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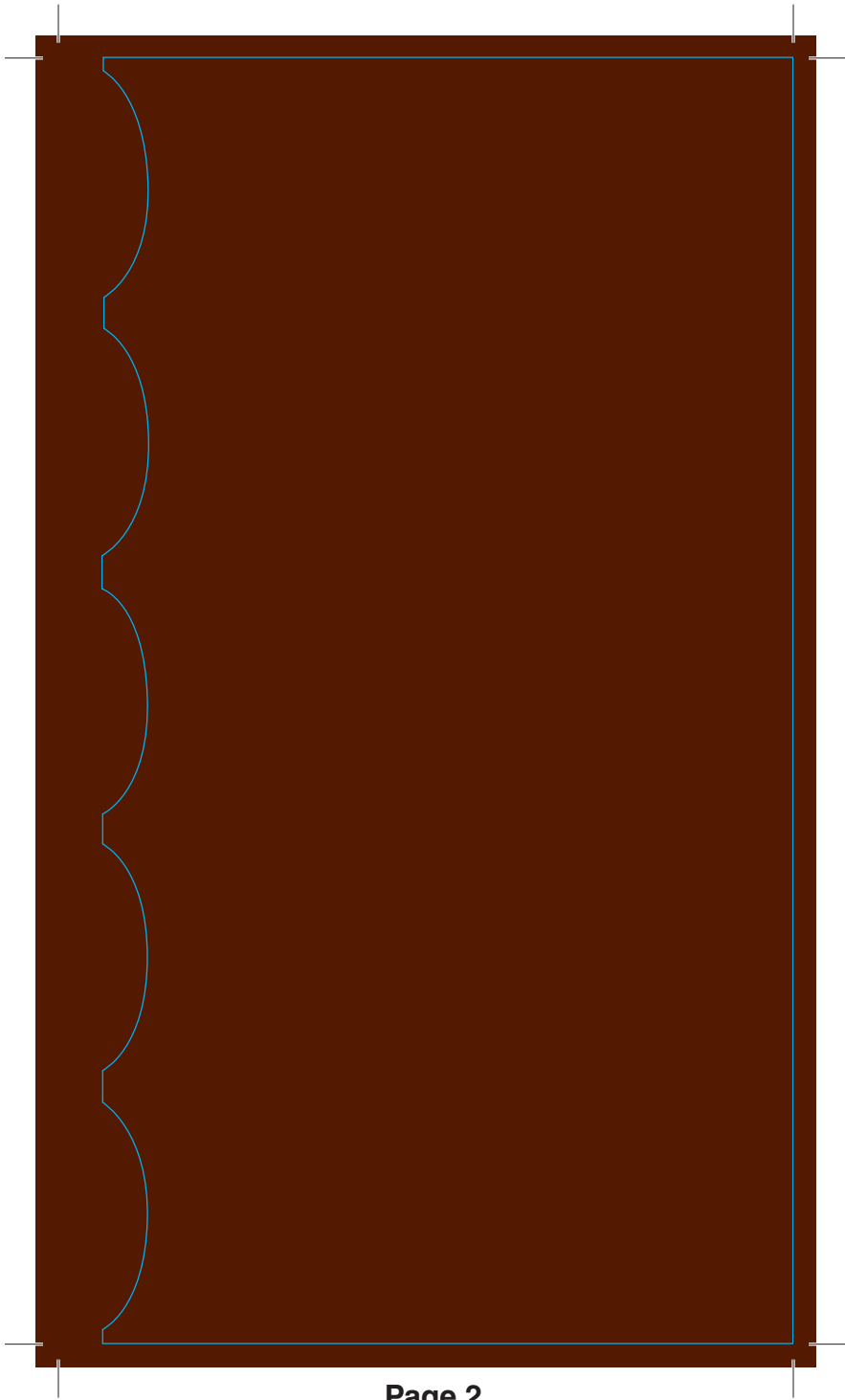
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BiscuitFest - Recipe Book  
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# Celebrate National Biscuit Month!



## Round up more traffic with Daily Specials

Daily Specials drive 15% of deal traffic and have grown by 8% vs last year at restaurants\*<sup>1</sup>

Feature any of these delicious  
new recipe ideas as part of  
your daily special menu for  
meals that your patrons will love:  
**Monday through Friday**

\*<sup>1</sup> NPD Group Crest Report, 12 months ending 12/9



**Pillsbury® frozen biscuit dough is one of the most versatile items that you carry but also has the consistent quality that you can trust.**

You depend on Pillsbury® frozen biscuit dough everyday to deliver the warm, crispy on-the-outside and fluffy on-the-inside biscuits that will keep your patrons coming back.

