Croque Monsieur into Croque Madame by serving with a fried egg or poached egg on top.

Ham & Cheese Croissant:

Remove packaging. Set product on a baking tray. Bake at 375F for 15-18 minutes.

Pizza:

Remove packaging. Set product on a baking tray. Bake at 400F for 6-10 minutes.

Baguettes:

Remove packaging. Set product on a baking tray. Bake at 375F for 6-10 minutes.

Products should be KEPT FROZEN until ready to cook. All cooking times are approximate. If using convection, reduce baking time. Do not microwave. For best results, use within 30 days of purchase.

WE MAKE – YOU BAKE!

breakfasts | brunches | lunches | coffes & teas | dinner parties

Croissants and Viennoiserie

Mouth watering flaky croissants and buns to bake at home. A great way to start a Sunday morning.

butter croissants \$12.00 (package of 6)

pain au chocolat, apple buns, cinnamon buns \$12.75 (package of 6)

Belgian Waffles \$18.00 (package of 6)

Quiche \$14.00 (large)

Our quiches are made in the traditional open pie style with a delicious egg and cream custard in our signature pastry crust. Daily selection varies.

Croque Monsieur \$22.00 (package of 4)

Great for a perfect brunch. A French white bread sandwich, made with Swiss gruyere cheese, ham and house-made Béchamel sauce.

Ham & Cheese Croissant \$16.00 (package of 4)

Lunch or late afternoon snack that's ready in minutes. And kids love these too! Butter croissant filled with house-made Béchamel sauce and ham, topped with Swiss gruyere cheese.

Pizza \$12.00

Made in-house thin crust gourmet pizza. Daily selection varies.

Baguette \$3.90 (package of 2)

Authentic baguettes, pre-baked. White or bouffier.

For fine foods to make at home, look no further. We use only the finest ingredients, no preservatives or additives. Know it's all good, all natural.



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