

Menu Solutions



PATIO SEASON EDITION



25
Recipes
FOR OUTDOOR
DINING SEASON





CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to introduce our latest recipe collection to inspire an unforgettable outdoor dining experience. This curated collection offers a diverse range of innovative and crowd-pleasing dishes, specifically designed to attract more diners with fresh, seasonal flavors, optimize your kitchen operations for efficiency, and ultimately boost your bottom line. Whether you're refreshing your current offerings or building a brand-new summer menu, our collection provides the inspiration and practical guidance you need for a successful patio season. Explore the collection today for a jump start on a spectacular summer!

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

▼ Green Goddess Veggie Croissant Sandwich, Page 18



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: Larabar™ Chocolate Chip Cookie Dough

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



CONTENT CREATION & STRATEGY, CULINARY TRENDS

JESSIE KORDOSKY

Favorite Product: Pillsbury™ Frozen Biscuit Dough Southern Style

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



CONTENT CREATION

LIV MCKENZIE

Favorite Product: Pillsbury™ TubeSet™ Muffin Batter Cranberry Orange

"I'm honored to be part of a talented team of chefs who lead with radical compassion and boundless creativity. Everyone works together to make sure our operators, and the people they serve, always come first!"



LODGING, MULTI-UNIT RESTAURANTS, SENIOR LIVING

MARK MILLER

Favorite Product: Pillsbury™ Frozen Pie Dough

"As a chef for General Mills, I thrive on the opportunity to innovate and create delicious menu solutions bringing ease and profitability to our operating partners."





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."



CULINARY MANAGER

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."



^ Hot Dog Cruffins, Page 15

CONTENTS

Flatbreads

Chicken Shawarma Flatbread	7
Flatbread Chips with Hummus and Vegetables	8
Thai Chicken Flatbread.....	9
Blueberry and Goat Cheese Flatbread.....	10

Pizza Dough

Truffle Mushroom and Arugula Pizza.....	11
Margherita Pizza.....	12
Lemon Ricotta, Mortadella and Salami Panuozzo Pizza Sandwich.....	13
Burrata and Black Truffle Panzerro Fried Pizza.....	14

Croissant

Hot Dog Cruffins	15
Cuban Croissant Panini.....	16
Croissant Lobster Roll Sliders	17
Green Goddess Veggie Croissant Sandwich.....	18

Biscuit

Lobster Waffle Salad	19
Surf and Turf Sliders	20
Greek Panzanella with Biscuit Croutons.....	21
Whipped Feta Mediterranean Board with Biscuit Naan.....	22

Granola

Yuzu Cheesecake	23
Frozen Caramel Apple Granola Crunch Cake.....	24
Crispy Fruit Tarts.....	25

Blondies

Neapolitan Blondie Trifles	26
Orange Berry Blondies	27
Fried Blondie and Maduro Sundaes	28

Brownies

Brownie Ice Cream Sandwiches.....	29
Cannoli Brownies	30
Raspberry Mascarpone Tiramisu Brownie Parfaits	31

CHICKEN SHAWARMA FLATBREAD

Inspired by the flavors of Middle Eastern street food, this recipe features marinated chicken and garlicky labneh topped with pepperoncini and feta on a BONICI® Parbaked Flatbread Pizza Crust.

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Yield: 1 serving (1 serving = 1 flatbread)

INGREDIENTS

PREP

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) (4 oz) - 1 each
- Garlic labneh, prepared (5 oz) - 1/2 cup
- Chicken shawarma, cooked, diced (6 oz) - 1 cup
- Tomatoes, fresh, diced (2 oz) - 1/4 cup
- Red onion, sliced thin - 2 Tbsp
- Feta cheese, crumbled (2 oz) - 1/2 cup

DIRECTIONS

PREP

1. Place frozen crust on a greased pan; spread labneh evenly over top.
2. Add chicken then diced tomatoes and red onions.
3. Sprinkle on Feta cheese and bake as directed; slice into 8 pieces and serve.

BAKE

Impinger Oven | 450°F | 5-7 minutes
Standard Oven | 450°F | 6-9 minutes



Top with chopped fresh dill and parsley or add sliced pepperoncini or a drizzle of chili oil for extra spice.





FLATBREAD CHIPS WITH HUMMUS AND VEGETABLES

Boost appetizer profits and reduce waste with crispy BONICI® Parbaked Flatbread chips, hummus, and fresh vegetables—a delicious, cost-effective snack.

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Yield: 2 servings (1 serving = 8 pieces)

INGREDIENTS

PREP

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348) (4 oz) - 1 each

ASSEMBLY

- Olive oil - 1 1/2 tsp
- Salt - 1/2 tsp
- Black pepper, ground - 1/4 tsp

FINISHING

- Hummus, prepared (9 oz) - 1 cup
- Carrot sticks, 2 1/2-inches (2 oz) - 16 each
- Cucumber slices (2 oz) - 12 each

DIRECTIONS

PREP

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

ASSEMBLY

1. Cut thawed flatbread into 8 squares, then cut each in half diagonally to create 16 triangle pieces.
2. Place on parchment-lined sheet pan; brush tops with olive oil and season with salt and pepper.
3. Bake as directed until golden brown and crispy.

