

Menu Solutions



GLOBAL STREET FOOD COLLECTION





CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!

▼ Biscuit Waffle Ice Cream Sandwiches, Page 10



LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your back-of-house operation.



LOW PREP

- No culinary skills required
- 3 ingredients or less
- 5 minutes or less to assemble



MEDIUM-LOW PREP

- Basic/Minimal culinary skills required (scooping, assembly, plating, some baking/cutting)
- 6 ingredients or less
- 10-15 minutes active prep time



MEDIUM PREP

- Average culinary skills required (basic knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1 sub-recipe (within recipe)
- 9 ingredients or less; leaning on convenience ingredients
- 20-30 minutes active prep time



MEDIUM-HIGH PREP

- Requires moderate culinary skills (moderate knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1-2 sub-recipes (within recipe)
- 12 ingredients or less
- 30-40 minutes active prep time



HIGH PREP

- Requires more advanced culinary skills (advanced knife skills, advanced cooking techniques/applications, dough handling, baking, scratch sauces)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



MEET THE CHEFS OF THE MILLS

LEARNING & DEVELOPMENT, HEALTHCARE

SONJA KEHR

Favorite product: Muir Glen™ Tomatoes

"I like being able to share baking skills with others and empower them to feel confident in the kitchen."

CONTENT CREATION, NON-COMMERCIAL

JESSIE KORDOSKY

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I love using my creativity to showcase solutions and product possibilities for our customers."

MULTI-UNIT RESTAURANTS, DISTRIBUTOR

THEODORE OSORIO

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I get to provide solutions, build awareness, and most of all learn from others every day."

LODGING, MULTI-UNIT RESTAURANTS

KEVIN RELF

Favorite product: Pillsbury™ Freezer-to-Oven Croissant Dough

"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."



COMMERCIAL, NON-COMMERCIAL

GILLES STASSART

Favorite product: Gold Medal™ Neapolitan Pizza Flour

"I am fortunate to work with exceptional products and to be surrounded by a team of extraordinary talented and passionate chefs who inspire me to strive to be my best every day."



CONVENIENCE STORE, NON-COMMERCIAL

PAIGE SULLIVAN

Favorite product: Pillsbury™ Best™ Place & Bake™ Twirl Dough Cinnamon

"I love being able to provide creative solutions and collaborate internally as well as externally."



K-12, UNIVERSITIES

HEATHER SWAN

Favorite product: Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style Reduced Sodium

"I love being a voice for the operator and helping create solutions that help them be successful."



CUSTOM PRODUCTS

TIMOTHY TRAINOR

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"The opportunity to be a chef for General Mills Foodservice has been a dream of mine since I joined the company in 1999. It's an honor to have our brands and my name on my jacket."



PIZZA, FLOUR, NON-COMMERCIAL

CURT WAGNER

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"I love being a resource for people as well as teaching them how to understand how our products work."



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ARAYES (MEAT STUFFED FLATBREAD)

Spiced ground beef is tucked into flatbread and grilled, then served with cool feta dip for a bold, satisfying eating experience.

.....

Yield: 12 servings

INGREDIENTS

PREP

- BONICI® Pizza Crust Parbaked Flatbread, 6×13-inch (210348) (3 lb) - 12 each

FILLING

- White onion, medium, quartered (8 oz) - 1 each
- Garlic cloves, peeled (1.5 oz) - 1/3 cup
- Parsley leaves, fresh (2 oz) - 3 cups
- Salt (1 oz) - 2 Tbsp
- Baharat spice - 1 Tbsp
- Cumin, ground - 1 Tbsp
- Paprika, smoked - 2 tsp
- Black pepper - 2 tsp
- Ground beef, cooked (3 lb 8 oz)

ASSEMBLY

- Ghee, prepared, melted (6 oz) - 3/4 cup
- Sea salt, flakes - 1 Tbsp
- Feta dip, prepared (12 oz) - 1 ½ cups

DIRECTIONS

PREP

1. Thaw flatbread covered, either at room temperature for 15-30 minutes or refrigerated overnight.

FILLING

1. Add onions, garlic, parsley, salt, Baharat spice, cumin, paprika, and black pepper to a food processor.
2. Pulse mixture until chopped and combined.
3. Add cooked ground beef; pulse again until mixture is well blended.

ASSEMBLY

1. Spread 5 oz of Filling mixture on half of flatbread; fold over to close.
2. Heat griddle to 350°F or heat grill pan over medium heat.
3. Griddle or grill each Arayes sandwich 4-8 minutes per side until golden brown and cooked through (at least 165°F in center).
4. Brush outsides with 1 Tbsp melted ghee and sprinkle with 1/4 tsp flaky salt.
5. Cut in halves or quarters and serve hot with 1 oz feta dip.



Garnish with additional chopped fresh parsley for a pop of color.





BISCUIT BAO

Chinese Bao (filled buns) start with frozen biscuits, flattened and wrapped around prepared BBQ pork filling, then steamed.

Don't forget the dipping sauce!

.....

Yield: 16 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Dough Biscuit, (2.2 oz) (06252), thawed (2 lb 3.25 oz) - 16 each
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (4.5 oz) - 1 cup

ASSEMBLY

- BBQ pork (1 lb 2 oz)

DIPPING SAUCE

- Toasted sesame oil (2 oz) - 1/4 cup
- Soy sauce (4 oz) - 1/2 cup
- Rice wine vinegar (6 oz) - 3/4 cup
- Chinese garlic chili sauce (2 oz) - 1/4 cup
- Water, cool approx. 72°F (4 oz) - 1/2 cup
- Green onions, fresh, minced (1 oz) - 1/4 cup

DIRECTIONS

PREP

1. Thaw biscuit dough pucks under refrigeration overnight or for 30 minutes covered at room temperature.
2. Flatten thawed biscuit dough evenly into a 3-inch circle on a board lightly dusted with flour.

ASSEMBLY

1. Scoop a #40 scoop of filling onto the center of each dough piece.
2. Crimp edges together to form a ball around the filling.

FINISHING

1. Place filled bao, smooth side up (on parchment paper or a flattened muffin pan liner) in a steamer basket.
2. Steam for 18-20 minutes (or bao can be cover and refrigerated for up to 24 hours).

DIPPING SAUCE

1. Whisk together dipping sauce ingredients.
2. Serve 2 oz with warm bao bun.



**CHEF'S
TIPS**

Try different Asian-inspired fillings or garnishes like sesame seeds or crushed red pepper flakes for added customization.



MEDIUM PREP



BISCUIT WAFFLE ICE CREAM SANDWICHES

Pillsbury™ biscuits get waffled and stuffed with ube ice cream for an ice cream sandwich experience your customers won't forget!

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Easy Split™ Southern Style Frozen Biscuit Dough, (2.2 oz) (06346), (1 lb 10 oz) - 12 each

ASSEMBLY

- Ube ice cream (2 lb 4 oz) - 4 cups

DIRECTIONS

PREP

1. Thaw biscuit pucks covered, either at room temperature 45-60 minutes or refrigerated overnight.
2. Place thawed biscuit onto well-oiled waffle iron preheated to 375°F; bake for 60-90 seconds until golden brown and baked through.
3. Split in half while warm along the easy split seam to create 2 biscuit halves; allow to cool completely.

