

Tip #1

Welcome guests with a complimentary bread basket or signature bread item.



Orange Almond Sticky Buns

This orange and almond croissant roll is rich, crunchy and indulgent for a special treat of the day.

Get the recipe here.







Serve fresh-baked flatbread made from frozen whole-grain biscuits with an Asian-inspired lemongrass sauce.

Get the recipe here.





Spicy Cheddar Breadsticks

Mix cheddar, parmesan and cayenne pepper, and roll biscuit dough through the cheese into thin ropes that bake into savory breadsticks.

Get the recipe here.





Cornbread Biscuits

Combine the authentic, sweet cornmeal taste and texture of cornbread with the texture, form and ease of unbaked biscuits.

For more information, click here.



Tip #2 Surprise and delight diners, using bread in unexpected ways.



Tofu Breakfast Sandwich on Everything Bagel Seasoned Biscuit

Marinated, seared tofu
topped with Cheddar-style
cheese, guacamole, tomato
and spouts is served
between a crispy everything
bagel seasoned biscuit
for a delicious breakfast
sandwich.
Get the recipe here.







Corned Beef Pretzel Biscuit Sandwich

A simple, clever trick turns frozen biscuits into on-trend pretzel rolls, ready to be layered with zesty corned beef.

Get the recipe here.



Mocha Cold Brew Croissant Muffins

Decadent Mocha Cold Brew
Mousse makes for a mouthwatering filling in this
croissant muffin.
Get the recipe here.





Surf and Turf Sliders

What's not to love about this flavorsome delight, featuring a juicy cheeseburger and fried lobster, built on the base of a biscuit carrier. Get the recipe here.







Braised Italian Beef Parmesan Biscuit Sandwiches

Tomato-braised beef chuck with quick-pickled vegetables on a Pillsbury™ biscuit with parmesan topping is a fabulous mix of delicious!

Get the recipe here.

Tip #3 Repurpose day-old bread items to reduce waste and wow patrons.



Biscuit Croutons

Cut biscuit dough into little squares, toss with herbs and bake -- and voila! Fresh, just-baked croutons.

Get the recipe here.



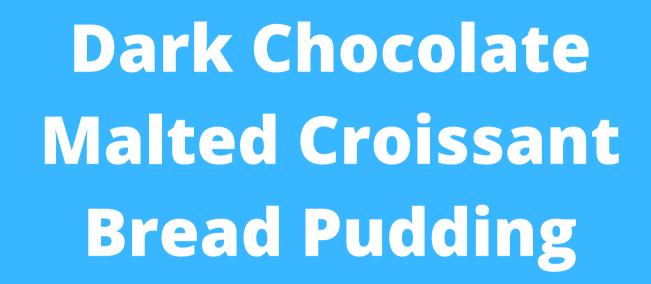


Savory Crab Bread Pudding Souffle

Cheddar biscuits and delicious crab unite for the ultimate flavor union that is sure to delight your guests.

Get the recipe here.





Leftover croissants get revitalized into a signature dessert with this decadent malted dark chocolate bread pudding recipe!

Get the recipe here.





Blue Cheese, Bacon and Broccoli Strata

Use leftover biscuits to create an egg and biscuit bake flavored with blue cheese, bacon and broccoli. Can be served as a savory side or stand-alone breakfast entrée. Get the recipe here.





Croissant Bread Pudding

This humble bread pudding dessert made with flaky croissants can easily be customized with various dried fruits.

Get the recipe here.





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Biscuit Berry Shortcakes

The classic American dessert layers a flaky biscuit sprinkled with sugar with berries and plenty of sweet whipped cream. Get the recipe here.

Tip #4 Maximize the bread items you make across your menu, from a.m. to p.m.



Avocado Toast on a Croissant

Avocado toast takes a twist with a lightly toasted croissant, sliced tomatoes and a poached egg.

Get the recipe here.







Seafood Salad Croissant

Seafood salad in a croissant with lettuce and cucumbers makes this classic extra delicious.

Get the recipe here.



Upscale BLT on a Croissant

Pancetta, Canadian bacon, applewood smoked bacon, heirloom tomatoes, arugula and Spicy Sriracha Mayonnaise takes a traditional favorite to another level.

Get the recipe here.







Chocolate Almond Croissant Eclairs

A creamy light filling is tucked into a crisp, buttery, almond croissant and finished with a fudgy chocolate drizzle for a fancy but simple dessert. Get the recipe here.



Lemon Whisper Croissants

Lemon curd and whipped topping are layered in a rich, flaky croissant that just might have you whispering how much it reminds you of pie.

Get the recipe here.



For more recipe inspiration, visit www.generalmillscf.com. High-res images available upon request.