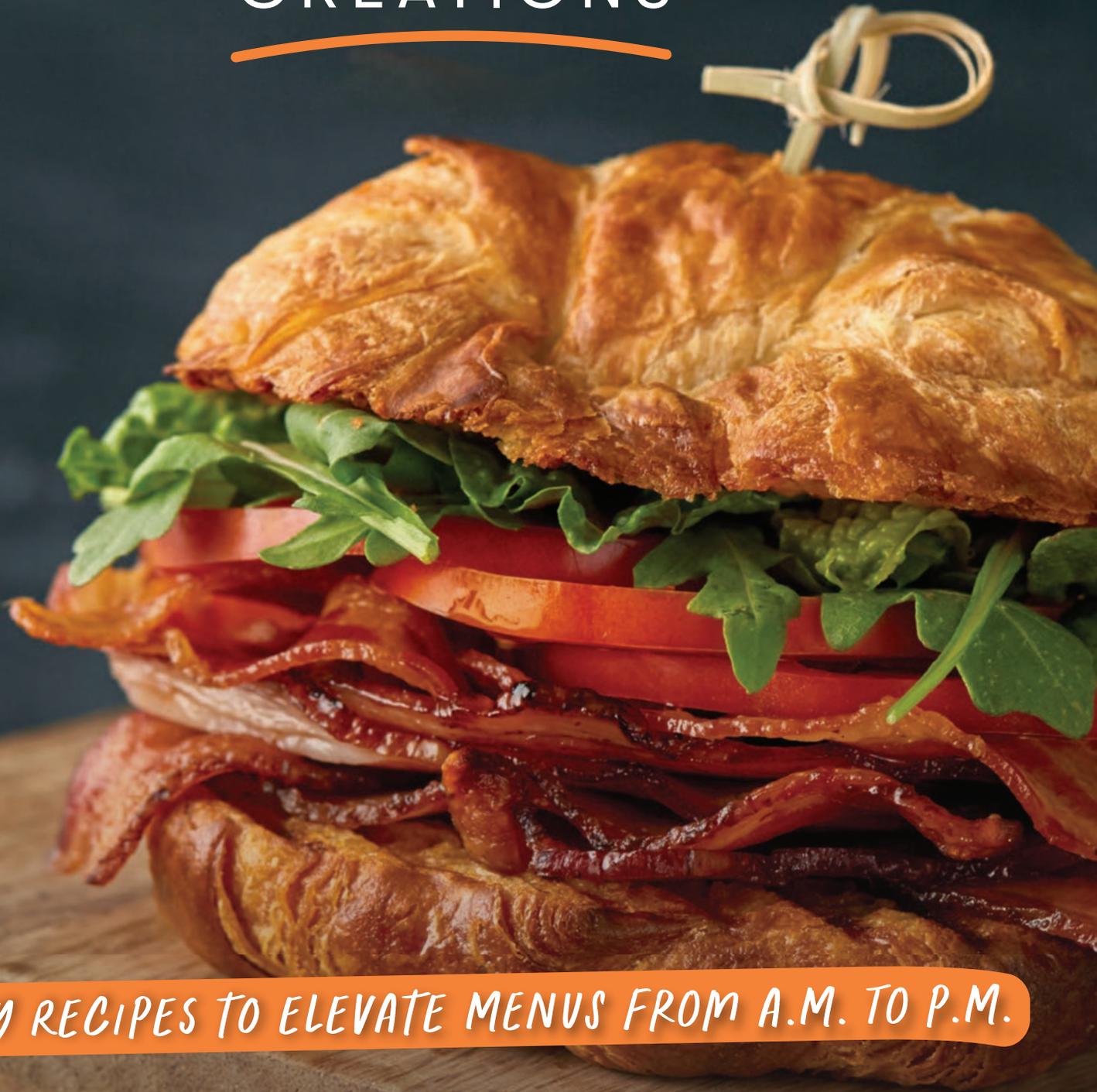




CRAVEABLE
CROISSANT
CREATIONS



EASY RECIPES TO ELEVATE MENUS FROM A.M. TO P.M.



SERVE CROISSANTS ALL DAY LONG WITH 12 DELICIOUS RECIPES!

Pillsbury™ Croissants add layers of comfort to any meal—all with labor-saving ease, menu versatility and delicious, buttery flavor. Croissants are a perfect canvas for culinary creativity, and this booklet is full of ideas that your patrons will love.