ASSEMBLY

1. Place browned side of waffle down and deposit 1 - #10 scoop (3 oz) of ice cream.
2. Add top piece and gently push down to flatten the ice cream; serve immediately.



After sandwiching, press edges of ice cream into toppings such as toasted coconut, chopped nuts, chocolate chips, or sprinkles. Try different ice cream flavors and topping combinations to create seasonal menu items.



MEDIUM-LOW PREP



BLACK SESAME DONUTS

Elevate your donut game with a swirl of black sesame butter to create visually striking, flavor-packed treats that are just as beautiful as they are delicious.

.....

Yield: 20 servings

INGREDIENTS

- Pillsbury™ BatterPro™ Vanilla Muffin & Cake Batter (10929), thawed (3 lb) - 1 each
- Black sesame butter (4 oz) - 1/2 cup

DIRECTIONS

1. Deposit #20 scoop (or pipe 2.2 oz) into heavily greased, standard size donut pans; drizzle 0.2 oz black sesame butter on top.
2. Swirl black sesame butter unevenly into batter to create a marbled effect; bake as directed below.
3. Allow donuts to cool slightly before removing from pan; serve with marbled side up.

BAKE

Convection Oven* | 325°F | 10-12 minutes

Standard Oven | 375°F | 12-14 minutes

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



CHEF'S TIPS

Make your own sesame paste by blending toasted black sesame seeds in the food processor until smooth. If needed, add sesame oil to break down the seeds further.



MEDIUM-LOW PREP



BRAZILIAN STUFFED CRUST PIZZA

Take your pizza game to the next level with this Brazilian-inspired take featuring cheesy stuffed crust.

.....

Yield: 1 pizza - 8 slices

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, (16 oz) (13385) (1 lb) - 1 each

ASSEMBLY

- Catupiry™ soft cheese (8 oz) - 1 pouch
- Romesco sauce, prepared (3 oz) - 1/3 cup
- Mozzarella cheese, shredded (4 oz) - 1 cup
- Red onion, thinly sliced (2 oz) - 1/2 cup
- Chicken, shredded, cooked (4 oz) - 1 cup

FINISHING

- Cilantro, fresh, chopped - 1/3 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 17-inch diameter.
6. Transfer to either a pizza screen for Impinger oven or parchment-lined full sheet pan for Standard oven.

ASSEMBLY

1. Pipe half the cheese pouch around the edges of the crust, leaving a 3/4-inch space before the edge.
2. Fold the edges of the dough over the cheese, pinching down to seal.
3. Top with romesco sauce, mozzarella cheese, red onion and chicken then bake until golden brown.

BAKE

Impinger Oven | 425°F | 8-10 minutes

Standard Oven | 450°F | 11-13 minutes

FINISHING

1. Remove from oven and pipe the remaining pouch cheese over the top of the pizza and sprinkle with fresh cilantro.
2. Slice into 8 pieces and serve immediately.

Trademarks referred to herein are the properties of their respective owners.



If you can't find Catupiry™ cheese, string cheese is an excellent substitute! Cut four 1 oz pieces of string cheese in half lengthwise and only use inside the crust. It is the perfect shape, width, and texture for creating those melty cheese pockets in a stuffed crust pizza.





CARAMEL TWIRL CHURRO SUNDAES

Pillsbury™ Caramel Twirls star in this churro-inspired ice cream sundae topped with Cinnamon Toast Crunch™ pieces.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Cinnamon, ground 1 Tbsp
- Granulated sugar (8 oz) - 1 cup
- Pillsbury™ Best™ Place & Bake™ Twirl Dough Caramel, (5 oz) (10942) (3 lb 12 oz) - 12 each
- Butter, melted (6 oz) - 3/4 cup

ASSEMBLY

- Vanilla ice cream (1 lb 8 oz) - 6 cups
- Hot fudge topping, prepared, warmed (12 oz) - 1 1/2 cups
- Caramel topping, prepared (12 oz) - 1 1/2 cups
- Cinnamon Toast Crunch™ Cereal Bulkpak (11813), crushed (1.5 oz) - 1 1/2 cups

DIRECTIONS

PREP

1. Mix cinnamon and sugar together in a medium bowl.
2. Bake frozen caramel twirls until golden brown or center curl springs back when lightly touched.
3. Remove from oven and immediately brush with melted butter then dip into cinnamon sugar mixture.

BAKE

Convection Oven* | 325°F | 24-28 minutes

Standard Oven | 375°F | 32-36 minutes

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

ASSEMBLY

1. Place twirl on serving plate and top with 1/2 cup of ice cream.
2. Drizzle on 1 oz hot fudge, 1 oz caramel topping and 2 Tbsp crushed Cinnamon Toast Crunch cereal; serve immediately.



Switch up the ice cream flavor and toppings to customize for your operation.





CHOCOLATE BAKLAVA MINI PIE BITES

These crispy mini pies blend chocolate and classic baklava flavors for a unique, crowd-pleasing dessert or catering option.

.....

Yield: 24 servings

INGREDIENTS

PIE CUPS

- Pillsbury™ Frozen Pie Dough Sheet (10145) (14 oz) - 1 each

ASSEMBLY

- Candied nuts, finely chopped (10 oz) - 2 1/2 cups
- Chocolate pudding, prepared (1 lb 8 oz) - 2 1/2 cups

DIRECTIONS

PIE CUPS

1. Thaw pie dough sheet, covered, either at room temp. 15-30 minutes until flexible, or refrigerate overnight.
2. Roll out sheet to approx. 15-inch by 10-inch; cut into 24 equal (2 1/2-inch) squares.
3. Invert mini muffin pan and generously spray with pan spray.
4. Place dough square over inverted muffin well and repeat, leaving a space open between dough pieces; cover and refrigerate 30 minutes until cold.
5. Place a second, inverted mini muffin pan over top, sandwiching the dough between pans.
6. Bake until browned and remove cups from pan immediately; cool completely.

BAKE

Convection Oven* | 300°F | 16-20 minutes

Standard Oven | 400°F | 18-20 minutes

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

ASSEMBLY

1. Fill each cooled Pie Dough Cups with 0.2 oz chopped nuts then 1 oz chocolate pudding.
2. Top with an additional 0.3 oz chopped nuts and serve immediately.



Freeze baked shells prior to filling so you have them on hand and can make to order. Switch up the pudding with different flavors or mousses to rotate menu offerings.





CHOCOLATE CROISSANT CUPS WITH UBE CHEESECAKE MOUSSE

Pillsbury™ Chocolate Croissants create a unique base for this trendy yet delightful dessert offering.

.....

Yield: 12 servings

INGREDIENTS

CROISSANT CUPS

- Pillsbury™ Freezer-to-Oven Chocolate Croissant Dough Straight, (1.5 oz) (13374) (1 lb 2 oz) - 12 each

FILLING

- Cream cheese, softened (1 lb) - 2 cups
- Granulated sugar (5 oz) - 3/4 cup
- Lemon juice - 1 Tbsp
- Vanilla extract - 1/4 tsp
- Ube flavoring syrup - 1 tsp
- Salt - 1/8 tsp
- Heavy cream (12 oz) - 1 1/2 cups

DIRECTIONS

CROISSANT CUPS

1. Thaw croissant dough, covered, either at room temperature 15-30 minutes or refrigerated overnight.
2. Stretch thawed croissant on a floured surface to approx. 4-inch by 4-inch square.
3. Invert standard muffin pan and generously spray with pan spray.
4. Place croissant square over inverted muffin well and repeat, leaving a space open between dough pieces.
5. Place a second, inverted muffin pan over top, sandwiching the dough between pans.
6. Bake until browned and remove cups from pan immediately; cool completely.

