

Porchetta and Chocolate Torte Heating Instructions

For Best Results Re-Heat In The Oven Pre Heat Oven To 350°F

Porchetta

1. Remove lid and take out sauce container.
2. Replace lid and put on center shelf in oven for 20 minutes.
3. Check that the internal temperature is 165°F
4. Gently warm sauce in microwave
5. Add sauce
6. Enjoy

Alternatively, you can microwave the porchetta by transferring to a microwave safe dish and heat for 3.5 minutes or until internal temperature is 165°F.

Chocolate Torte

Remove chocolate torte from container and warm in microwave for about 25 seconds, top with ice cream.

Meat Temperatures & Doneness Chart Recommended by USDA

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			