



POULTRY POUND • PHOENIX STEAKS • LOVE BUN

Thanks for ordering your “Passyunk LOVEbundle” – Our Ingredients, Your Kitchen.

**Baking your Passyunk Hoagie Roll:**

1. We’ve partially baked your Passyunk Hoagie roll to ensure you have the freshest experience as possible at home. As a result, you need to finish the job we’ve started. The good news is that if you follow the instructions here, you will have deliciously fresh rolls ready for your cheesesteaks and hoagies.
2. Pre-heat your oven to 220 degrees.
3. Line a baking tray with greaseproof paper and place the rolls on the tray with space between them.
4. Cover your rolls with water evenly by quickly passing them under a tap. This is a critical step as the water creates the steam required to give you the right finish.
5. Place in the oven and bake for 5+ minutes or until lightly browned. Watch the rolls closely during baking. When they are lightly browned, they are ready to come out. (This may take longer depending on your oven. Color is a good indicator if 5 minutes is not enough.)
6. Let them cool for 10 minutes before handling.
7. Slice your rolls carefully with a serrated knife by running the knife lengthwise along the middle of the side of the roll. Only cut  $\frac{3}{4}$  of the way into the roll to ensure you maintain a strong hinge on one side of the roll.

**Freezing your rolls:**

1. Our hoagie rolls are baked fresh daily. If you’re not going to use them on the day your LOVEbundle arrives, we recommend freezing them in the packaging in which they have arrived. To defrost, take out of the freezer and leave on a counter surface at room temperature for at least an hour before use. Do not open the packaging during the defrosting process. Follow the “Baking Your Passyunk Hoagie Roll” instructions above.