Puff Pastry
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:

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<th>Reel Oven</th>
<th>Rack Oven</th>
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<td>Temperature</td>
<td>375°F</td>
<td>350°F</td>
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<td>Turnovers</td>
<td>25-30 minutes</td>
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<td>Strudel Stix</td>
<td>20-25 minutes</td>
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<tr>
<td>Strudel Bites</td>
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Cooling/Finishing
• Puff Pastry can be sold just with a nice sugar coating or can be string iced with roll icing.
Pillsbury® Puff Pastry
Preformed Products

Unbaked

Strudel Bite

Strudel Stick

Turnovers

Finished
Pillsbury® Puff Pastry Preformed Products

Unbaked

Strudel 10 oz

Strudel 16 oz

Turnovers

Finished

Pillsbury®
Puff Pastry
Preformed Products

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Deli
Puff Pastry Salad Stacks

Preparation:

**Step 1:** Cut each 5x5 Puff square into fourths.

**Step 2:** Lightly spray mini muffin tin and place one puff square in each muffin cup. Be sure to push down center to fill cup.

**Baking:**
- Rack Oven: 350ºF
- Conventional Oven: 375ºF

**Bake Time:** Approximately 20-25 minutes,
   Adjust baking times, if necessary, to compensate for your oven’s unique characteristics.

**Step 3:** Remove baked squares from muffin tins, cool completely, press down center of each baked square with thumb.

**Step 4:** Fill with 1 to 1½ oz. desired deli salad. Garnish with Paprika.

**Packaging:** Place desired quantity on deli tray and sell out of the refrigerated deli case or place in party tray catalog for ordering.
Deli Salad Napoleons

Preparation:

**Step 1:** Place fifteen 5x5 puff squares arranged 3x5 on papered pan.

**Step 2:** Place pan liner on top of 5x5 squares, place sheet pan on top of paper. This is to restrict the amount of puff to keep the squares flat.

**Step 3:** Layer desired salad in between three layers (see photo).

**Step 4:** Spread a layer of Cream Cheese on top layer, cut in half. Optional - sprinkle with Paprika.

**Note:** Be sure to keep this product properly refrigerated.

**Merchandising:** Sell from the service deli case or package for sale in the deli self serve case.

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<td>375°F</td>
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<td><strong>Time - Minutes</strong></td>
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*Cool completely before finishing.*
Apple Crisp

Preparation:

Step 1: Take a 10x15 sheet of puff pastry that has reached room temperature and cut widthwise in half.

Step 2: Take the half sheet and brush or dip entirely in melted margarine.

Step 3: Take the coated sheet of pastry and place in a pan of sugar or cinnamon sugar and coat very well.

Step 4: Take a bread pan and lightly spray with pan grease.

Step 5: Take the puff dough sheet and gently lay it into the bread pan so that the sides lay fold in towards the center.

Baking: Bake at 350°F rack oven for 25-30 minutes until golden brown.

Finishing: When the shell has cooled, pop it out of the bread pan and fill with your choice of fruit filling, whipped cream and fresh fruit or use your imagination!

This is a fantastic product that will excite your customers to make those impulse sales!

Fruit Pillows

Preparation:

Step 1: Take desired number of 5x5 puff squares and let thaw to room temperature.

Step 2: Dip entire pastry square into melted margarine and roll in sugar or cinnamon sugar, depending upon filling choice. Place 12 on bake tray.

Baking: Bake at 350°F in rack oven for 20-25 minutes or until golden brown.

Finishing: When the pastry has cooled, punch down the center of the top of the pastry and fill with your choice of fruit fillings, whipped cream and fresh fruit!
Preparation:

Step 1: Start with a 10x15 puff sheet thawed to room temperature. Water wash the entire sheet and sprinkle liberally with cinnamon sugar on half of the sheet.

Step 2: Fold the other half over and press firmly to get a good seal all around the dough.

Step 3: Take a pizza cutter and cut the dough into approximately 8 pieces, 1½ oz each.

Step 4: Take the pizza cutter and cut down the middle of each strip leaving the ends uncut. This will expose more of the cinnamon when twisted.

Step 5: Take the piece and slightly stretch and give a slight twist.

The barber pole is very easy to make and can be made ahead of time and refrozen and pulled as needed. You can also shape the barber pole into a pretzel or other desired shapes. Barber poles can be left plain, rolled in coarse sugar or dipped in icing.

Baking: Bake at 350°F in rack oven for 20-25 minutes or until golden brown.