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CLASSIC BACON, EGG & CHEESE CROISSANT

Your classic bacon, egg and cheese breakfast wrapped in a Pillsbury™ Croissant for an easy grab-and-go option.

1 serving (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Croissant Baked Plain Pinched Sliced 2.5 oz (32103), thawed and heated	2.5 oz	1 each
Bacon slices, cooked	1 oz	2 each
Egg, large	2 oz	1 each
American cheese slice	1 oz	1 each

INSTRUCTIONS

1. **SCRAMBLE** egg, or **COOK** to order as desired, and place on bottom piece of a warm croissant.
2. **ADD** 2 slices cooked bacon, a slice of cheese and the top piece of croissant; serve warm.

Tips: If serving immediately, not hot holding, top with avocado or tomato slices and fresh greens for a burst of color and flavor.

Swap traditional breakfast meats for smoked sausage, fried chicken or a chicken patty; they also pair well with an egg and cheese.



ORANGE, ALMOND CROISSANT STICKY BUNS

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

20 servings (1 serving = 1 sticky bun)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Croissant Dough Curved 1 oz (32101)	1 lb 8 oz	24 each
Light brown sugar, packed	4 oz	½ cup
Heavy cream	4 oz	½ cup
Orange marmalade	4 oz	⅔ cup
Sliced almonds, toasted	2.4 oz	⅔ cup

INSTRUCTIONS

1. **THAW** croissant dough on parchment-lined pan, covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.
2. **ADD** brown sugar, heavy cream and marmalade to a small bowl; whisk together.
3. Generously **SPRAY** muffin pan and add 1 Tbsp of brown sugar mixture into each well.
4. **ADD** 1 tsp toasted almonds into pan; top with thawed croissant, bending as needed to fit.
5. Allow dough to **REST** 20 minute to fully thaw, then **BAKE** until golden brown and top is dry.
6. **COOL** in pan 2-3 minutes, then **INVERT** onto parchment-lined sheet pan; serve warm or cool completely before storing.

Tip: For extra puffy sticky buns, proof the croissants until they double in size (45-60 minutes) before baking.

METHOD	TEMP	TIME
Convection Oven*	325°F	16-19 min
Standard Oven	375°F	22-25 min

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



AVOCADO TOAST

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

2 servings (1 serving = 2 pieces)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Freezer-to-Oven Butter Croissant Dough Straight (11873)		2 each
Tomato slices	6 oz	8 each
Avocado slices	6 oz	12 each
Eggs, large, poached	6 oz	12 each

INSTRUCTIONS

PREP

- BAKE** croissants as indicated on package; allow to cool for 1 hour.

ASSEMBLY

- SLICE** cooled croissants in half; grill open-faced for 1 minute or toast in preheated oven until lightly crisp.
- PLACE** 2 tomato slices on each croissant half then add 3 slices of avocado (slightly mash if desired.)
- TOP** each piece with 1 poached egg and serve immediately.



GOURMET HOT HAM & CHEESE

This savory croissant sandwich is an irresistible lunch option that patrons can eat on-site or on-the-go.

1 serving (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Baked Croissant Butter Pinched, Sliced, Thawed (32109)	2.5 oz	1 each
Dressing, dijon mustard, prepared	0.2 oz	1 tsp
Cheese, Gouda, thin sliced	1.4 oz	2 slices
Smoked ham, sliced	2.5 oz	4 slices

Tip: Try smoked Canadian Bacon or other cured meats for the smoked ham. If using Canadian Bacon or thick-sliced ham, opt for microwave or oven instructions instead of using a griddle. Sandwich can be prepped ahead and refrigerated to serve warm or cold.

INSTRUCTIONS

PREP

1. **THAW** fully baked croissant covered, either at room temperature 15-30 minutes until flexible or overnight in the over wrapped package.

ASSEMBLY

2. **OPEN** thawed, sliced croissant and spread ½ tsp of mustard on each cut side of croissant.
3. **TOP** each half with 1 slice of cheese and divide ham onto each half.
4. **GRILL** open face on 350°F preheated griddle until ham gets hot, juicy and crispy on the edges. Sandwiches can also be heated in 1100 wt microwave for 55 seconds (wrapped in paper towel) or on a parchment lined sheet pan in the convection oven at 325°F for 3-5 minutes.
3. **COMBINE** top and bottom half for plating. Serve with fresh sliced tomato or other garnishes, if desired.



STACKED VEGETARIAN

A plant-forward sandwich that will shine on your menu and delight veggie lovers. Feature whatever is fresh in your garden today!

