



POOLY POLO → FIBES&TEARS → LOVE BUN

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

Baking your Passyunk Hoagie Roll:

1. Your Passyunk Hoagie rolls will have arrived fully baked, but to ensure you have the freshest experience as possible at home, below are instructions on how to get them back to the same way they would be served at our restaurants.
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. Watch the rolls closely during baking. The aim is to revive them with the help of the steam created from previous step.
6. Let them cool for 5 minutes before handling. They should be soft but sturdy enough to be easily cut with a knife.
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 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.