

PUFF PASTRY DOUGH RECIPES





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ALMOND BEAR CLAWS

INGREDIENTS

SERVINGS: 24 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Squares	(105125)	3 lb	24 squares
Egg, white		2 oz	2 each
Sugar, powdered		6.5 oz	1½ cups
Paste, Almond, cubed		10 oz	1¼ cups
FINISHING			
Gold Medal™ Chocolate Fudge Ready-to-Spread Icing	(11215)	10 oz	1 cup
Almonds, sliced, toasted		6 oz	2 cups

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Dock the puff pastry and water wash edges of puff pastry squares. Beat egg white until foamy using whip attachment in mixing bowl; add powdered sugar and almond paste and beat until smooth.
- Spread approximately 1 tablespoon (0.5 oz) almond paste mixture along center of puff square.
- Fold top edge over filling to meet bottom edge. Press firmly to seal edges.
- Cut four 1/2 inch slits horizontally along the sealed edge. Stretch and bend dough slightly to separate claws.
- Cover and place on parchment-lined full sheet pans; rest for 30 minutes at room temperature before baking.
- Bake as directed.

BAKE	Convection Oven*	350°F	17-22 minutes
	Standard Oven	400°F	20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

FINISHING

- Place icing in a microwave safe bowl and heat in 10 second increments. Stir until smooth.
- String claws with icing and sprinkle with almonds and serve.



PUFF FRUIT DANISH

INGREDIENTS

SERVINGS: 24 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Squares	(105125)	3 lb	24 squares
Pie filling, cherry, canned		1 lb 2 oz	2 cups
Sugar, coarse		4 oz	1/2 cup
Gold Medal™ Vanilla Crème Ready-to-Spread Icing	(11216)	10 oz	

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Brush all corners of puff pastry squares with water.
- Fold corners to center and press to seal, creating light indentations. Cover and place on parchment lined sheet pans; rest for 30 minutes at room temperature.
- Brush top with water and sprinkle each with coarse sugar (approx. 1 tsp), keep sugared side up.
- Place 3/4 oz. (#40 scoop) filling in the center of each.
- Bake as directed.

BAKE			
	Convection Oven*	350°F	18-23 minutes
	Standard Oven	400°F	28-33 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

FINISHING

- Place icing in a microwave safe bowl and heat in 10 second increments. Stir until smooth.
- Drizzle danish with icing.



BREAKFAST PUFF PILLOWS WITH PEPPERED GRAVY AND SAUSAGE

INGREDIENTS

SERVINGS: 24 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Squares	(05125)	3 lb	24 squares
Egg, large, whole		2 oz	1 each
Water, cool (approximately 72°F)			1 tbsp
GRAVY			
Sausage, pork, breakfast, uncooked		6 lb	12 cups
Gold Medal™ Pepper Biscuit Gravy (11032) Value Mix		1 lb 8 oz	1 bag
Water, cold (approximately 50°F)		8 lb	4 quarts

PREPARATION

PUFF PASTRY

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Whisk together egg and 1 tablespoon water in a small bowl. Brush egg wash onto puff pastry squares.
- Rest for 30 minutes at room temperature before baking.
- Bake as directed.

BAKE	Convection Oven*	350°F	17-20 minutes
	Standard Oven	400°F	20-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

FILLING

- Cook sausage in large skillet until brown; drain and set aside.
- Combine gravy mix and 1 ½ cups of the water in large mixing bowl; stir with a wire whisk until lumps are dissolved.
- Pour remaining water into a large heavy sauce pan; bring to a boil.
- Stir in dissolved gravy and water mixture; whisk until well blended and sauce thickens, about 2-3 minutes.
- Remove from heat and stir in sausage.

FINISHING

- Create hole in top of puff squares with the back of a wooden spoon.
- Ladle approx. 8 oz of filling over each puff and serve.



BRAIDED APPLE STRUDEL

INGREDIENTS

SERVINGS: 5 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	12 oz	1 sheet
Pie filling, apple, canned		15 oz	1½ cups
Sugar, coarse		0.5 oz	1 tbsp
FINISHING			
Sugar, powdered			1 tbsp

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Cut ten approximately 1 inch diagonal slits in each side of puff pastry sheet, leaving center uncut for filling.
- Brush water on cut areas on both sides.
- Fill pastry with apple pie filling down center of dough, leaving 1½ inches uncovered at top and bottom ends.
- Braid strips at a slight angle, starting from the top, alternating sides. Press each strip firmly to seal.
- Cover and place on parchment-lined full sheet pan; rest for 30 minutes at room temperature before baking.
- Brush with water on top of pastry braid. Sprinkle with coarse sugar.
- Bake as directed.