But, did you know that the very same biscuit dough can be featured in a variety of delicious new recipes every day?

**Here are five different ideas from our Foodservice Culinary Experts to get you started.**

Find more recipes and ideas to create your own signature item with the versatility of Pillsbury® biscuits online at [generalmillsfoodservice.com](http://generalmillsfoodservice.com).

## **BREAKFAST**

*Breakfast Quiche*

*Southwestern Breakfast  
Sandwich*

## **BEYOND BREAKFAST**

*Italian Biscuit Wrap*

*Baked Biscuit Cup*

*Radish Roast Beef  
Sandwiches*

## **INDIVIDUAL BISCUIT QUICHE**



**Add this to your Daily Specials menu to provide your patrons with an interesting twist on this delicious breakfast item.**

# INDIVIDUAL BISCUIT QUICHE

YIELD: 12 individual quiche

Biscuit Quiche

INGREDIENTS	WEIGHT	MEASURE
Pillsbury® Southern Style Biscuit, 2.2 oz (06252)	26.4 oz	12 each
Eggs, large, whole	1 lb 8 oz	12 each
Garlic salt		1 tsp
Flour	1.5 oz	1/4 cup
Sausage, fully cooked, crumbled	5 oz	1 cup
Cheddar cheese, shredded	4.25 oz	1 cup
<b>Total Weight</b>	<b>3 lb 13.15 oz</b>	

1. **Thaw** biscuit pucks, covered, for 20 minutes at room temperature or overnight under refrigeration.
2. **Spray** muffin cups and top of a jumbo muffin pan generously with pan spray.
3. **Whisk** eggs and garlic salt together.
4. **Dust** work surface and rolling pin with flour and roll biscuits out into 6 inch disks.
5. **Place** biscuit disks into jumbo muffin cups and gently press dough against the bottom and up the sides of each cup.
6. **Place** 1 Tbsp of sausage in each biscuit cup.
7. **Ladle** 2 oz of egg mixture on top of sausage.
8. **Sprinkle** 1 Tbsp of cheese over egg in each biscuit cup.

## BAKE

Convection oven\* 325°F 16-20 minutes

Standard oven 375°F 23-27 minutes

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

Please go to [GeneralMillsFoodservice.com](http://GeneralMillsFoodservice.com) for nutrition information

## SOUTHWESTERN BREAKFAST SANDWICH



**Breakfast Sandwiches are HOT!**  
In the past few years, servings of Biscuit Sandwiches at Breakfast have increased an average of 6%<sup>2</sup>. Serve patrons a breakfast they'll remember with this bold, open-faced offering!

<sup>2</sup> NPD Group Crest Report, 12 months ending 12/9

# SOUTHWESTERN BREAKFAST SANDWICHES

YIELD: 1 open faced sandwich

INGREDIENTS	WEIGHT	MEASURE
Pillsbury® Southern Style Frozen Dough Biscuits* (06249)	3.17 oz	1 each
Chorizo, ground	2 oz	1/4 cup
Eggs, large, whole	3 oz	2 eggs
Tabasco® sauce		Dash
Pepper jack cheese, shredded		1/8 cup
<b>Total Filling Weight</b>	<b>8.17 oz</b>	

Breakfast Sandwich

- 1. Bake** biscuit for 19 to 23 minutes at 325F° in a convection oven. Split warm biscuits in half.
- 2. Cook** chorizo until brown in a skillet and set aside. Drain well.
- 3. In** the same skillet, cook eggs to soft scramble. Add Tabasco sauce on top.
- 4. Add** cooked chorizo and stir until well blended. Remove from heat.
- 5. Place** chorizo egg filling over each biscuit half.
- 6. Sprinkle** pepper jack cheese over each half.

\* If using Pillsbury® 6252 2.2 oz Southern Style Biscuit, reduce all ingredients by 1/4.

