

LOOKING TO PUFF UP SALES
ON YOUR MENU?



**PILLSBURY® PUFF PASTRY OFFERS EASE,
CONVENIENCE AND VARIETY**

- Save labor with prelaminated dough
- No mixing, no measuring, no mistakes
- Premium quality and exceptional taste



success made simple™

DELICATE PASTRY PROVIDES EXCEPTIONAL QUALITY

HINTS AND TIPS

CUTTING TIPS

- Dough should be cool and firm when it is rolled and cut (if it is too soft, layers may stick together, preventing the dough from “puffing”).
- For best results, use a sharp knife or pastry wheel to cut dough.

FILLING TIP

- Cool filling before placing on unbaked dough (this prevents shortening in the dough from melting).

SEALING TIP

- For filled items, brush edges of dough with egg wash and seal edges together by pressing firmly with fingers (be sure that none of the filling touches the area that forms the seam).
- Use a fork or pastry crimper to seal pieces and get a decorated look.
- Place items seam-side down on baking pans.

VENTING TIP

- If the filling is moist or has a tendency to leak, cut air vents into unbaked items.

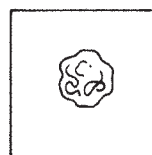
PILLSBURY® PUFF PASTRY DOUGH PRODUCT INFORMATION

SKU	CODE	PACK
Sheets 10" x 15" x .125"	05123	20/12oz
ZT Sheets 10" x 15" x .125"	34163	20/12oz
Squares 5" x 5" x .125"	05125	120/2oz
ZT Squares 5" x 5" x .125"	34165	120/2oz
Slabs Trifold	05512	2/15 LB
ZT Slabs Trifold	34164	2/15 LB
Turnover Apple	05188	60/3.7oz
ZT Turnover Apple Sugared	34224	60/3.7oz
Turnover Cherry	05193	60/3.7oz
ZT Turnover Cherry Sugared	34221	60/3.7oz
Strudel Bite Apple Sugared	05524	320/0.8oz
ZT Strudel Bite Apple Sugared	34222	320/0.8oz
Strudel Bite Cherry Sugared	05526	320/0.8oz
ZT Strudel Bite Cherry Sugared	34223	320/0.8oz

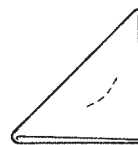


FRUITY TURNOVERS Yield: 12 Servings

1. **CUT** two sheets into 5" x 5" squares or use 5" x 5" puff pastry product
2. **PLACE** two sheets or 12 squares on a parchment-lined 18" x 26" sheet pan without overlapping pieces. Cover with parchment paper. Thaw at room temperature for 15 to 30 minutes or in cooler overnight.
3. **PLACE** dough on bench and spot with a generous amount of filling. Brush edges of dough with water wash.
4. **FOLD** one corner of the dough over to join the opposite corner forming a triangle and lightly seal 1/2" from both edges.
5. **BRUSH** the top of the turnover lightly with water and dip washed side in coarse granulated sugar.
6. **PLACE** the turnover on the pan, sugared-side up and make a small slit on the top of the turnover.
7. **BAKE** in 375° conventional oven or 330° convection oven for 20 to 25 minutes or until golden brown. Cool.



Step 3



Step 4

FINISHING

1. **String** ice with roll icing after turnover is cooled.



Finishing, Step 1

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Pillsbury® Freezer-to-Oven Puff Pastry Handling Instructions

What Make Puff Pastry Puff?

- There is no leavening system.
- The puff pastry is made of 4 simple ingredients:
Flour – Shortening – Water – Salt
- When the dough is produced, it is laminated. That is when the shortening is folded into the dough and is rolled creating many layers of dough and shortening.
- When the puff pastry is baking, the shortening is heated causing each layer of fat to expand!

Preparation:

- Puff pastry is made of hundreds of layers of delicate pastry. There is no leavening in the puff so the product is **Freezer to Oven (FTO)** and requires no proofing.
- **Preformed Pieces:** It is highly recommended that the preformed pieces of product be put into the oven straight from the freezer and completely frozen.
- **Puff Sheets:** The 5x5 squares and 10x15 puff sheets need to be room temperature before making up.

Egg Wash/Topping:

- **Do not use egg wash.** Use water for adhering sugar.
- **Sugaring** – To apply sugar, it is best to spray the product with water and dip immediately into coarse sugar. **Turnovers are best if sugared on the flat side.**

Bake:

- The following temperatures will achieve the absolute best product results:

	Convection Oven	Rack Oven
Temperature	350°F	350°F
Turnovers	25-30 minutes	
Strudel Stix	20-25 minutes	
4 oz. pieces	22-26 minutes	

Cooling/Finishing

- Puff Pastry can be sold just with a nice sugar coating or can be string iced with roll icing.