Convection Oven*	350°F	40-45 minutes
Standard Oven	400°F	45-50 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.

FINISHING

- Cool pastry & sprinkle with powdered sugar.
- Cut into 5 pieces to serve.



CHICKEN DIJON IN PUFF PASTRY

INGREDIENTS

SERVINGS: 16 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	4 lb	4 sheets
Chicken breast, boneless, skinless, cooked, (4 oz each)		4 lb	16 each
Mustard, Dijon		4 oz	1/2 cup
Butter, melted		2 oz	1/4 cup
Parsley, fresh, chopped		1 oz	1/2 cup
Cheese, parmesan, shredded		12 oz	4 cups
Egg, large, whole		2 oz	1 each
Water, cool (approx. 72°F)			1 tbsp

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Roll out thawed pastry sheets to 15 x 15 inches. Cut each sheet into 4 squares.
- Place a piece of chicken in center of each of the 16 pieces.
- Stir together the Dijon, butter, and parsley in medium bowl.
- Divide and top each chicken breast with mustard mixture (about 1/2 oz). Top each with 3/4 oz of parmesan cheese.
- Brush corners of pastry squares with water. Wrap corners diagonally overlapping over center of chicken breast and crimp edges to seal.
- Place, seam side up on two parchment-lined full sheet pans. Cover; rest for 30 minutes at room temperature before baking.
- Mix egg with water and brush wash over pastry pouches.
- Bake as directed.



Convection Oven*	350°F	29-34 minutes
Standard Oven	400°F	43-48 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

Tip: Make double the Dijon sauce and serve extra sauce pooled underneath or drizzled over the top of the pastry.



TOMATO GOAT CHEESE TRIANGLES

INGREDIENTS

SERVINGS: 12 servings (1 serving = 1 Triangle)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	12 oz	1 sheet
Cheese, goat		2 oz	4 tbsp
Pesto, basil		2 oz	1 tbsp
Tomatoes, Roma, diced		5 oz	2 each

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Cut puff pastry sheet into 12 squares.
- Brush edges of each square with water.
- Place 1 tsp goat cheese in middle of each square.
- Place ¼ tbsp basil pesto on top of goat cheese.
- Place 1 tsp diced tomatoes on top of pesto and goat cheese.
- Fold opposite corners together to create a triangle.
- Place 3 x 4 on parchment-lined sheet pan.
- Bake as directed.

BAKE	Convection Oven*	325°F	15-20 minutes
	Standard Oven	375°F	18-24 minutes

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

NOTE: If a more golden crust is desired, brush puff pastry with egg wash before baking.



PUFF TOAST SKAGEN

INGREDIENTS

SERVINGS: 48 servings (1 serving = 1 Puff Pastry)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	24 oz	2 each
Cheese, cream		1 lb	2 cups
Mayonnaise		8 oz	1 cup
Juice, lemon		2 oz	4 tbsp
Zest, lemon		0,5 oz	2 tbsp
Dill, fresh		1.5 oz	1/3 cup
Onion, red, fine diced		8 oz	1 cup
Garlic, clove, fine minced			1 tsp
Shrimp 160-300 ct		2 lbs	1 bag
Salt			1 tsp
Pepper, black			1/2 tsp

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Dock each puff pastry sheet, and cut puff pastry into 24 squares per sheet.
- Place on 2 parchment-lined full sheet pans, and bake as directed below. Set aside.
- Cream the cream cheese in a mixing bowl with wire whisk. Add mayonnaise and mix until well blended.
- Add lemon juice, lemon zest, dill, red onion and garlic, and stir until well blended.
- Roughly chop shrimp into smaller pieces, and add to the cream cheese mixture.
- Add salt and pepper and stir until blended. Store covered under refrigeration until use.
- Bake as directed.

BAKE	Convection Oven*	325°F	12-18 minutes
	Standard Oven	375°F	18-24 minutes

*Rotate pans baked in convection oven one-half turn (180°) halfway through baking.

ASSEMBLY:

- Cut a 2" hole into each puff pastry.
- Place approximately 2 tbsp or 1.5 oz cream cheese filling into each puff pastry.
- Garnish with sprig of dill and lemon wedge if desired.



SALMON MUSHROOM EN CROUTE

INGREDIENTS

SERVINGS: 4 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	12 oz	1 sheet
Salmon fillets, 4 oz, skinless		16 oz	4 each
Mustard, Dijon		2 oz	¼ cup
Mushrooms, portabella, fresh, sliced		4 oz	2 each

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Roll out thawed pastry sheet 1/8 inch thick. Cut sheet into 4 pieces to wrap around salmon.
- Place a salmon fillet on each of the 4 pieces.
- Spread mustard evenly on top of each salmon fillet.
- Place sliced mushrooms evenly on top of each fillet. Make sure black gills are removed from mushrooms.
- Wrap salmon in pastry sheet to completely cover salmon fillet. If pastry is not sticking, lightly brush with water, and seal again.
- Place on parchment-lined sheet pan.
- Bake as directed.