BAKE

Convection Oven* | 325°F | 18-20 minutes

Standard Oven | 375°F | 23-27 minutes

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

FILLING

1. Combine cream cheese, sugar, lemon juice, vanilla, ube flavoring and salt in the bowl of a stand mixer fitted with a paddle attachment.
2. Mix at low speed to form a thick paste, then increase to medium speed until soft and smooth.
3. Stop mixer and scrape bowl and paddle with a spatula.
4. Switch to a whisk attachment and pour in heavy cream; mix at low speed to combine.
5. Stop mixer and scrape bowl; increase to high speed and whisk until the mixture can hold stiff peaks, approx. 3 to 5 minutes.

ASSEMBLY

1. Transfer Filling to piping bag with a round tip.
2. Pipe into cooled croissant cups then allow to sit in cooler 4-6 hours before serving.



Freeze the croissant cups for future use and refresh in the oven to re-crisp before filling. Garnish with seasonal fruit, fresh mint, and whipped cream.



MEDIUM PREP



CHORIZO BISCUIT BOMB WITH HABANERO PINEAPPLE DIPPING SAUCE

Bold chorizo wrapped in a buttery, flaky biscuit and served with a sweet heat dipping sauce for the perfect explosion of flavor.

.....

Yield: 25 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Dough Biscuit, (2.2 oz) (06252), thawed (3 lb 7 oz) - 25 each
- Eggs, large (4 oz) - 2 each

PINEAPPLE HABANERO SAUCE

- Pineapple juice (1 lb 4 oz) - 2 1/2 cups
- Dark brown sugar, unpacked (4 oz) - 1/2 cup
- Salt - 1/8 tsp
- Habanero chili peppers, fresh, small diced - 4 tsp
- Thick-It™ Original Food & Beverage Thickener (1 oz) - 6 Tbsp

FILLING

- Beef chorizo, ground, raw (9 oz) - 1 1/4 cups
- Ground pork, raw (1 lb) - 2 cups
- Honey - 1 Tbsp
- Ancho chili powder - 1/4 tsp
- Granulated garlic - 1/2 tsp
- Salt - 1/8 tsp
- O'Brien potatoes, cooked, cooled - 3/4 cup

Trademarks referred to herein are the properties of their respective owners.

DIRECTIONS

PREP

1. Thaw biscuit pucks, covered, for 20 minutes at room temperature or overnight in refrigerator.

PINEAPPLE HABANERO SAUCE

1. Add pineapple juice, brown sugar, salt and habanero peppers in a small saucepan; whisk together and bring to a boil.
2. Sprinkle thickener over top and whisk in; return to boil then remove from heat and cool completely.

FILLING

1. Add ground chorizo and pork to a medium saucepan; cook on medium heat, stirring frequently until cooked through and browned, about 5-7 minutes.
2. Stir in honey, ancho chili powder, garlic and salt; add potatoes and continue to cook 2-3 minutes until almost all of the liquid is cooked off.
3. Remove from heat and cool completely; refrigerate if needed.

ASSEMBLY

1. Stretch or roll biscuit to 4-inch diameter; place #30 scoop (1.05 oz) Filling into center of each biscuit.
2. Pinch edges of biscuit together to seal and roll into a ball; place seam-side down on parchment-lined sheet pan or generously sprayed muffin tin.
3. Brush egg wash over biscuits and bake as directed until golden brown.
4. Serve 1 piece with 1 oz Pineapple Habanero Sauce for dipping.

BAKE

Convection Oven* | 325°F | 15-20 minutes

Standard Oven | 350°F | 20-25 minutes

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

After brushing biscuit bombs with egg wash, sprinkle with your favorite chili-forward spice blend to enhance visual appeal.





CRAB RANGOON BISCUIT WONTONS

Pillsbury™ Biscuit Dough creates a crispy wrapper for a delicious creamy imitation crab filling that will leave your patrons wanting more.

.....

Yield: 24 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Mini Frozen Biscuit Dough, (1.2 oz) (06263) (14 oz) - 12 each

ASSEMBLY

- Cream cheese, softened (8 oz) - 1 cup
- Imitation crab stick, finely chopped (4 oz) - 3/4 cup
- Green onions, finely chopped - 1/4 cup
- Worcestershire sauce - 1 tsp
- Garlic powder - 1/2 tsp

DIRECTIONS

PREP

1. Thaw biscuit dough, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Roll out biscuit dough to 6-inch diameter using flour as needed; cut in half.

ASSEMBLY

1. Mix cream cheese, imitation crab, green onions, Worcestershire sauce and garlic powder in a bowl until evenly combined.
2. Deposit #70 scoop (0.5 oz) onto middle of dough piece.
3. Brush water around edges of dough and fold one half over filling, pinching edges to seal.
4. Take bottom edges and pinch together to form a wonton shape.
5. Fry in oil preheated to 350°F for 3-5 minutes, turning frequently until golden brown.
6. Remove from oil, drain and serve immediately.



For a shareable appetizer, serve 6 wontons with plum dipping sauce, finished with sesame seeds and a garnish of sliced green onions.





DOUBLE BEAN BISCUIT PUPUSA WITH CILANTRO LIME CREMA

Biscuit dough, beans, chilies, onions and cheese come together for a meatless version of El Salvador's popular Pupusa.

A great grab-and-go meal!

.....

Yield: 8 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Dough Biscuit, (2.2 oz) (O6252) (1 lb 2 oz) - 8 each

CREMA

- Sour cream (8 oz) - 1 cup
- Cilantro, fresh, chopped - 1/4 cup
- Lime juice - 1 Tbsp

ASSEMBLY

- Refried beans, prepared (1 lb) - 2 cups
- Black beans (6 oz) - 1 cup
- Green chilies, chopped (4 oz) - 1/2 cup
- Green onions, fresh, sliced (1 oz) - 1/2 cup
- Monterey jack cheese, shredded (4 oz) - 1 cup

FINISHING

- Vegetable oil - 3 Tbsp

DIRECTIONS

PREP

1. Thaw biscuit dough covered, either at room temp. 15-30 minutes until flexible, or refrigerate overnight.

CREMA

1. Stir together sour cream, cilantro and lime juice in small bowl until well blended.
2. Refrigerate until serving.

ASSEMBLY

1. Roll each biscuit on well-floured surface to an 8-inch diameter.
2. Place 1/4 cup (2 oz) refried beans, 2 Tbsp black beans, 1 Tbsp green chilies, 1 Tbsp green onions and 2 Tbsp cheese in center of dough.
3. Gently stretch dough edges around filling and press edges together to seal, creating an approx. 4-inch pupusa.