Please go to [GeneralMillsFoodservice.com](http://GeneralMillsFoodservice.com) for nutrition information

## ITALIAN BISCUIT WRAP



**Make it To-Go! Carry-out in the sandwich/burger/wrap category have increased by 5% over the past year<sup>3</sup>. Give patrons a portable option they will crave.**

<sup>3</sup> NPD Group Crest Report, 12 months ending 2/9

# ITALIAN BISCUIT WRAP

YIELD: 1 biscuit wrap

INGREDIENTS	WEIGHT	MEASURE
Pillsbury® Southern Style Frozen Dough Biscuit, 3.17 oz (06249)	3.17 oz	1 each
Egg, large, whole	2 oz	1 each
Water, cool (approx. 72°F)	2 oz	1 Tbsp
Flour, for dusting		1 Tbsp
Prosciutto, thin sliced	1/2 oz	1 slice
Salami, sliced	1 oz	1 slice
Sliced roast beef, sliced	2 1/2 oz	2 slices
Sharp cheddar cheese, shredded	1 oz	1/3 cup
Spicy mustard	1/2 oz	1 tsp
Kosher salt		
Coarse black pepper		
<b>Total Weight</b>	<b>9 oz</b>	

- 1. Thaw** biscuit puck, covered, for 20 minutes at room temperature or overnight under refrigeration.
- 2. Beat** the egg with 1 Tbsp water in a small mixing bowl with a fork until well blended. Set aside.
- 3. Dust** work surface and rolling pin with flour and roll biscuit out into a 6-inch circle.
- 4. Layer** with prosciutto, salami, roast beef, cheddar cheese, and mustard.
- 5. Fold** biscuit into a wrap, tucking the side edges in and then rolling up.
- 6. Brush** the reserved egg wash over the biscuit surface. Sprinkle with kosher salt and coarse black pepper.

## BAKE

Convection oven\* 325°F 8-10 minutes

Standard oven 375°F 10-12 minutes

\* Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

**Optional:** Use Sun-dried tomato dipping sauce

Please go to [GeneralMillsFoodservice.com](http://GeneralMillsFoodservice.com) for nutrition information

Biscuit Wrap

## **BAKED BISCUIT CUP**



**Feature a baked biscuit cup with  
your Soup of the Day for a tasty  
twist on your daily soup special!**

# BAKED BISCUIT CUPS

YIELD: 12 biscuit cups

INGREDIENTS	WEIGHT	MEASURE
Pillsbury® Southern Style Easy Split Biscuit, 3.17 oz (06249)	26.4 oz	12 each
Corn meal	2.5 oz	1/2 cup
Black pepper, cracked		1 tbsp
<b>Total Weight</b>	<b>1 lb 12.9 oz</b>	

1. **Thaw** biscuit pucks, covered, for 20 minutes at room temperature or overnight under refrigeration.
2. **Spray** back of 2 jumbo muffin pans generously with pan spray.
3. **Combine** cornmeal with cracked black pepper and place 1/4 cup at a time on clean work surface.
4. **Roll** each biscuit puck in corn meal mixture to 1/4" thickness. Turn biscuit several times during rolling process to retain round shape.
5. **Place** rolled out biscuit dough onto inverted muffin pan, leaving alternating spaces between biscuits.

## BAKE

Convection oven\* 350°F 10-14 minutes

Standard oven 400°F 15-19 minutes

\* Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

## FINISHING

**Remove** pan from oven and allow cups to rest for 15 minutes before gently removing them from inverted muffin pan.

**Cool** completely then hold at room temperature lightly covered until ready to use.

Please go to [GeneralMillsFoodservice.com](http://GeneralMillsFoodservice.com) for nutrition information

Biscuit Cup

## **RADISH ROAST BEEF BISCUIT SANDWICH**



Mini food items are popular with patrons. Jump on this growing food trend with these delicious mini-sandwiches.

