

Pie Identification Chart

Aussie Meat Pie	1 hole
Steak & Onion Pie	Sesame seeds & 1 hole
Steak, Cheese & Onion	3 holes
Steak & Cheese Pie	Parmesan cheese on top
Steak & Mushroom Pie	2 holes
Shepherds Pie	Mashed potato on top
Steak & Kidney	Black poppy seeds
Chicken & Vegetable	4 holes
Curry Lamb	Curry on top
BBQ Chicken	Triangle shape with ends cut off
Cornish Pastie	Semi circle with frilled edge
Vegetable Pastie	Semi circle
Sausage Roll	Long, round, open ends
Pork pie	individual cut pie pieces
Spinach & Feta Triangle	Triangle shape
Outback Pepperjack	Square with folded in corners
Steak & Pepper Pie	Black pepper on top
Ham & Mushroom Pie	Open top - mushroom visible
Sausage Pie	Open top - pieces of sausage visible
Spinach & Feta Pie	open top – spinach visible
Egg & Bacon Pie	open top – bacon visible

Heating Instructions

Conventional Oven is traditional and the best for our pies.

Conventional Oven – preheat oven to 325 degrees and place pies on a cookie sheet. Put in oven and heat for 12-15 minutes for large pies and 10 minutes for a platter of party pies.

Convection oven – preheat to 300 degrees and place pies on cookie sheet. Place sheet on middle rack in oven and heat for 8-10 minutes.

Microwave – Place pie on paper towel and heat for 90 to 120 seconds.

Our Shepherds pie and breakfast pies do really well in the microwave.