FINISHING

1. Heat large skillet on medium-high; add 3 Tbsp vegetable oil and place pupusa seam side UP.
2. Cook until golden brown and crispy on one side, about 3 minutes; transfer to parchment-lined sheet pan and place seam side DOWN.
3. Bake as directed below until golden brown; serve with 2 Tbsp Crema drizzled on top.

BAKE

Convection Oven* | 325°F | 12-14 minutes
Standard Oven | 375°F | 14-16 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Serve with a side of salsa verde and additional crema for dipping.



MEDIUM-HIGH PREP



DULCE DE LECHE BISCUIT BOMBOLONI

These simple fried biscuit donuts are anything but ordinary with decadent dulce de leche filling, bringing your customers back for more!

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Mini Frozen Biscuit Dough, (1.2 oz) (06263) (14 oz) - 12 each

ASSEMBLY

- Granulated sugar (2 oz) - 1/4 cup
- Dulce de leche, prepared (6 oz) - 1/2 cup

DIRECTIONS

PREP

1. Thaw biscuit pucks covered, either at room temperature 45-60 minutes or refrigerated overnight.

ASSEMBLY

1. Working in batches, drop biscuits gently into fryer basket in oil preheated to 350°F; cover with second fryer basket to keep biscuits submerged.
2. Fry 4 minutes or until cooked through; drain and immediately toss in bowl with granulated sugar to coat thoroughly.
3. Pipe 0.5 oz dulce de leche filling into the side of each bomboloni; serve immediately.



Add ground cinnamon to the granulated sugar before coating bomboloni for a flavor boost.



MEDIUM-LOW PREP



DULCE DE LECHE RICE PUDDING PASTELILLOS

Crispy, flaky Pillsbury™ Pie Dough surrounds a sweet, gooey center of dulce de leche and rice pudding in these comforting hand pies.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Rounds (10090) (2 lb 13 oz) - 12 each

ASSEMBLY

- Dulce de leche, prepared (12 oz) - 1 cup
- Rice pudding, prepared (2 lb 9 oz) - 4 cups

DIRECTIONS

PREP

1. Thaw pie dough round, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Remove paper from pie dough round and place sticky side down on parchment-lined sheet pan.
2. Fill piping bag with dulce de leche.
3. Deposit #12 scoop (3.4 oz) of rice pudding onto each pie dough round; spread to cover half of the round, leaving a border.
4. Pipe 0.5 oz of dulce de leche into center.
5. Brush border all the way around with water; fold dough over filling and crimp edges with a fork to seal.
6. Bake as directed below until golden brown and flaky.

BAKE

Convection Oven* | 325°F | 18-20 minutes

Standard Oven | 350°F | 20-24 minutes

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



Garnish with a dusting of powdered sugar and serve with a side of dulce de leche.



MEDIUM-LOW PREP



GARAM MASALA-SPICED BISCUIT BITES WITH TAMARIND KETCHUP

Fried biscuit bites get tossed in garam masala then paired with a tangy yet tasty tamarind ketchup for an unforgettable appetizer offering.

.....

Yield: 12 - 6 piece servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Dough Biscuit, (2.2 oz) (O6252) (2 lb 8 oz) - 18 each

TAMARIND KETCHUP

- Ketchup (10 oz) - 1 cup
- Tamarind paste (3 oz) - 1/4 cup

SERVICE

- Garam masala - 2 Tbsp

DIRECTIONS

PREP

1. Thaw biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Cut each biscuit into quarters.

TAMARIND KETCHUP

1. Combine ketchup and tamarind paste in a mixing bowl; set aside.

SERVICE

1. Drop 6 biscuit pieces into deep-fat fryer preheated to 350°F; cook 2-4 minutes, turning as necessary, until golden brown and cooked through.
2. Remove from oil, drain and toss in bowl with 1/2 tsp garam masala.
3. Serve 6 pieces with approx. 1 oz Tamarind Ketchup.





GEORGIAN CHEESY EGG BOATS

This is a menu showstopper that is both beautiful and delicious with creamy gouda and velvety egg yolks.

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Yield: 12 servings

INGREDIENTS

FILLING

- Eggs, large (6 oz) - 3 each
- Gouda cheese, shredded (14 oz) - 3 1/2 cups
- Feta cheese, crumbled (12 oz) - 2 1/4 cups
- Ricotta cheese (6 oz) - 3/4 cup
- Butter, softened (3 oz) - 1/3 cup

ASSEMBLY

- Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, (3.17 oz) (06249) (2 lb 4 oz) - 12 each
- Egg yolks - 12 each

DIRECTIONS

FILLING

1. Whisk 1 egg in small bowl for egg wash; refrigerate.
2. Combine gouda, feta, ricotta, butter and 2 whole eggs in mixing bowl; refrigerate until needed.

ASSEMBLY

1. Thaw biscuit pucks covered for 30 minutes at room temperature, or overnight in refrigerator.
2. Roll biscuit pucks on floured surface into 11-inch by 7.5-inch oval; deposit 3 oz (#10 scoop) filling into each center.
3. Spread filling evenly, leaving a 1/2-inch border; wet edges of dough with water.
4. Bring side edges of dough up, slightly covering filling; pinch ends together to create points and look like a boat shape.
5. Brush outside of dough with egg wash.
6. Bake as directed, then add egg yolk to center of filling and bake an additional 5 minutes; serve warm.

BAKE

Convection Oven | 325°F | 5-7 minutes

Standard Oven | 375°F | 15-17 minutes

Garnish with chopped herbs for a pop of green.





HUEVOS RANCHEROS BISCUIT FLATS

Pillsbury™ Southern Style Biscuits
create a unique base for this fun twist
on a breakfast classic.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Biscuit Dough, (2.2 oz) (O6252) (1 lb 10 oz) - 12 each

ASSEMBLY

- Refried beans, prepared, hot (12 oz) - 1 1/2 cups
- Fried eggs, prepared (1 lb 8 oz) - 12 each
- Ranchero sauce, prepared, hot (1 lb) - 1 1/2 cups
- Pico de gallo, prepared (9 oz) - 1 1/2 cups
- Avocado, fresh, sliced (1 lb 8 oz) - 6 each
- Crema, prepared (7 oz) - 3/4 cup
- Cotija cheese, grated (3 oz) - 3/4 cup
- Jalapeño, sliced thin (1 oz) - 1/3 cup

DIRECTIONS

PREP

1. Thaw biscuit dough, covered, either at room temperature 15-30 minutes until flexible or refrigerate overnight.
2. Place thawed dough on lined sheet pan and cover with another parchment paper piece.
3. Place 2 empty sheet pans on top to weigh down the biscuits while baking as directed; remove pans and keep warm.

BAKE

Convection Oven* | 325°F | 17-21 minutes
Standard Oven | 375°F | 22-27 minutes

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

ASSEMBLY

1. Place warm, flat biscuit on serving plate; top with 2 Tbsp refried beans, 1 egg and 2 Tbsp ranchero sauce.
2. Garnish with 2 Tbsp pico de gallo, 1/2 avocado, 1 Tbsp crema, 1 Tbsp cotija cheese, and a few jalapeño slices; serve immediately.



**CHEF'S
TIPS**

Serve with a side of rice and beans for a full entree.