BAKE

Convection Oven* | 350°F | 4-6 minutes

Standard Oven | 400°F | 5-7 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 2 minutes of baking.

FINISHING

1. Assemble plate with hummus, flatbread "chips", carrot sticks and cucumber slices; serve immediately.



Substitute other dips such as guacamole or spinach dip and switch up the vegetable assortment to customize your menu.





THAI CHICKEN FLATBREAD

Ignite your menu with a Thai-inspired Chicken Flatbread—tender chicken, crisp vegetables, and zesty peanut sauce on convenient BONICI® Parbaked Flatbread, delivers bold flavors in a convenient, labor- and cost-saving format.

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Yield: 1 serving (1 serving = 1 flatbread)

INGREDIENTS

ASSEMBLY

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210705) (4 oz) - 1 each
- Peanut sauce, prepared (2 oz) - 3 Tbsp
- Mozzarella cheese, shredded (3 oz) - 3/4 cup
- Chicken thighs, cooked, shredded (2 oz) - 1/3 cup
- Green onions, sliced thin - 2 Tbsp
- Carrots, shredded (1 oz) - 1/3 cup

FINISHING

- Cilantro, chopped - 1 tsp
- Peanuts, roasted, chopped - 1 Tbsp
- Thai chilies - 1/2 tsp
- Lime juice, fresh - 1/4 tsp

DIRECTIONS

ASSEMBLY

1. Place frozen crust on a greased pan; spread peanut sauce evenly over top.
2. Add mozzarella cheese, chicken, green onions and shredded carrots; bake as directed.

BAKE

Impinger Oven | 425°F | 4-6 minutes
Convection Oven | 450°F | 3-5 minutes
Standard Oven | 500°F | 4-6 minutes

FINISHING

1. Top with cilantro, peanuts, chilies and lime juice.
2. Slice into 6 pieces and serve immediately.



Garnish with sliced chilies for added color and heat.





BLUEBERRY AND GOAT CHEESE FLATBREAD

This sophisticated Blueberry Goat Cheese Flatbread, made with BONICI® Parbaked Flatbread, offers a quick, sweet and tangy appetizer or light dessert option for busy kitchens.

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Yield: 8 servings (1 serving = 1 piece)

INGREDIENTS

ASSEMBLY

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210705) (4 oz) - 1 each
- Apricot preserves (1.5 oz) - 2 1/3 Tbsp
- Blueberries, fresh (4 oz) - 3/4 cup
- Goat cheese, crumbled (2 oz) - 1/4 cup

FINISHING

- Basil, fresh, chiffonade - 1 tsp

DIRECTIONS

ASSEMBLY

1. Place frozen crust on a greased pan; spread apricot preserves evenly over top.
2. Add blueberries then goat cheese crumbles and bake as directed.

BAKE

Impinger Oven | 425°F | 3-5 minutes
Convection Oven | 450°F | 2-4 minutes
Standard Oven | 500°F | 4-6 minutes

FINISHING

1. Sprinkle basil over warm flatbread, slice into 8 pieces and serve immediately.



Garnish with fresh microgreens or arugula.





TRUFFLE MUSHROOM AND ARUGULA PIZZA

Vegetarians will love this mushroom and truffle oil pizza that is easy to make using Gold Medal™

All Trumps™ dough.

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Yield: 8 servings (1 serving = 1 slice)

INGREDIENTS

PREP

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

TRUFFLE CREAM SAUCE

- Sour cream (1 lb) - 2 cups
- Heavy cream (1 lb) - 2 cups
- Truffle oil - 1 tsp
- Salt - 1/2 tsp
- Garlic powder - 1/4 tsp

ASSEMBLY

- Pizza cheese blend, shredded (8 oz) - 2 cups
- Wild mushrooms, sliced (3.5 oz) - 1 cup
- Parmesan cheese, grated (1 oz) - 2 Tbsp
- Pickled red onions, prepared (2 oz) - 1/4 cup

FINISHING

- Baby arugula (1 oz) - 1 cup
- Truffle oil - 1 tsp

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.

TRUFFLE CREAM SAUCE

1. Add sour cream and heavy cream to a medium sized bowl; mix together until smooth.
2. Stir in truffle oil, salt and garlic powder until combined; set aside or refrigerate until needed.

ASSEMBLY

1. Spread Truffle Cream Sauce evenly over top of prepared dough to within 1/4-1/2-inch of the edge.
2. Top with pizza cheese, mushrooms, Parmesan and pickled red onions; bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes

Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove from oven and garnish with arugula and drizzle on truffle oil; slice into 8 pieces for serving.



Use a blend of shiitake, cremini and oyster mushrooms to maximize the umami flavor.





