



Melba Foods®  
*Creators of Fine Frozen Desserts*

## CRUMBLE HANDLING TIPS

[www.melbafoods.co.nz](http://www.melbafoods.co.nz)

Our individual crumbles can be reheated from frozen or chilled, however best results are achieved when reheating thawed product. Leave crumbles in the paper wrappers for baking and remove once heated through.

### STEP 1: Thawing Crumbles

#### Option 1:

Leave at room temperature for approximately 3 hours.

#### Option 2:

Place in the refrigerator overnight.

### STEP 2: Baking Crumbles

#### From Thawed:

Bake in a pre-heated fan forced oven at 150°C for 15 minutes

#### From Frozen:

Bake in a pre-heated fan forced oven at 150°C for 22 minutes

These instructions will achieve a core temperature of > 65°C.

### STEP 3: Removing Wrappers



1. There are 4 folds in each cup. Place your fingers on each side of the first fold.



2. Pull firmly until the fold comes apart.



3. Repeat for all 4 folds until the crumble sits free of the paper.



4. Using a pallet knife, flat knife or spatula, gently transfer the crumble to a serving plate.

### STEP 4: Enjoy!

Delicious served with Custard. Crumbles are also great with cream, ice-cream, coulis. Or simply enjoy on their own.