MEDIUM PREP



ITALIAN PIGS IN A BLANKET WITH CALABRIAN CHILI DIPPING SAUCE

Mild Italian sausage wrapped in a flaky pastry gets a fiery upgrade with a bold Calabrian chili dip—bringing rich color, fruity flavor, and just the right kick to every bite.

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Yield: 12 - 2 piece servings

INGREDIENTS

PREP

- Pillsbury's Best™ Puff Pastry Dough Squares (05125) (8 oz) - 4 each
- Mayonnaise (1 oz) - 2 Tbsp
- Ricotta cheese (1 oz) - 2 Tbsp
- Garlic, minced - 2 tsp
- Egg yolk - 1 each
- Water - 1/2 tsp

ASSEMBLY

- Mild Italian sausage, cooked (12 oz) - 4 each

CALABRIAN CHILI DIPPING SAUCE

- Calabrian chilies, chopped, in oil, undrained (1.25 oz) - 3 Tbsp
- Olive oil (1 oz) - 2 Tbsp
- Lemon juice - 2 tsp
- Lemon zest - 1 1/2 tsp
- Garlic, minced - 1/2 tsp

DIRECTIONS

PREP

1. Thaw puff pastry dough squares, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.
2. Stir together mayonnaise, ricotta cheese and garlic in a small bowl; set aside.
3. Whisk egg and water together in small bowl; set aside.

ASSEMBLY

1. Brush puff pastry squares with ricotta mixture, leaving 1/2-inch border around edges.
2. Place sausage on one edge of pastry; roll up to cover, pressing firmly.
3. Brush last open edge with egg wash; press edges to secure seal.
4. Brush outside of each roll with egg wash; cut each into 6, approx. 3/4-inch wide slices.
5. Place on parchment-lined full sheet pan and bake as directed below until flaky and golden brown.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 350°F | 20-25 minutes

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

CALABRIAN CHILI DIPPING SAUCE

1. Stir together Calabrian chilies, olive oil, lemon juice, zest and garlic in a small bowl.
2. Serve 1 1/3 tsp for dipping per 2 pieces.





LIEGE LACQUEMANT (THIN WAFFLE IN ORANGE SYRUP)

Transport your taste buds to Liege, Belgium with this wafer-like waffle coated in orange blossom syrup.

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Yield: 12-5 waffle servings

INGREDIENTS

WAFFLES

- Gold Medal™ Golden Valley™ Complete Buttermilk Pancake Mix (10832) (2 lb 8 oz) - 1/2 box
- Water, cool (1 lb 4 oz) - 2 1/2 cups
- Butter, unsalted, melted (6 oz) - 3/4 cup
- Eggs, whole, large (6 oz) - 3 each
- Vanilla extract - 1 tsp

ORANGE SYRUP

- Dark brown sugar (1 lb) - 2 cups
- Light brown sugar (8 oz) - 1 cup
- Water, cool (8 oz) - 1 cup
- Orange extract - 1/2 tsp
- Salt - 1/8 tsp

DIRECTIONS

WAFFLES

1. Add pancake mix, water, melted butter, eggs and vanilla extract to mixing bowl; whisk together until smooth.
2. Allow batter to rest 10-15 minutes while waffle cone maker heats to 350°F.
3. Using #30 scoop (1.15 oz), deposit batter in waffle cone maker and griddle for 45-90 seconds until golden brown but still soft.
4. Remove and cool on parchment-lined sheet pan.

ORANGE SYRUP

1. Add brown sugars, water, orange extract and salt to a saucepan; mix and heat on medium until boiling.
2. Reduce heat and simmer for 5 minutes; keep warm for Assembly.

ASSEMBLY

1. Dip 5 waffles into Orange Syrup, coating all sides; place in serving container.
2. Serve with 2 Tbsp (1.5 oz) of Orange Syrup.



Garnish with orange zest to add more flavor cues.





LOUKOUMADES (GREEK HONEY DONUTS)

These Greek-inspired fried donuts are tossed in a sweet honey syrup and sprinkled with cinnamon, walnuts and sesame seeds.

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Yield: 12-8 piece servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Dough Biscuit, (2.2 oz) (06252) (3 lb 5 oz) - 24 each

HONEY SYRUP

- Granulated sugar (8 oz) - 1 cup
- Honey (6 oz) - 1/2 cup
- Water (4 oz) - 1/2 cup
- Lemon, juiced - 1 Tbsp

ASSEMBLY

- Walnuts, chopped (2 oz) - 1/4 cup
- Sesame seeds - 1 Tbsp
- Cinnamon, ground - 1 tsp

DIRECTIONS

PREP

1. Thaw biscuit pucks, covered, for 10-15 minutes at room temperature or overnight in refrigerator.
2. Cut each biscuit into quarters; set aside.

HONEY SYRUP

1. Add sugar, honey, water, and lemon juice to saucepan; simmer over medium heat for 5-7 minutes until slightly thickened.
2. Remove from heat and allow to cool.

ASSEMBLY

1. Drop 8 pieces per serving into deep-fat fryer preheated to 350°F for 3-4 minutes.
2. Fry until golden brown and cooked through, turning as necessary; remove and drain on paper towel or rack.
3. Place in serving dish and drizzle with 2 Tbsp Honey Syrup.
4. Sprinkle with 1 tsp chopped walnuts, 1/4 tsp sesame seeds and a sprinkle of cinnamon; serve warm.



Swap in different nuts or seeds to create customizable garnishes that cater to your menu.





MASALA EGG BISCUIT SANDWICHES

Masala spiced eggs are paired with buttery, flakey biscuits for an Indian twist on a breakfast sandwich.

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Yield: 12 servings

INGREDIENTS

BISCUITS

- Pillsbury™ Southern Style Easy Split™ Frozen Biscuit Dough, (3.17 oz) (06249) (2 lb 6 oz) - 12 each

MASALA EGGS

- Eggs, large (2 lb) - 16 each
- Whole milk (8 oz) - 1 cup
- Turmeric, ground - 1 tsp
- Garam masala - 1 tsp
- Smoked paprika, ground - 1 tsp
- Kosher salt - 1/2 tsp
- Green onions, greens only, sliced (2.5 oz) - 1 cup
- Jalapeños, seeded, small diced (3.5 oz) - 3/4 cup
- Red bell pepper, small diced (3.5 oz) - 3/4 cup
- Cilantro, chopped (1 oz) - 2/3 cup

ASSEMBLY

- Tomato onion chutney (1 lb) - 1 3/4 cups

DIRECTIONS

BISCUITS

1. Thaw biscuit dough covered, either at room temp for 15-30 minutes until flexible or refrigerate overnight.
2. Place thawed biscuits on parchment-lined full sheet pan in a 3x4 pattern.
3. Grease another piece of parchment; place greased side down over biscuits.
4. Top with another sheet pan to keep biscuits flat during baking; bake as directed below and keep warm.

BAKE

Convection Oven* | 325°F | 12-15 minutes

Standard Oven | 375°F | 14-17 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

MASALA EGGS

1. Whisk together eggs, milk, turmeric, garam masala, paprika and salt in mixing bowl until well blended.
2. Add green onions, jalapeños, red pepper and cilantro; mix until combined.
3. Pour egg mixture into greased half sheet pan; bake as directed below.

