

# market hall **FOODS**

**Oakland:** 5655 College Avenue, (510) 250-6005 • **Berkeley:** 1786 Fourth Street, (510) 250-6004

## Heating Instructions

### COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each dish.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.
- **How to tell if poultry on the bone is warmed through?** Take a small, sharp knife or metal skewer and insert it into the meat along the bone. Let it sit for a few moments, then remove and carefully feel the tip of the implement. If the metal is hot, the meat is ready to serve.

### **Baked Items (Pot Pies, Quiche, Pasta, Casseroles)**

Pre-heat oven to 350°. Remove pie from fridge and let sit at room temperature for 45 minutes. Cook pie on baking sheet for 25–30 minutes for small pot pies, 45–60 minutes for large. Insert knife into middle to ensure filling is heated through. Do not heat in microwave.

### **Stews, Braised Dishes**

Bring to room temperature. Cover and heat in a 350° oven 15–20 minutes for a one-pound portion. Adjust heating time according to portion size.

### **Fresh Pasta Shop Pasta**

- **Filled Pasta (Ravioli, Tortellini, Tortelloni):** For one pound of pasta, bring 3–4 quarts of water to a rolling boil. Add salt and pasta. Stir to separate pasta. Reduce heat so that pasta is simmering (tortellini and tortelloni may be cooked more vigorously). Simmer ravioli or tortellini for 5–7 minutes, tortelloni for 8–10 minutes.
- **Gnocchi:** For one pound of pasta, bring 3–4 quarts of water to a rolling boil. Add salt and gnocchi, gently stir and cook for 30–40 seconds. Remove promptly.

- Pasta Sheets (for Lasagne, Cannelloni and more): Toss in simmering water for 20–30 seconds, then add to an oven-safe pan in layers with your favorite toppings. Bake at 350°F until crispy, golden and bubbling.
- Rolled Pasta: For one pound of pasta, bring 3–4 quarts of water to a rolling boil. Add salt and pasta. Stir to separate pasta. Boil for 30–90 seconds, depending on the width of the pasta. Capellini (30–35 seconds), Tagliatini and Linguine (50–60 seconds), Fettucine (60–70 seconds), Pappardelle (70-90 seconds).
- Extruded Pasta (Penne, Bucatini, Rigatoni, Spaghetti, etc.): For one pound of pasta, bring 3–4 quarts of water to a rolling boil. Add salt and pasta. Stir to separate pasta. Boil for 3–5 minutes (except Rigatoni: 6-8 minutes).

### **Soups & Sauces**

Warm gently in a covered saucepan.

### **Poultry**

Bring to room temperature. Cover with foil and heat in a 350° oven for 15–20 minutes, basting occasionally with a small amount of liquid such as stock or white wine.

### **Beef**

Serve at room temperature or warm. To warm, cover tri-tip in foil and heat in a 400° oven for approximately 8–10 minutes for one pound, 10–15 minutes for two pounds.

### **Ham**

Remove ham from plastic, pat dry and place in baking dish. Heat in a 350° oven for 40–45 minutes. Allow to stand for 5 minutes. Serve with KL Keller Violet Mustard.

### **Seafood**

Serve at room temperature or warm. To warm, cover and heat in a 350° oven for 10–12 minutes.

### **Hearty Vegetable Sides**

Cover and heat in a 350° oven for 15–20 minutes.

### **Green Vegetables (Broccolini, Asparagus, etc.)**

May be microwaved or sautéed quickly in a nonstick pan.

### **Fried Items (Fritters, Crab or Fish Cakes)**

Heat on a sheet pan in a 350° oven for 6–8 minutes.

### **Chicken Wings**

Enjoy at room temperature or heat on a sheet pan in a 400° oven for 8–10 minutes.

### **Fried Chicken**

Heat on a sheet pan in a 400° oven for 12–15 minutes.

### **Duck Confit**

Remove from packaging and place the fat and legs, skin side down, in an ovenproof pan, like cast iron. Heat in a 350° oven for 10–12 minutes, turn over and cook for 5–8 minutes more until the skin is crispy and meat is falling off the bone.

### **Pie Shells**

Thaw in the refrigerator and keep chilled before using. To par-bake or pre-bake pie shell for custard-based pies and quiches: Place flat sheet pan in oven and pre-heat to 375°F. Line chilled shell with parchment paper, add pie weights to 2/3 full. Place pie pan onto hot sheet pan and bake for 20 minutes. Remove from oven, carefully lift out the paper and weights, then gently prick bottom of the crust with fork. Return to oven, bake for an additional 3-5 minutes (par-baked) or 15-20 minutes (fully baked). Cool completely before filling

### **Other Frozen Items**

**Do not defrost.** Place frozen items in a single layer on a cookie sheet. Bake in a 400° oven for 10–18 minutes or until golden brown. Allow to cool slightly before serving.

### **Cactus Taqueria Tamales**

In a steamer: Place the tamales in a steamer and cook until hot inside, about 20-25 minutes. In the microwave: place in the microwave, wrapped in paper towels, for 2-3 minutes, until hot inside.

### **Dessert**

Most desserts may be served at room temperature or warmed. To warm, cover with foil and heat in a 350° oven for 10–15 minutes.