

Pasty Cooking Instructions

Preheat oven to:

- Fan: 200°C (390°F)
- Electric: 220°C (430°F)
- Gas: Mark 7



Prepare the pasties:

- Place pasties on a greased baking tray or a silicone baking sheet.
- Lightly brush with plant milk (e.g., oat, soy, or almond) for a golden finish.

Bake the pasties:

- Place the tray in the centre of the hot oven and bake for 15 minutes.
- Reduce the oven temperature to:
 - Fan: 180°C (350°F)
 - Electric: 200°C (390°F)
 - Gas: Mark 5
- Continue baking for 40-45 minutes, rotating the tray halfway through, until the pasties are a deep golden colour.

Ensure the pasties are fully cooked:

- Ensure pasties are piping hot and cooked all the way through before serving.
- Leave the pasties on the tray for 5 minutes after baking to allow the pastry to set.

Note: Cooking times may vary depending on oven type and pasty size.

For food safety guidance, visit the Food Standards Agency: www.food.gov.uk.