# RADISH ROAST BEEF SANDWICH

YIELD: 12 sandwiches

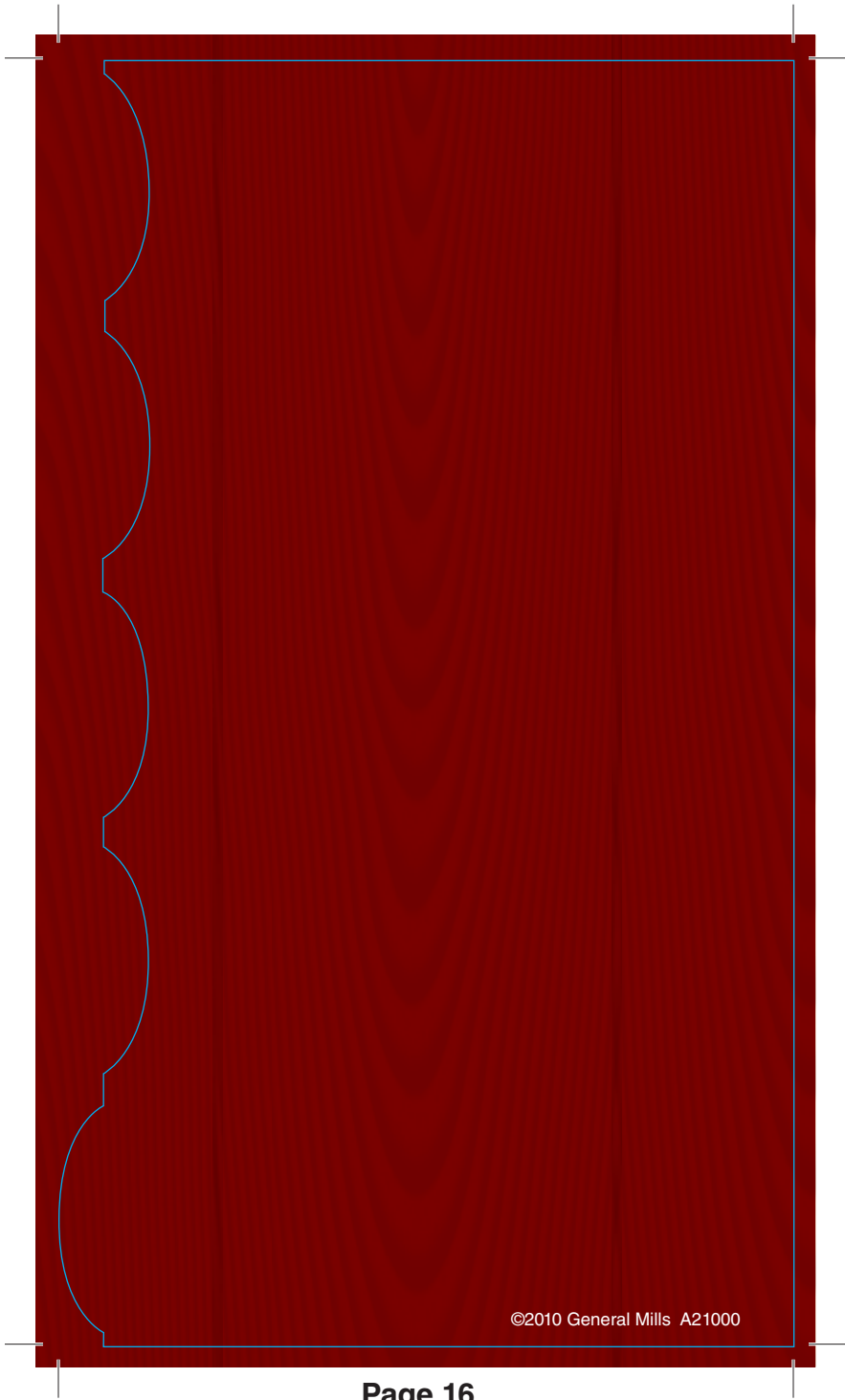
INGREDIENTS	WEIGHT	MEASURE
Pillsbury® Mini Southern Style Biscuit, 1.2 oz (06263)	14.5 oz	12 each
Roast beef, thin sliced	12 oz	24 slices
Cheddar cheese, aged, sliced	6 oz	12 slices
Arugula	1.5 oz	2 cups
Red pepper, roasted, canned, drained, sliced	6 oz	1 cup
Horseradish sauce, prepared	4 oz	1/2 cup
<b>Total Weight</b>	<b>2 lb 12 oz</b>	

- 1. Bake** biscuits for 13-17 minutes at 325°F degrees in a convection oven. Cool biscuits and slice horizontally for sandwiches.
- 2. Wash** and dry arugula.
- 3. Arrange** arugula leaves evenly on the bottom of each biscuit.
- 4. Place** 2 slices of roast beef over the arugula.
- 5. Arrange** 1 roasted red pepper slice on the roast beef and top with a slice of cheese.
- 6. Spread** an even layer of horseradish sauce on top of each biscuit and place on top of sandwich.

**Other sandwich suggestions:** Roasted turkey breast with Jarlsberg cheese, endive greens and anise orange dressing. Roasted zucchini, yellow squash, portobello mushroom, red bell peppers and onions with balsamic vinaigrette

Please go to [GeneralMillsFoodservice.com](http://GeneralMillsFoodservice.com) for nutrition information

Beef Sandwiches



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