12 servings (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Croissant Dough All Butter Pinched (32114)	2.75 oz	1 each
Egg wash	0.5 oz	1 tbsp
Sesame seeds, any type	0.1 oz	1 tsp
Lettuce, leaf, cleaned	0.5 oz	2 pieces
Tomato, beefsteak, sliced thick	2 oz	1 large slice
Red onion, sliced thin	0.5 oz	3 or 4 rings
Cucumbers, sliced thin	1.25 oz	6 slices
Sprouts, alfalfa or similar	0.75 oz	½ cup
Dressing, honey mustard, prepared	0.5 oz	1 tbsp

Tip: Feel free to season with flaky salt and fresh-cracked pepper. Add cheese or try as a grilled veggie sandwich.

METHOD	TEMP	TIME
Convection Oven	330°F	11-17 min
Standard Oven	375°F	19-24 min

INSTRUCTIONS

PREP

- PLACE** product on parchment lined pan. Space to allow for expansion during proofing without touching each other. Thaw at room temperature for approximately 30-45 minutes, or in a cooler (covered) overnight.
- REMOVE** from cooler, place covered rack at room temperature (do not exceed 85 °F) until croissants reach 1½ to 2 times their original size. Approximately 2-3 hours. Time will vary based on humidity and temperature of kitchen.
- SPRAY** or lightly brush top of croissant with egg wash (1 part egg, 1 part water). If desired, sprinkle with 1 tsp of sesame seeds on top of egg washed croissants.
- ALLOW** to fully cool at least one hour before slicing for sandwich.

ASSEMBLY

- CUT** each fully baked croissant horizontally in half. Place bottom half onto plate.
- LAYER** croissant ingredients: lettuce, tomato slice(s), red onion ringlets, sliced cucumber and disperse the sprouts evenly on top.
- DRIZZLE** honey mustard over the sprouts and replace croissant top onto sandwich. Secure with frill picks and cut in half for service. Serve with more honey mustard on the side, if desired.



SEAFOOD SALAD CROISSANTS

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

4 servings (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Freezer-to-Oven Butter Croissant Dough Pinched (11872)	10.80 oz	4 each
Seafood salad, prepared	1 lb 2 oz	2½ cups
Lettuce leaves, Romaine	1 oz	8 each
Cucumber slices	8 oz	16 each

INSTRUCTIONS

PREP

- BAKE** croissants as indicated on package; allow to cool for 1 hour.
- SLICE** cooled croissants in half, lengthwise.

ASSEMBLY

- PLACE** 1 lettuce leaf on bottom half of croissant; layer on 4 cucumber slices.
- ADD** 1 - #6 scoop of prepared seafood salad and distribute evenly.
- SECURE** with sandwich pick and serve immediately.



GRILLED CHICKEN PESTO CROISSANT A LA PLANCHA

A croissant sandwich made special with a smear of pesto and grilled just long enough to be crispy. Filled with mozzarella, grilled chicken breast and fresh tomatoes. This recipe is sure to inspire you to grill!

12 servings (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Baked Croissant Butter Pinched, Sliced, 2.5 oz (32109)	1 lb 14 oz	12 each
Pesto, prepared	5 oz	½ cup
Chicken breast, grilled	3 lb	12 each
Mozzarella cheese slices, thin	10 oz	12 each
Beefsteak tomato slices	3 lb	24 each

INSTRUCTIONS

1. **SPLIT** open croissants and spread 1 tsp pesto over each cut side.
2. **PLACE** pesto side down onto preheated, oiled grill (over indirect heat or use medium-low flame) to toast until desired level of crispness.
3. **MELT** cheese on heated chicken breast.
4. **PLACE** toasted croissant bottom on serving plate; add 2 tomato slices, chicken and top of croissant.
5. **SECURE** with frill pick or slice in half if desired and serve.

Tip: Croissants can also be toasted in a Convection Oven at 325°F for 4-6 minutes with cut sides up. Substitute pesto mayonnaise for pesto for a lighter golden toasted color.



STEAK FRITES CROISSANT WITH BLUE CHEESE CRUMBLES

An entire mouthwatering entrée all on one tasty croissant! Everything bagel seasoning and blue cheese add extra flavor to take this steak and potato sensation to the next level.