BAKE

Convection Oven* | 325°F | 18-23 minutes

Standard Oven | 375°F | 21-24 minutes

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

ASSEMBLY

1. Cut baked eggs into 12 equal pieces (3x4 cut).
2. Split warm biscuits in half and add #30 scoop of tomato onion chutney to bottom piece.
3. Place on 1 egg square and top with remaining biscuit half; serve immediately.



**CHEF'S
TIPS**

Serve with additional chutney for dipping.



MEDIUM-HIGH PREP



MERGUEZ SAUSAGE ROLLS

Lamb spiked with harissa is wrapped in flaky puff pastry for a North African take on sausage rolls.

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Yield: 18 servings

INGREDIENTS

PREP

- Pillsbury's Best™ Puff Pastry Dough Sheet (05123) - 1 each

FILLING

- Ground lamb, raw (1 lb) - 2 cups
- Cumin, ground - 1/2 tsp
- Coriander, ground - 1/2 tsp
- Fennel seeds, dried, ground - 1/2 tsp
- Garlic, dried, minced - 1 tsp
- Kosher salt - 1 tsp
- Harissa (1.5 oz) - 2 Tbsp
- Egg, large (2 oz) - 1 each
- Water, cool approx. 72°F - 1 Tbsp

DIRECTIONS

PREP

1. Thaw puff pastry sheet, covered, either at room temp. 15-30 minutes until flexible or refrigerate overnight.

FILLING

1. Combine lamb, cumin, coriander, fennel, garlic, salt and harissa in large mixing bowl until well-mixed.
2. Separate sausage mixture into 2 equal portions and form each into logs approx. 14 1/2-inches long.
3. Wrap in plastic wrap and refrigerate until ready to use.

ASSEMBLY

1. Cut puff pastry sheet in half the long way (horizontally), creating 5-inch tall x 14 1/2-inches long pieces.
2. Place sausage filling log on center of each pastry piece; adjust length as needed to fit full length of dough.
3. Whisk together egg and water to create an egg wash; brush on long edges of pastry dough.
4. Bring a long edge of pastry dough over sausage filling and continue rolling up; use a fork to seal the seam.
5. Place seam-side down on cutting board; slice into 9 pieces (approx. 1 3/4-inches wide).
6. Place sausage rolls onto parchment-lined sheet tray; brush tops and sides with egg wash.
7. Bake as directed below until cooked through and crust is golden brown; serve warm.

BAKE

Convection Oven* | 350°F | 14-18 minutes
Standard Oven | 400°F | 18-22 minutes

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



Serve with additional harissa for dipping. Make rolls ahead of time and freeze prior to baking; adjust bake time accordingly.





PAPRI CHAAT (INDIAN FRIED DOUGH SNACK)

Flaky pie dough transforms into crispy bites in this vibrant, street food-inspired Indian chaat.

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Yield: 12 servings

INGREDIENTS

FRIED PIE DOUGH ROUNDS

- Pillsbury™ Frozen Pie Dough Round (10090) (1 lb 2 oz) - 5 each

BHEL PURI CHAAT

- Bhel mixture, prepared (1 lb 5 oz) - 12 cups
- Grape tomatoes, halved (1 lb) - 3 cups
- Golden potatoes, boiled, peeled, diced (1 lb) - 2 1/2 cups
- Cilantro chutney, prepared (7 oz) - 3/4 cup
- Tamarind chutney, prepared (7 oz) - 3/4 cup
- Red onion, small diced (5 oz) - 1 cup
- Pomegranate arils (4 oz) - 3/4 cup
- Roasted salted peanuts (3 oz) - 3/4 cup
- Cilantro, fresh, chopped (1 oz) - 3/4 cup
- Garam masala - 1 Tbsp
- Kashmiri red chili powder - 1 tsp
- Salt - 1 tsp

ASSEMBLY

- Sev, prepared (2.5 oz) - 1 1/2 cups

DIRECTIONS

FRIED PIE DOUGH ROUNDS

1. Thaw pie dough, covered, at room temp. 15-30 minutes until flexible or refrigerate overnight.
2. Using a 2-inch ring cutter, cut 7-8 rounds from each pie dough round; reserve dough scraps.
3. Fry rounds in deep fryer heated to 350°F approx. 1-3 minutes, or until golden and crisp; drain and set aside.
4. Fry dough scraps 1-3 minutes, or until crisp and golden; drain and set aside.

BHEL PURI CHAAT

1. Add scraps of fried dough to a large mixing bowl with prepared Bhel, grape tomatoes, golden potatoes, cilantro chutney, tamarind chutney, red onions, pomegranate arils, peanuts, cilantro, garam masala, kashmiri red chili powder and salt.
2. Mix thoroughly to evenly coat ingredients.

ASSEMBLY

1. Place 1 3/4 cups Bhel Puri Chaat in a small serving bowl and top with 2 Tbsp Sev.
2. Garnish with 3-4 Fried Dough Pie Rounds ("padi") and serve immediately.



Drizzle with additional tamarind and cilantro chutney and top with additional chopped cilantro, peanuts, and pomegranate arils.



MEDIUM-HIGH PREP



PASTELITOS DE GUAYABA Y QUESO

Sweet guava and savory cream cheese
come together in a buttery, flaky pastry.

.....

Yield: 48 servings

INGREDIENTS

PREP

- Pillsbury's Best™ Puff Pastry Dough Squares (05125) - 12 each

FILLING

- Cream cheese, softened (1 lb 8 oz) - 3 cups
- Powdered sugar (8 oz) - 1 3/4 cups
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (2 oz) - 1/2 cup
- Vanilla extract - 1 tsp

ASSEMBLY

- Granulated sugar (5 oz) - 3/4 cup
- Guava paste (15 oz) - 1 1/2 cups

DIRECTIONS

PREP

1. Thaw puff pastry squares, covered, at room temperature 15-30 minutes until flexible or overnight refrigerated.

FILLING

1. Add cream cheese and powdered sugar to bowl of mixer fitted with paddle attachment; mix on low speed for 1-2 minutes or until smooth.
2. Stop mixer, scrape bowl and paddle; add flour and vanilla extract.
3. Mix for 1 additional minute; refrigerate until needed.

ASSEMBLY

1. Brush puff pastry squares with water and press into sugar; cut into 4 equal squares.
2. Place on parchment-lined sheet pan, sugar side down; brush edges with water.
3. Add cream cheese filling to pastry bag and pipe a line diagonally across pastry.
4. Add guava paste to separate pastry bag and knead to make piping easier; pipe a line on top of cream cheese filling.
5. Lift a corner of puff pastry and fold over filling; take opposite corner and fold on top, tucking end underneath to seal.
6. Bake as directed below and serve.

BAKE

Convection Oven* | 350°F | 14-16 minutes
Standard Oven | 400°F | 16-18 minutes

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



**CHEF'S
TIPS**

For advanced prep, freeze before baking and cook directly from frozen. Increase bake time accordingly.



MEDIUM PREP



PERNIL PORK PIZZA

Pernil pork, cilantro pesto, and crispy plantain stripes unite together for a bold, flavor-packed pizza.