The pretzel looks very authentic when sprayed with water and dipped in coarse sugar or dipped in chocolate.
Bear Claws

Preparation:
Step 1: Start with 5x5 squares thawed to room temperature.
Step 2: Spot with approximately 2 oz of your choice of filling (fruit, almond, date, etc.)
Step 3: Fold the puff square over and seal well all around the edges. Water wash and sprinkle with coarse sugar, top with almonds or nuts.
Step 4: Cut the sealed end with bear claw cutter or bench scraper and slightly bend fanning out the “claws” of the pastry.

Baking: Bake at 350°F in rack oven for 20-25 minutes until golden brown.

Finishing: Dip the claw ends of the cooled pastry in chocolate or white icing.

Fruit Baskets

Preparation:
Step 1: Start with 6 thawed 5x5 puff squares.
Step 2: Take 5 of them and fold each corner in to meet in the center of the square.
Step 3: Place a spot of desired fruit filling in the center of the square.
Step 4: Cut the extra piece of pastry into 5 equal strips; take one strip and slightly stretch and place diagonally over the middle of the pastry.
Step 5: Spray with water and sprinkle with coarse sugar.

Baking: Bake at 350°F in a rack oven for 20-25 minutes or until golden brown.

Finishing: Let cool and sprinkle powdered sugar on top.
Crispies Made With Pillsbury® Puff Pastry Roll Dough

Preparation:

**Step 1:** Take puff pastry roll dough out of the freezer and allow it to come to room temperature (approximately 90 minutes).

**Step 2:** Place on a sheet pan filled with sugar and roll out into the desired shape and size. Be sure to keep the roll completely covered in sugar while rolling out. After rolling one direction, turn the roll a 1/4 of a turn keeping it round.

**TIP:** The crispies look and perform better if rolled out to fit 6 comfortably on a bake tray.

Optional Variations:

- Smear the pan with sticky bun smear, sprinkle on some nuts of your choice and bake.
- Fruit Flips: fill the crispie with your choice of fruit filling and bake.

Invert pan as soon as you take from the oven.

The long shelf life of a crispie is what makes this such a popular item in most bakeries.
Handling: Product should be store at 0°F or lower.

Preparation:
Step 1: Place 6 preformed pieces on full sheet pan to thaw (10-15 minutes).
Step 2: Cover each dough piece with granulated sugar and roll out dough into a circles as shown.
Step 3: Using yellow-handled scoop, deposit 1 scoop of fruit on each circle.
Step 4: Spray edges of dough with water and fold over to form a half circle.
Step 5: Spray top with water and sprinkle with coarse sugar.

Baking: Rack Oven  Conventional Oven
350°F  375°F

Bake Time: Approximately 18-22 minutes.
Adjust baking times, if necessary, to compensate for your oven’s unique characteristics.

Cooling: Allow to cool on floor.

Finishing: Leave plain or string ice.

Correct Bake
Handling: Product should be stored at 0°F or lower.

Preparation:

Step 1: Place 6 preformed pieces on full sheet pan to thaw (10-15 minutes).

Step 2: Cover each dough piece with granulated sugar and roll out dough into a circle as shown.

Step 3: Using yellow-handled scoop, deposit 1 scoop of fruit on each circle.

Step 4: Spray edges of dough with water and fold over to form a half circle.

Step 5: Spray top with water and sprinkle with coarse sugar.

Baking: Rack Oven Conventional Oven
350°F 375°F

Bake Time: Approximately 18-22 minutes. Adjust baking times, if necessary, to compensate for your oven’s unique characteristics.

Cooling: Allow to cool on floor.

Finishing: Leave plain or string ice.
Fruit Diamond & Puff Fruit Boat Made With Pillsbury® Puff Pastry 5x5 Squares

Fruit Diamond

Preparation:
Step 1: Set out desired amount of 5x5 puff squares; allow to thaw for 20-30 minutes (pliable).
Step 2: Cut a ¾” border inside each square, leaving the opposite corners uncut. Dock the inside of the square with a fork.
Step 3: Lightly spray with water, lift one cut corner and cross over to the opposite inside corner, sealing with light pressure.
Step 4: Repeat with other corner to bring it over to line up with that corner.
Step 5: Again lightly spray with water and sprinkle on coarse sugar.
Step 6: Fruit can be added before baking but looks better added afterwards.

Baking: Bake in a 350°F rack oven for 20-25 minutes until golden brown.

Filling options:
• Whipped cream and strawberries
• Any fresh fruits and nuts and sprinkles, or drizzle icing
• Any type of fruit fillings, pie fillings, puddings, etc.