Convection Oven*	325°F	15-20 minutes
Standard Oven	375°F	18-24 minutes

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

NOTE: If a more golden color is desired, brush puff pastry with egg wash before baking.



STRAWBERRY CHOCOLATE NAPOLEONS

INGREDIENTS

SERVINGS: 48 servings (1 serving = 1 Puff Pastry)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	12 oz	1 sheet
Cream, heavy		1 lb	2 cups
Milk		4 oz	½ cup
Dark Chocolate, chunks		1 lb	2½ cups
Eggs, yolks		5 oz	5 each
Eggs, whole		9 oz	5 each
Sugar, granulated		3.5 oz	½ cup
Strawberries, fresh, sliced		2 lb 12 oz	7½ cups

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Roll out thawed pastry sheet to 1/8 inch thick.
- Cut sheet into 24 (2x3-inch) rectangles, and bake on parchment-lined sheet pan, covered with parchment paper with 4 sheet pans stacked on top to weigh down puff pastry.
- Bake as directed.

BAKE			
BAKE	Convection Oven*	325°F	15-20 minutes
	Standard Oven	375°F	18-24 minutes

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

FILLING

- Heat cream and milk to boiling in a medium saucepan. Remove from heat, and let cool for 1 minute.
- Pour cream mixture over chocolate in mixing bowl, and let sit for 1 minute. Stir until smooth and well blended.
- Beat egg yolk, eggs and sugar together in another mixing bowl using wire whip. Add egg mixture to melted chocolate, and stir to blend.
- Pour mixture into shallow half hotel pan set in water bath.
- Bake as directed.

BAKE			
BAKE	Convection Oven*	325°F	30-40 minutes
	Standard Oven	375°F	35-45 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 15 minutes of baking.

ASSEMBLY

- Place puff rectangle on plate.
- Place custard in piping bag fitted with tip.
- Pipe approximately 1½ oz custard on puff rectangle.
- Layer approximately 1/4 cup sliced strawberries on top of custard.
- Pipe another 1½ oz custard over strawberries, and top with second puff rectangle.
- Pipe a final 1½ oz custard on top of puff rectangle, and garnish with a fanned ½ strawberry.



OPEN FLAN WITH MASCARPONE CREAM AND FRESH BERRIES

INGREDIENTS

SERVINGS: 24 servings

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Sheets	(05123)	1 lb 8 oz	2 sheets
MASCARPONE CREAM			
Cream, heavy whipping		8 oz	1 cup
Sugar, powdered		4 oz	1 cup
Cheese, Mascarpone		1 lb	2 cups
TOPPINGS			
Blackberries, fresh		9 oz	1¼ cups
Raspberries, fresh		9 oz	2 cups
Blueberries, fresh		9 oz	1½ cups
Strawberries, fresh, sliced		9 oz	1½ cups
Apricot, preserves		4 oz	1/3 cup

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Cut two sheets of puff lengthwise down center. Cut one of the halves into six lengthwise strips.
- Dock both sides of remaining halves and water wash top halves.
- Twist each strip approximately 8-10 times and place along each edge of the 3 rectangles.
- Cover and place on parchment-lined full sheet pans; rest for 30 minutes at room temperature before baking.
- Bake as directed.



Convection Oven*	350°F	18-23 minutes
Standard Oven	400°F	28-33 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes.

FILLING

- Beat cream in bowl of a mixer fitted with a whisk attachment on high for 2 minutes or until thick.
- Add sugar; beat on high for 1 minute or until soft peaks form.
- Add mascarpone; beat until thick and smooth.

FINISHING

- Reserve ½ cup of cream for finishing and divide remaining cream amongst 3 crusts (approx. 7 oz each). Spread cream evenly over pastries.
- Top each flan with 3 ounces each of blackberries, raspberries, blueberries, and strawberries.
- Microwave preserves for 30 seconds until they melt slightly and brush fruit with it.
- Pipe edges with dollops of remaining ½ cup of cream.
- Cut each flan into 8 pieces to serve & garnish with fresh mint leaves.



