



FOOLY FOOL • FOBBESSTEAKS • LOVE BAG

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 3-4 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 3-4 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.

Here’s how to prep your Cheesesteaks:

1. If you want onions on your steak, preheat a large frying pan over medium heat and lightly coat with vegetable oil, sauté your onions stirring regularly until they are soft, remove from the heat and hold to the side.
2. While your onions are cooking add your Passyunk Wiz Sauce (if you chose wiz) to a small sauce pan and warm it through over low heat, stirring regularly. When ready to serve the wiz will be smooth and easy to pour. Final cook temp is at least 73 degree C if you have a thermometer. Alternatively, you can reheat your wiz in the microwave. Transfer the wiz into a microwave safe container, cover with cling film and heat on high for 1 minute. Stir well and heat for an additional 30 secs. Stir again and heat for additional 15 second increments to bring your wiz up to serving temperature as required. Again, wiz that is ready to serve should be smooth and easy to pour.
3. Find the vacuum pack bag containing your ribeye steak. You will notice that each portion has been separated by into stacks. The steak has been sliced into 3mm sheets. At the restaurant, we throw these directly on to our flat top griddle and chop them using metal spatulas as we cook it. We recognize that you likely don’t have similar infrastructure in your home kitchens, so we’d recommend using a knife to cut up the steak into smaller pieces before griddling. Leave stacked in the portions, cut into half inch strips, turn and cut perpendicular to your first cut in similar fashion. The result will be stacks of cubed steak. When you cook the steak, it will separate into thin pieces as you stir it and break it up.
4. Regardless of which method you prefer, return the frying pan to medium heat and coat lightly with vegetable oil.
5. Add steak to frying pan and cook evenly to medium, using a spatula or wooden spoon to move the steak around the pan and further break up the pieces. Lightly season with salt a pepper. If you prefer onions, now is the time to incorporate your cooked onions in with the steak.
6. Non-wiz cheesesteaks: if you’ve opted for Provolone or American cheese, once your steak is cooked to medium, evenly distribute it across the frying pan and lower the heat. Place 3 slices (Provolone) or 4 slices (American) evenly across your steak and cover for about a minute. If you want to accelerate the melting of your cheese slices, sprinkle a few drops of water into your frying pan before covering. When the cheese is thoroughly melted, follow the portioning instructions (point number 7).
7. Using a spatula scoop your steak out of the pan and portion evenly across your hoagie roll. Be sure the steak is distributed evenly across the length of the roll. If you’re having wiz, slightly open your sandwich so you can easily pour a portion of wiz along the length of the sandwich directly on to the steak. The wiz will soak down through the meat and become fully incorporated into the sandwich.
8. Pig out time! **Take a photo of yourself devouring your cheesesteak and post it on social media tagging us @passyunkavenue #lovebundles #broterlylove (Twitter, Instagram and Facebook).**

*note: if you’re not eating your cheesesteaks today, refrigerate all items and use within three days. Freeze the bread on the day of delivery inside the bag in which it has been delivered. To defrost, take out of the freezer and leave on a counter surface at room temperature for at least an hour before use, then follow the “Baking Your Passyunk Hoagie Roll” instructions above.

Freezing your rolls:

1. Our hoagie rolls are baked fresh daily. If you're not going 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.