Puff Fruit Boat

Preparation:
Step 1: Place 12 5x5 squares on bake tray.
Step 2: Lightly spray with water and sprinkle on coarse sugar.
Step 3: Lightly make an indent with your finger in the center of the square.
Step 4: Pipe a small amount of your choice of fruit fillings (1 oz) into the indent in the square.

Baking: Bake in a 350°F rack oven for 20-25 minutes until golden brown.

Finishing: Split in half and fill with whipped cream.
Hubcap Coffee Cake Made With Pillsbury® Puff Pasty 10x15 Sheet

Preparation:

**Step 1:** Take 10x15 puff pastry sheet from freezer and allow it to slack (approximately 20-30 minutes).

**Step 2:** Cut frozen 8" white layer in half and thaw, set aside.

**Step 3:** Slightly pin out puff dough and using 8" cake pan as a guide, cut 2 round circles of dough from the sheet.

**Step 4:** Place 1 round dough piece in bottom of 8" circle, then place half 8" cake on top of dough.

**Step 5:** Top cake with whole cherry pie filling keeping away from the edges of the cake.

**Step 6:** Place the other 8" piece of pastry dough over the filling and press firmly around sides to seal with the bottom piece of dough.

**Baking:** Bake at 350°F for 30-35 minutes until crust is golden brown (bake on perf pan for best results).

**Finishing:** You can leave plain or ice and finish any way you prefer.

Finished Cake
Napoleon Varieties
Made With Pillsbury® Puff Pastry

Chocolate Napoleons

**Step 1:** Use the same make-up procedure for layering this product.
**Step 2:** Fill between the layers with chocolate custard.
**Step 3:** Ice top with fudge icing.
**Step 4:** Stripe and marble top using white roll icing.

Strawberry Napoleons

**Step 1:** Use the same make-up procedure for layering this product.
**Step 2:** Fill between layers with strawberry custard.
**Step 3:** Ice top with white roll icing.
**Step 4:** Stripe and marble top using strawberry glaze.

*Strawberry Custard:* To every 1 pound of custard, add 6 oz of chopped glazed strawberries. Stir together.

Lemon Napoleons

**Step 1:** Use the same make-up procedure for layering this product.
**Step 2:** Fill between layers with lemon custard.
**Step 3:** Ice top with white roll icing.
**Step 4:** Stripe and marble top using lemon filling.

*Lemon Custard:* To every 1 pound of lemon filling, add 4 oz of custard. Stir together.

Neapolitan Napoleons

**Step 1:** Use the same make-up procedure for layering this product.
**Step 2:** Fill between layers with:
- 1st layer – strawberry custard
- 2nd layer – vanilla custard
- 3rd layer – chocolate custard
**Step 3:** Ice top with white roll icing.
**Step 4:** Stripe and marble top using strawberry glaze and fudge icing. Alternate the stripes.
Puff Pastry Pecan Crescents
Pillsbury® Puff Pastry 5x5 Squares

Preparation:

Step 1: Take a 5x5 puff square and allow it to warm to room temperature.

Step 2: Spray with water or brush with melted margarine and coat top side with cinnamon sugar and pecans.

Step 3: Take a pizza cutter or knife and cut the 5x5 square in half diagonally.

Step 4: Make a small cut in the center of the triangle, this will help the crescent roll up.

Step 5: Roll the crescent up starting at the cut point like you would a croissant.

Step 6: Shape the crescent into a horseshoe shape and place on bake tray.

Baking: Bake in a 350°F rack oven for 20-25 minutes or until golden brown.

Finishing: Ice the ends or just leave plain, simply a delicious puff pastry treat!
Puff Butterfly Made With Pillsbury® Puff Pastry 5x5 Squares

**Preparation:**

**Step 1:** Set out five 5x5 puff squares from freezer for approximately 20-30 minutes.

**Step 2:** Water wash four of the squares and then liberally top with cinnamon sugar.

**Step 3:** Stack the four squares directly on top of one another, followed by the fifth square as the top.

**Step 4:** Take a bench scraper and cut down through all five sheets, divide the sheet into five equal pieces.

**Step 5:** Take each cut section and give a nice half twist and place on bake tray.

**Step 6:** Optional - sprinkle with coarse sugar.

**Note:** Be sure the product is completely at room temperature before baking.

**Baking:** Bake in rack oven at 350°F for approximately 25 minutes or until golden brown.

The rolls will flair out once they hit the oven like a “Butterfly” as shown at right.
Puff Flowers Made With Pillsbury® Puff Pastry 5x5 Squares

**Preparation:**

**Step 1:** Set out desired amount of 5x5 puff squares; allow to thaw for at least 20-30 minutes.

**Step 2:** Make 4 cuts in each corner approximately 1/2" away from the edge of the square.

**Step 3:** Cut the square so that the middle of each side of the square is not cut, leave approximately 3/4" uncut on each side.

