

# ALL ABOUT PUFF PASTRY



Pillsbury



## BUILD YOUR MENU WITH PUFF PASTRY

- Extremely versatile carrier
- Simple to use, no skilled labor required
- Use to create upscale menu items from breakfast to dinner, and sweet to savory
- Incorporating puff pastry elevates the appeal of a dish and your menu, increasing the likelihood consumers will pay more

## PILLSBURY™ MAKES SIGNATURE CREATIONS EASY

- **Superior Quality and Consistency:** delivers tender, flaky puff pastry every time
- **Tolerant:** easy to use for any operation and skill level
- **Appearance:** specially formulated dough has 64 layers to provide exceptional lift when baked
- **Flavor:** neutral taste is ideal for sweet and savory uses

## PUFF PASTRY PROTIPS

- Don't over-thaw dough – if it's too soft, the layers may stick together preventing proper lift
- Err on the side of overbaking dough to get a dry, flaky and golden brown quality
- Brush with egg wash prior to baking for a glossy golden appearance
- Cool filling before placing on unbaked dough to prevent shortening in the dough from melting
- Use a fork or docker on uncooked dough to reduce height during baking

## MENU APPLICATIONS:

- Beef Wellington
- Mille-Feuille/Napoleon
- Turnovers
- Strudel
- Palmiers
- Vol-au-vents
- Brie (or anything) en Croute
- Appetizer Puffs
- Many, many more!



# Bring in the *best puff pastries* with Pillsbury™

		Product Description	GMI Code	Case/Pack	Distributor Code
		Pillsbury™ Frozen puff pastry 10" x 15" sheet	100-94562-05123-2	20/12 OZ	
		Pillsbury™ Frozen Puff Pastry 5" x 5" Square	100-94562-05125-6	120/2 OZ	
		Pillsbury™ Frozen Puff Pastry Dough 10 lb Slab	100-94562-05514-8	3/10 LB	
		Pillsbury™ Frozen Puff Pastry Dough 15 lb Trifold Slab	100-94562-05512-4	2/15 LB	

## ONE PUFF PASTRY, FOUR WAYS:

### 1. Braided



Upgrade your traditional strudel by braiding a sugar-cruled puff pastry around a delicious fruity filling.  
» Braided Apple Strudel

### 2. Twisted



Make your appetizers and entrées stand out by twisting your signature flavors with puff pastry dough.  
» Savory Breakfast Twists

### 3. Stuffed



Switch it up and add trendy, savory pastry dishes to your breakfast or brunch repertoire. Perfect for both center of plate or on the side.  
» Butternut Squash & Goat Cheese Turnover

### 4. Topped



Upgrade biscuits and gravy with amazingly flaky puff pastry squares topped with a sassy sausage gravy.  
» Breakfast Puff Pillows with Sausage Gravy



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