

Baking Instructions

Below you will find the baking instructions of our products. We must remind you to always defrost the product before baking. For defrosting you can use the oven or just leave the product to defrost in room temperature.

The products do not contain a baking pan.

1. BOUGATSA

Baking Instructions

1. Remove the product of the package.
2. Put a baking paper on the bottom of your pan.
3. Make sure the product is fully defrosted. Put the product on the pan.
4. Preheat the oven at 160o-170o C.
5. Put the product in the oven and bake for about 25-35 minutes.

2. TRADITIONAL PIES

Baking Instructions

1. Remove the product from the package.
2. Put a baking paper on the bottom of your pan.
3. Make sure the product is fully defrosted. Put the product on the pan.
4. Preheat the oven at 170o-180o C.
5. Put the product in the oven and bake for about 50 minutes to 1 hour.

Caution: Follow the instructions above for best results. The temperatures and the bakind durations that are given beg to differ depending on the baking machine you will be using.

Always check the pie while baking.

3. Small Pies -Bougatsakia

Baking Instructions

1. Remove the product of the package.
2. Put a baking paper on the bottom of your pan.
3. Make sure the product is fully defrosted. Put the product on the pan.
4. Preheat the oven at 160o-170o C.
5. Put the product in the oven and bake for about 25-35 minutes.

Caution: Follow the instructions above for best results. The temperatures and the baking durations that are given beg to differ depending on the baking machine you will be using.

Always check the pie while baking.