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Yield: 1 pizza - 8 slices

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, (16 oz) (13385) (1 lb) - 1 each

PLANTAIN STRIPS

- Green plantains (9 oz) - 1 each
- Garlic powder - 1/4 tsp
- Salt - 1/4 tsp

ASSEMBLY

- Olive oil (1 oz) - 2 Tbsp
- Queso fresco (5 oz) - 1 cup
- Mozzarella cheese, shredded (5 oz) - 1 1/4 cups
- Pernil pork, prepared, shredded (8 oz) - 1 1/2 cups
- Red onion, sliced thin (2 oz) - 1/2 cup
- Yellow and red bell peppers, diced (3 oz) - 2/3 cup

FINISHING

- Cilantro pesto, prepared (2 oz) - 1/4 cup

DIRECTIONS

PREP

1. Spray sheet pan or dough box with pan spray then add frozen dough ball and spray top also; cover and refrigerate overnight.
2. Remove from refrigerator and let stand at room temperature 15-30 minutes.
3. Place dough on a lightly floured surface and dust top with flour then gently push in a circular motion to remove most of the air bubbles.
4. Pick up dough and stretch outwards using thumbs and index fingers; moving around edges in a circular motion until the dough fits onto the tops of your knuckles.
5. Stretch and turn the dough evenly until it reaches a size of 16-inch diameter.
6. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.

PLANTAIN STRIPS

1. Slice plantain very thinly on a mandolin into strips.
2. Deep fry in oil preheated to 350°F for 1-2 minutes until crisp.
3. Drain and toss with salt and garlic powder; set aside.

ASSEMBLY

1. Brush olive oil evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Mix queso fresco and mozzarella cheese together and sprinkle evenly over top.
3. Add Pernil pork, red onion slices and peppers; bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes
Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Top pizza with cilantro pesto then slice into 8 pieces.
2. Add Plantain Strips and serve immediately.



Serve with additional cilantro pesto for dipping.



MEDIUM-HIGH PREP



PUERTO RICAN PICADILLO AND QUESO PASTELILLOS

¡Viva! These Puerto Rican savory meat pies are a classic street food with a twist that will dazzle your taste buds.

.....

Yield: 10 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Rounds (10090) (2 lb 5.5 oz) - 10 each

FILLING

- Vegetable oil (1 oz) - 2 Tbsp
- Ground beef (1 lb)
- Onions, chopped finely (3 oz) - 3/4 cup
- Pimiento stuffed green olives, chopped (2 oz) - 1/2 cup
- Green bell pepper, chopped finely (1 oz) - 1/4 cup
- Red bell pepper, chopped finely (1 oz) - 1/4 cup
- Garlic, chopped finely - 2 Tbsp
- Kosher salt - 1/4 tsp
- Sofrito, prepared (3 oz) - 1/2 cup
- Tomato sauce (4 oz) - 1/2 cup
- Adobo - 1 tsp

ASSEMBLY

- Monterey Jack cheese, shredded (4 oz) - 1 cup

DIRECTIONS

PREP

1. Thaw pie dough round, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

FILLING

1. Heat wide saucepan on medium-high heat; add oil and ground beef.
2. Break meat into little pieces and cook until most of the liquid is absorbed.
3. Add onions, olives, peppers, garlic and salt; stir and cook until the onions are translucent.
4. Add sofrito and cook 2-3 minutes then add tomato sauce and adobo.
5. Let cook until remaining liquid has evaporated; allow to cool for Assembly.

ASSEMBLY

1. Combine cooled Filling and cheese in large mixing bowl.
2. Remove paper from pie dough round and place sticky side down on parchment-lined sheet pan.
3. Deposit #12 scoop (2.5 oz) of Filling mixture onto each pie dough round; flatten to cover half of the round, leaving a border.
4. Brush border all the way around with water; fold dough over filling and crimp edges with a fork to seal.
5. Bake as directed below until golden brown and flaky.

BAKE

Convection Oven* | 325°F | 18-22 minutes
Standard Oven | 375°F | 23-27 minutes

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



Serve with a side of salsa for dipping.





SPICED HAITIAN PINEAPPLE PULL-APARTS

Warm spices combined with sweet pineapple and brown sugar create a croissant pull-apart that will transport you to the tropics!

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Straight (1.25 oz) (13444) (1 lb 14 oz) - 24 each

ASSEMBLY

- Dark brown sugar, packed (6 oz) - 3/4 cup
- Cinnamon, ground - 1/2 tsp
- Nutmeg, ground - 1/8 tsp
- Cloves, ground - 1/8 tsp
- Ginger, ground - 1/8 tsp
- Diced pineapple, canned, drained (12 oz) - 1 3/4 cups

DIRECTIONS

PREP

1. Thaw croissant dough covered, either at room temperature for 1 hour or refrigerated overnight.
2. Cut each croissant into 4 pieces; set aside.

ASSEMBLY

1. Combine brown sugar, cinnamon, nutmeg, cloves and ginger in large bowl.
2. Add croissant pieces and toss gently to evenly coat.
3. Place 12 paper liners into jumbo muffin tin; coat liners with pan spray.
4. Add 4 croissant pieces into each muffin liner then top with 1 oz diced pineapple.
5. Top with 4 more croissant pieces and bake as directed until golden brown; allow to cool in pan for 5 minutes before inverting pan to remove.

BAKE

Convection Oven* | 325°F | 16-20 minutes
Standard Oven | 375°F | 23-27 minutes

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



Limit food waste by swapping pineapple for other fresh fruit such as banana slices, peaches, or berries.
Drizzle with spiced icing to enhance the visual appeal.





SWEET POTATO SAMOSAS

Sweet and spiced and everything nice! These dippable samosas feature mashed sweet potatoes, fresh veggies and herbs, and flaky Pillsbury™ Pie Dough.

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Yield: 15-4 samosa servings

INGREDIENTS

POTATOES

- White sweet potatoes, peeled, mashed (1 lb 4 oz) - 2 1/2 cups
- Butter, salted, softened (2 oz) - 1/4 cup

FILLING

- Vegetable oil (1 oz) - 2 Tbsp
- Jalapeño pepper, fresh, minced (3 oz) - 1/2 cup
- Green bell pepper, diced (2 oz) - 1/2 cup
- Ginger, fresh, minced (1 oz) - 3 Tbsp
- Peas, frozen (7 oz) - 1 1/2 cups
- Salt - 2 tsp
- Cumin powder - 1 tsp
- Chili powder - 1 tsp
- Coriander, ground - 1/2 tsp
- Cilantro, fresh, chopped - 1 Tbsp

ASSEMBLY

- Pillsbury™ Frozen Pie Dough Sheet (10145) (2 lb 10 oz) - 3 each

DIRECTIONS

POTATOES

1. Stir butter into mashed sweet potatoes; set aside.

FILLING

1. Heat vegetable oil in large skillet over medium heat; add jalapeños, bell peppers, and ginger then cook 5-8 minutes until tender.
2. Add frozen peas, cumin, chili powder, coriander, and salt; stir until warm.
3. Remove from heat and incorporate cilantro and mashed sweet potatoes; set aside.