12 servings (1 serving = 1 sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Croissant Dough Pinched (32113)	3.75 oz	1 each
Egg wash	0.5 oz	1 tbsp
Everything Bagel Seasoning	0.4 oz	1 tbsp
Tri-tip steak season and grilled	4 oz	1 each
Steak fries, thick cut	2 oz	4 large fries
Blue cheese, crumbled	0.6 oz	2 tbsp

Tip: Try different cuts of steak or add hollandaise sauce or blue cheese dressing with chives instead of blue cheese as a dipper.

METHOD	TEMP	TIME
Convection Oven	330°F	15-19 min
Standard Oven	375°F	20-25 min

INSTRUCTIONS

PREP

- PLACE** product on parchment lined pan. Space to allow for expansion during proofing without touching each other. Thaw at room temperature for approximately 30-45 minutes, or in a cooler (covered) overnight.
- REMOVE** from cooler, place covered rack at room temperature (do not exceed 85 °F) until croissants reach 1½ to 2 times their original size. Approximately 2-3 hours. Time will vary based on humidity and temperature of kitchen.
- SPRAY** or lightly brush top of croissant with egg wash (1 part egg, 1 part water). If desired, sprinkle with 1 tbsp of everything bagel seasoning on top of egg washed croissants.
- ALLOW** to fully cool at least one hour before slicing for sandwich.

ASSEMBLY

- CUT** each fully baked croissant horizontally in half. Place bottom half onto plate.
- ALLOW** steak to rest 5-7 minutes before slicing meat. Slice meat across the grain and shingle cooked slices on top of steak fries. Season, if desired.
- BAKE** or deep fry steak fries until golden brown and crisp and drain on paper before adding to 4 fries on the bottom half of the croissant.
- TOP** the hot steak with blue cheese crumbles.
- PLACE** croissant top off center and serve with customer's choice of dipping sauces, if desired.



UPSCALE BLT CROISSANTS

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

4 servings (1 serving = 1 croissant sandwich)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Freezer-to-Oven Butter Croissant Dough Pinched (11874)	15 oz	4 each
Mayonnaise	3.50 oz	½ cup
Sriracha		1½ tsp
Garlic clove, finely grated		½ tsp
Tomato slices, heirloom, ¼-inch thick	1 lb	12 each
Arugula	0.50 oz	⅔ cup
Romaine lettuce leaves	2 oz	8 each
Canadian bacon slices, thin, grilled	8 oz	12 each
Pancetta, 0.5 oz slices, cooked crisp	3 oz	8 each
Thick-cut bacon slices, applewood smoked, fully cooked	4 oz	12 each

INSTRUCTIONS

PREP

- BAKE** croissants as indicated on package; allow to cool for 1 hour.
- SLICE** cooled croissants in half, lengthwise.

SPICY SRIRACHA MAYONNAISE

- COMBINE** mayonnaise, sriracha and garlic in a small bowl.
- COVER** and chill up to 3 days.

ASSEMBLY

- SMEAR** 1 Tbsp Spicy Mayonnaise on each inside half of croissant; toast on grill or under broiler about 1 minute.
- PLACE** 3 slices of cooked bacon, 2 slices pancetta and 3 slices of Canadian bacon on bottom piece of croissant.
- ADD** 3 slices of tomato, arugula and 2 lettuce leaves; top with remaining croissant piece and secure with skewers.
- CUT** in half and serve warm.

Tip: To serve as Grab & Go only, place meats on croissant, serve double the Spicy Mayonnaise amount on the side and keep lettuce and tomatoes separated.



DARK CHOCOLATE MALTED CROISSANT BREAD PUDDING

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

16 servings (1 serving = 1 - 2.5x3-inch piece)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Baked Croissant Butter Pinched Sliced 3 oz (32104)	1 lb 5 oz	6 each
Heavy cream	8 oz	1 cup
Whole milk	1 lb 4 oz	2½ cups
Chocolate chips, dark chocolate	8 oz	1½ cups
Eggs, large	8 oz	4 each
Granulated sugar	4 oz	½ cup
Vanilla extract		2 tsp
Kosher salt		½ tsp
Malted milk powder		2 Tbsp
Chocolate chips, dark chocolate	3 oz	½ cup