QUICHE DE FROMAGE

INGREDIENTS

SERVINGS: 12 servings (1 serving = 1 quiche)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
PUFF PASTRY			
Pillsbury™ Puff Pastry Dough Sheets	(05123)	1 lb 8 oz	2 sheets
Egg, large, whole		2 oz	1 each
Water, cool (approx. 72°F)		1 tsp	1 cup
Cheese, brie round, cut into 24 wedges		8 oz	
CHEESE FILLING			
Eggs, large, whole		12 oz	6 each
Cheese, ricotta, whole milk		16 oz	2 cups
Peppercorn medley, freshly cracked			1/8 tsp
Cheese, mozzarella, shredded		4 oz	1 cup
Cheese, provolone, shredded		4 oz	1 cup
Cheese, parmesan reggiano, grated		4 oz	1 cup

PREPARATION

- FILLING**
- Whisk eggs in large bowl until well beaten; add ricotta cheese and pepper and whisk until blended.
 - Fold in mozzarella, provolone and parmesan reggiano cheeses; cover and refrigerate until tarts are ready to be filled.

- PUFF PASTRY**
- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
 - Roll out each sheet of pastry on floured surface to 11x16-inch rectangle.
 - Cut from each dough sheet 6 rounds using 5-inch fluted or nonfluted cutter; place onto two parchment-lined full sheet pans.
 - Press 3-inch round biscuit cutter into center of each pastry round, making an indentation cutting just partially through the pastry.
 - Whisk together 1 egg and 1 tsp water in a small bowl; brush egg wash onto tops of pastry rounds only.
 - Bake as directed.

	Convection Oven*	300°F	25 minutes
	Standard Oven	350°F	25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

- ASSEMBLY**
- Remove pastry rounds from oven; cool for at least 10 minutes.
 - Cut using paring knife around inner circle and press loosened circle to the bottom of the pastry round forming well in center.
 - Fill each well with approx. 1/3 cup (#12 scoop) of cheese filling; place 2 wedges of brie on top of the filling in each pastry.
 - Bake as directed.

	Convection Oven*	300°F	20-25 minutes
	Standard Oven	350°F	25-30 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.



DECONSTRUCTED SHEPHERD'S PIE

INGREDIENTS

SERVINGS: 12 servings (1 serving = 1 Slice)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Squares	(05125)		12 each
Mashed potatoes, prepared		2 lb 4 oz	4½ cups
Beef gravy, prepared		1 lb 8 oz	2¾ cups
Mixed vegetables, IQF		12 oz	2½ cups
Meatloaf, ground beef, prepared		2 lb 4 oz	

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- Cut each puff pastry square in half to obtain 24 rectangle pieces approx. 2.5x5 inches.
- Place cut pieces on paper-lined sheet pan in a 3 x 4 pattern.
- Place parchment paper and 2 sheet pans on top of puff pastry dough to keep it flat while baking.
- Bake as directed.

BAKE	Convection Oven*	350°F	24-28 minutes
	Standard Oven	400°F	32-36 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

FILLING

- Preheat mashed potatoes, gravy, vegetables and meatloaf.

FINISHING

- Spread approx. 1½ oz mashed potatoes on top of 1 baked puff pastry rectangle.
- Drizzle approx. ¾ oz gravy; add 1/2 oz mixed vegetables and 3 oz meatloaf.
- Repeat layering and top with another piece of puff pastry.
- Cut each finished puff pastry rectangle in half on an angle.
- Drizzle with 1 tbs. warm gravy and serve immediately.



MINI MARGHERITA PIZZA

INGREDIENTS

SERVINGS: 32 servings (1 serving = 1 - pizza piece)

INGREDIENTS	PRODUCT CODES	WEIGHT	MEASURE
Pillsbury™ Puff Pastry Dough Squares	(05125)	1 lb	8 each
Egg, whole, large		2 oz	1 each
Water, cool (approx. 72°F)			2 tbsp
Tomatoes, fresh, sliced			32 slices
Salt, kosher			1 tbsp
Basil, fresh, chiffonade		0.5 oz	1/3 cup
Cheese, mozzarella, shredded		1 lb	4 cups
Cheese, parmesan, shredded		8 oz	2 cups

PREPARATION

- Thaw puff pastry, covered, at room temperature 15-30 minutes until flexible, or refrigerate overnight.
- On a sprayed parchment-lined sheet pan, cut each square into 4 equal parts.
- Beat 1 egg and 2 tbsp water in small bowl; brush pastry with egg wash.
- Layer with 1 tomato slice, a sprinkle of salt, 1 tsp basil, 1 tbsp mozzarella cheese and 1 tsp parmesan cheese.
- Bake as directed.

BAKE	Convection Oven*	325°F	14-16 minutes
	Standard Oven	375°F	20-22 minutes

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

QUICK REFERENCE RECIPE GUIDE



TOMATO GOAT CHEESE TRIANGLES
MINI MARGARITA PIZZA
PUFF TOAST SKAGEN



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PUFF FRUIT DANISH
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