**Step 4:** Lightly spray with water.

**Step 5:** Take all 4 corners of the square and fold in toward the center of the square. Be sure all 4 corners meet exactly in the center. Seal the center with slight pressure.

**Step 6:** Lightly spray with water again and sprinkle with coarse sugar.

**Step 7:** Fill in the 4 petal areas with choice of filling.

**Step 8:** Fill in the center with a different color of filling.

**Baking:** Bake at 350°F in a rack oven for 20-25 minutes until golden brown.
Puffin Muffins Made With Pillsbury® Puff Pastry Dough

**Preparation:**

**Step 1:** Lightly spray muffin tin and place 1 5x5 puff square in each muffin cup.

**Step 2:** Deposit 3 oz. muffin or crème cake batter into each Puff Pastry cup.

**Step 3:** Garnish with proper streusel or other topping as desired.

**Baking:**

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<thead>
<tr>
<th>Method</th>
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<tbody>
<tr>
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<tr>
<td>Conventional Oven</td>
<td>375ºF</td>
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</table>

**Bake Time:** Approximately 28-30 minutes. Adjust baking times, if necessary, to compensate for your oven’s unique characteristics.

**Cooling:** Allow to cool at room temperature.

**Finishing:** Ice with roll icing using different flavors to match muffin flavor.

**Packaging:** Place 2 Puffin Muffins in a #38 loaf cake container or sell as individuals in a self service case.
Quesitos Made With Pillsbury®
5x5 Puff Pastry Squares

Preparation:

Step 1: Thaw 5x5 puff pastry squares then brush lightly with water.

Step 2: Place softened cream cheese into a pastry bag and squeeze approximately 2 oz. of cheese diagonally across the puff square.

Step 3: Sprinkle approximately 2 oz. of granulated sugar on top of the cheese.

Step 4: Fold bottom corner of square over filling.

Step 5: Roll the piece over so the seam is on the bottom.

Bake:

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<td>375 F</td>
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<td>Time - Minutes</td>
<td>20 – 25</td>
<td>24 – 28</td>
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Adjust baking times, if necessary, to compensate for your oven’s unique characteristics.

Finishing: Remove from oven, invert baked Quesitos and brush with Honey Glaze.

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**Preparation:**

**Step 1:** Take a 10x15 puff sheet and allow it to come to room temperature.

**Step 2:** Make a cut lengthwise down the center of the dough.

**Step 3:** Place a generous amount (8-10 oz) of desired filling down the center of one of the strips; spray water around the edges of the bottom strip.

**Step 4:** Place the top strip of dough directly on top of the bottom piece of dough. Seal the dough firmly just inside the outside edge of the puff pastry.

**Step 5:** Now crimp the edges of the strudel with your fingers.

**Step 6:** Take a pizza cutter and tap into the top of the dough several times putting angled cuts down the top.

**Step 7:** Water wash the top, sprinkle with coarse sugar or cinnamon sugar.

**Baking:** Bake in a 350°F rack oven for 25-30 minutes or until golden brown.

This is an excellent signature product for your bakery.
Turnovers

**Preparation:**

**Step 1:** Set out desired amount of 5x5 puff squares; let dough warm for 20-30 minutes (pliable).

**Step 2:** Spot dough in center with choice of filling (approximately 2 oz).

**Step 3:** Spray edges with water and fold one corner of the dough over to join the opposite corner, lightly seal approximately ½" in from the edge.

**Note:** Do not press in at the outside edge of the turnover; press lightly along seal.

**Step 4:** Spray top of turnover lightly with water and dip in coarse sugar.

**Step 5:** Place 4x4 on bake pan alternating directions.

**Baking:** Bake in rack oven at 350°F for approximately 25-30 minutes.

Pinwheels

**Preparation:**

**Step 1:** Set out desired amount of 5x5 puff squares.

**Step 2:** Using bench scraper or knife, cut in from the corners to the center within ½" from the center.

**Step 3:** In rotation, bring the same half of each corner to the center of the square and seal with light pressure.

**Step 4:** Spray with water and sprinkle with coarse sugar.

**Step 5:** Top with choice of filling (approximately ¾ oz).

**Baking:** Bake in rack oven at 350°F for approximately 20-25 minutes.