INSTRUCTIONS

- CUT** croissants into quarters.
- HEAT** cream and milk in medium saucepan just until a brief simmer (do not boil).
- PLACE** 1½ cups chocolate chips into a bowl; pour hot cream and milk over top and let sit for 5 minutes.
- STIR** until combined and chocolate has completely melted; allow to cool an additional 5-10 minutes.
- WHISK** together eggs, sugar, vanilla, salt and malted milk powder in separate mixing bowl until well blended.
- ADD** small amount of chocolate mixture slowly (while whisking) into egg mixture to temper the eggs. Slowly **WHISK** in remaining chocolate mixture and mix well until combined.
- RESERVE** half of chocolate custard mixture.
- ADD** croissant pieces and ½ cup chocolate chips to remaining chocolate custard mixture then **STIR** to evenly coat; **DEPOSIT** into well greased 2-inch half steam table pan.
- POUR** reserved chocolate custard mixture over the top; **COVER** with foil and allow to sit at room temperature for 1 hour (or under refrigeration overnight).
- BAKE** as directed below, removing foil after 25 minutes of baking and bake until knife inserted in center comes out clean (and temperature in middle reaches 190°F); **SERVE** warm.

METHOD	TEMP	TIME
Convection Oven*	300°F	45-50 min
Standard Oven	350°F	50-55 min

*Rotate pan baked in convection oven one-half turn (180°) after 25 minutes of baking (and remove foil).



CHOCOLATE ALMOND CROISSANT ÉCLAIRS

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.

16 servings (1 serving = 1 éclair)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Croissant Dough Curved 1 oz (32101)	1 lb	16 each
Egg, large	2 oz	1 each
Water, cool	1 oz	2 Tbsp
Almonds, sliced	8 oz	2¼ cups
Non dairy whipped topping	8 oz	3 cups
Gold Medal™ Ready-to-Spread Chocolate Fudge Icing (11215)	5 oz	½ cup

INSTRUCTIONS

PREP

1. **THAW** croissant dough, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **WHISK** together egg and water in small bowl to make an egg wash; **DIP** croissants in and roll to coat, shaking off excess.
3. **COAT** in sliced almonds and place on parchment-lined sheet pan; proof until double in size, approx. 35-45 minutes.
4. **BAKE** until golden brown and dry to the touch; allow to cool.

FINISHING

5. **CUT** horizontal slice partly into cooled croissant leaving a hinged bun.
6. **PIPE** 0.5 oz non-dairy topping inside.
7. **MELT** icing 20-30 seconds, stirring frequently in microwave; drizzle 1 tsp over top of each filled croissant.
8. Keep refrigerated for service

Tip: Freeze finished éclairs and thaw in refrigerator if desired.

METHOD	TEMP	TIME
Convection Oven*	325°F	15-17 min
Standard Oven	375°F	18-21 min

*Rotate pan baked in convection oven one-half turn (180°) after 7 minutes of baking.



CHOCOLATE COVERED STRAWBERRY CROISSANTS

Chocolate, strawberries and strawberry mousse in flaky croissant is super indulgent and super delicious!

25 servings (1 serving = 1 croissant)

INGREDIENTS

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Freezer-to-Oven Chocolate Croissant Dough Straight (32101)	1 lb 15 oz	25 each
Yoplait® ParfaitPro® Low-fat Vanilla Yogurt	1 lb	¼ bag
Non-dairy whipped topping	1 lb	4½ cups
Strawberry flavored sugar-free drink mix packet, 0.11 oz each		1 each
Strawberries, fresh, sliced	1 lb 9 oz	¾ cups
Malted milk powder		2 Tbsp
Gold Medal™ Ready-to-Spread Chocolate Fudge Icing (11215)	10 oz	1 cup

Tip: Freeze finished croissants and thaw before serving if desired, or refrigerate up to 3 days.

INSTRUCTIONS

PREP

1. **BAKE** croissants as indicated on package; allow to cool for 1 hour.
2. **SLICE** cooled croissants in half, lengthwise.

STRAWBERRY MOUSSE

1. **ADD** yogurt and whipped topping to large stainless mixing bowl; **MIX** with wire whisk until mixture is light, airy and well-blended.
2. **WHISK** in drink mix powder until combined; transfer to air-tight container and refrigerate until needed.

ASSEMBLY

1. **FILL** bottom of croissant with 1 oz (approx. ¼ cup) Strawberry Mousse.
2. **LAYER** on 4 slices (1 oz) of strawberries; add top croissant piece.
3. **HEAT** icing in microwaveable bowl in 10 second increments; **STIR** until smooth.
4. **DRIZZLE** over top of croissants and serve immediately.

*CROISSANT YOGURT MOUSSE
PARFAIT - A GREAT WAY TO USE
LEFTOVER CROISSANTS!*



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