ASSEMBLY

1. Thaw dough sheet, covered, at room temperature for 15-30 minutes, or refrigerated overnight.
2. Roll out dough on floured surface into a 15-inch by 12-inch rectangle.
3. Cut each sheet into 20, 3-inch by 3-inch squares using a chef knife.
4. Fill each dough square with #70 (0.5 oz) scoop of Filling then fold one corner to the opposite corner; pinch closed using 2 fingers.
5. Drop samosas into preheated 350°F fryer for 2-3 minutes until golden brown; drain and serve 4 pieces per portion.



Serve with your favorite dipping sauces such as cilantro crema.

For additional heat, substitute serrano peppers for jalapeños, or add 1/4 tsp cayenne pepper to filling.



MEDIUM-HIGH PREP



TURKISH STUFFED FLATBREADS

Spinach, onion, and feta are stuffed into biscuit dough and griddled until golden for a flavorful appetizer or light entrée that is sure to delight. .

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Yield: 12 flatbreads

INGREDIENTS

FILLING

- Chopped spinach, frozen, thawed, squeezed dry (13 oz) - 1 1/2 cups
- Onions, finely diced (5 oz) - 1 1/4 cups
- Olive oil - 2 Tbsp
- Parsley, fresh, chopped - 2 Tbsp
- Lemon zest - 1 Tbsp
- Red chili pepper flakes - 1 tsp
- Feta cheese, crumbled (8 oz) - 1 1/2 cups

ASSEMBLY

- Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, (3.17 oz) (06249) - 12 each
- Olive oil (2 oz) - 1/3 cup
- Sesame seeds - 2 Tbsp

DIRECTIONS

FILLING

1. Add drained spinach, onions, olive oil, parsley, lemon zest and red pepper flakes to mixing bowl.
2. Crush mixture with hands 1-2 minutes to soften the onions and thoroughly mix.
3. Add feta; mix and refrigerate until assembly.

ASSEMBLY

1. Thaw biscuit pucks covered at room temperature for 30-60 minutes, or overnight in refrigerator.
2. Roll dough on floured surface into 10-inch by 6-inch oval.
3. Deposit approx. 2 oz (#10) of loosely packed filling mixture onto one half of dough; spread out along long side, leaving a half-inch border.
4. Wet edges with water; fold dough over filling to create a long half-moon shape.
5. Press edges to seal; brush top with olive oil and sprinkle with 1/2 tsp sesame seeds.

FINISHING

1. Preheat flattop griddle to 375°F; carefully place oil/sesame seed side of flatbread down and cook 3-4 minutes.
2. Brush exposed side with olive oil while first side browns; flip and cook other side for an additional 3-4 minutes.
3. Remove from griddle; cut into 8 triangle wedges to serve.



Serve with tzatziki, tahini, or zhoug sauce for dipping.





UBE AND MAC NUT PIES

Purple ube yam jam and macadamia nut butter deliciously unite in our tender, flaky pie dough.

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Yield: 48 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Sheets (10145) - 12 each

MAC NUT COCONUT BUTTER

- Macadamia nuts, raw (1 lb) - 3 1/2 cups
- Sweetened shredded coconut (6 oz) - 2 cups
- Coconut oil, melted (2 oz) - 1/4 cup
- Kosher salt - 1/2 tsp

ASSEMBLY

- Ube Halaya jam (2 lb 8 oz) - 5 cups
- Eggs, large (8 oz) - 4 each
- Water, cool (4 oz) - 1/2 cup

UBE GLAZE

- Confectioner's sugar (1 lb 5 oz) - 5 cups
- Coconut milk, canned (7 oz) - 3/4 cup
- Ube Halaya jam (2 oz) - 1/4 cup
- Blue food coloring - 1 tsp
- Red food coloring - 1/2 tsp

DIRECTIONS

PREP

1. Thaw pie dough, covered, either at room temperature 15-30 minutes, or refrigerate overnight.

MAC NUT COCONUT BUTTER

1. Add Macadamia nuts, coconut, coconut oil and salt to bowl of food processor.
2. Puree 5-6 minutes or until completely smooth, stopping to scrape sides of bowl several times.

ASSEMBLY

1. Deposit #30 scoop of Ube Halaya jam into center of dough circle; spread jam out, leaving a narrow border.
2. Add #70 scoop of Mac Nut Coconut Butter; flatten slightly.
3. Whisk together egg and water; brush onto border of dough.
4. Top with dough circle then push edges down with fork to seal.
5. Brush top with egg wash and make 1 slit in center of each pie to allow steam to escape.
6. Bake as directed below until golden brown and flaky; allow to cool to room temperature.

BAKE

Convection Oven* | 350°F | 15-20 minutes

Standard Oven | 400°F | 20-25 minutes

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

UBE GLAZE

1. Whisk together confectioner's sugar, coconut milk and Ube Halaya jam in mixing bowl until well combined.
2. Add food coloring and whisk together; deposit #70 scoop of glaze over each cooled mini pie, allowing it to drip over edges.
3. Allow glaze to set before serving.

Sprinkle unsweetened coconut or colorful sprinkles over glazed pies before glaze sets.





VIETNAMESE MEAT PIES (BÁNH PATÊ SÔ)

A savory Vietnamese-inspired pork and vegetable filling is wrapped in flaky puff pastry for a hand pie that satisfies any time of day.

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Yield: 37 servings

INGREDIENTS

PREP

- Pillsbury's Best™ Puff Pastry Dough Sheet (05123) - 5 each
- Wood ear mushrooms, dried (1 oz) - 1 1/2 cups

FILLING

- Carrots, fresh, diced (3 oz) - 2/3 cup
- Green onions, fresh, roughly chopped (2 oz) - 2/3 cup
- Ground pork (1 lb) - 2 cups
- Pork pate or braunschweiger (3 oz) - 1/2 cup
- Fish sauce - 2 tsp
- Granulated sugar - 1 tsp
- Kosher salt - 1 tsp
- Black pepper, finely ground - 1/2 tsp

ASSEMBLY

- Egg, large (2 oz) - 1 each
- Water, cool approx. 72°F - 1 Tbsp

DIRECTIONS

PREP

1. Thaw puff pastry dough sheet, covered, either at room temp. 15-30 minutes until flexible or refrigerate overnight.
2. Place dried mushrooms in large bowl; cover with boiling water.
3. Let sit approx. 10 minutes to re-hydrate, then drain well.

FILLING

1. Roughly chop mushrooms and place in bowl of food processor with carrots and green onions; pulse until finely chopped.
2. Add pork, pate, fish sauce, sugar, salt and pepper to large mixing bowl; add vegetable mixture.
3. Mix until well-blended; refrigerate until ready to use.

ASSEMBLY

1. Whisk together egg and water to create an egg wash.
2. Use 3-inch biscuit cutter to get 15 rounds from each pastry dough sheet.
3. Place #40 scoop of filling onto center of 37 dough rounds; brush onto dough around filling.
4. Top with additional 3-inch puff dough round, pressing down to flatten filling; use fork to seal edges.
5. Brush tops with egg wash and bake as directed below until filling is cooked through; serve warm.

BAKE

Convection Oven* | 350°F | 20-25 minutes

Standard Oven | 400°F | 20-25 minutes

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

Sprinkle the tops with sesame seeds after adding the egg wash. Make these meat pies ahead and freeze prior to baking; adjust bake time accordingly.



NOTES





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