MARGHERITA PIZZA

Margherita pizza takes a fresh twist with Heirloom tomatoes, fresh mozzarella and Gold Medal™ All Trumps™ pizza dough.

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Yield: 8 servings (1 serving = 1 slice)

INGREDIENTS

PREP

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

ASSEMBLY

- Fresh mozzarella, large diced (6 oz) - 1 cup
- Heirloom tomatoes, cut in wedges (9 oz) - 1 1/2 cups

FINISHING

- Basil, fresh, torn - 1/2 cup
- Extra virgin olive oil - 1 1/2 tsp
- Flaky sea salt - 1/4 tsp
- Black pepper, freshly cracked - 1/4 tsp

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.

ASSEMBLY

1. Distribute fresh mozzarella and heirloom tomato wedges evenly over top to within 1/4-1/2-inch of edge.
2. Bake as directed.

BAKE

Impinger Oven | 450°F | 6-8 minutes

Deck Oven | 475°F | 8-10 minutes

FINISHING

1. Remove pizza from oven and add basil over top; brush crust edges with 1/2 tsp of olive oil then drizzle remaining over top.
2. Sprinkle on flaky salt and pepper; slice into 8 pieces for serving.



For softer, gooey mozzarella use larger pieces of cheese so they do not dry out as quickly.





LEMON RICOTTA, MORTADELLA AND SALAMI PANUOZZO PIZZA SANDWICH

Gold Medal™ All Trumps™ dough balls are used to create a memorable sandwich-type menu item with Whipped Lemon Thyme Ricotta, Pistachios, Mortadella, Soppressata and Calabrian chili spread.

.....

Yield: 12 servings (1 serving = 1 piece)

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 8 oz (13387) (2 lb) - 4 each
- Olive oil - 2 Tbsp

WHIPPED LEMON THYME RICOTTA

- Ricotta cheese (2 lb) - 1 qt
- Lemon juice - 3 Tbsp
- Lemon zest - 1 Tbsp
- Thyme, fresh, chopped - 1 Tbsp
- Sea salt - 1 tsp

ASSEMBLY

- Olive oil - 4 Tbsp
- Sea salt - 2 tsp
- Pistachios, chopped (4 oz) - 1 cup
- Mortadella slices (12 oz) - 32 slices
- Soppressata slices (12 oz) - 32 slices
- Calabrian chili spread, prepared (6 oz) - 1/2 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 10-inch diameter.
6. Drizzle each dough piece with 1/2 Tbsp olive oil; fold in half and make a vent in the top.
7. Transfer to either a pizza screen for Impinger oven, lightly floured pizza peel or parchment-lined full sheet pan for Deck oven.
8. Bake as directed.

BAKE

Impinger Oven | 425°F | 6-7 minutes
Deck Oven | 450°F | 10-12 minutes

WHIPPED LEMON THYME RICOTTA

1. Combine ricotta, lemon juice, lemon zest, chopped thyme, and salt in a medium bowl with a wire whisk.
2. Cover and keep refrigerated until needed.

ASSEMBLY

1. Remove bread from oven and brush each with 1 Tbsp olive oil and 1/2 tsp sprinkle of sea salt; let cool until room temperature.
2. Spread 8 oz (1 cup) Whipped Lemon Thyme Ricotta on inside bottom of each bread.
3. Sprinkle on 1 oz (1/4 cup) of chopped pistachios then layer on 8 slices each of Mortadella and Soppressata.
4. Spread on 1.5 oz (2 Tbsp) Calabrian chilis, close bread and slice into 3 pieces; serve immediately.

Serve Calabrian chili spread on the side to allow guests to customize to their preferred heat level.





BURRATA AND BLACK TRUFFLE PANZERRO FRIED PIZZA

This mouth-watering fried pizza offering is filled with mushrooms, Burrata and black truffle sauce and sure to elevate your menu!

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Yield: 12 servings (1 serving = 1 piece)

INGREDIENTS

PREP

- Gold Medal™ All Trumps™ Dough Ball, 8 oz (13387) (6 lb) - 12 each

ASSEMBLY

- Pizza sauce, prepared (1 lb 8 oz) - 3 cups
- Burrata cheese, drained, hand pulled (2 lb 4 oz)
- Mushrooms, sliced, sautéed (1 lb 5 oz) - 4 cups
- Parmesan cheese, grated (3.5 oz) - 3/4 cup
- Black truffle and mushroom sauce, prepared (4 oz) - 1/4 cup

FINISHING

- Arugula (8 oz) - 12 cups
- Italian dressing, prepared (5 oz) - 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 or 3-5 hours at room temperature.
2. Hand stretch dough to approx. 12x10-inch rectangle and place on lightly sprayed parchment-lined half sheet pan.

ASSEMBLY

1. Top each crust with 2 oz (1/4 cup) pizza sauce, 3 oz hand pulled burrata, 1/3 cup sautéed mushrooms and 1 Tbsp Parmesan cheese.
2. Evenly drizzle 1 tsp black truffle sauce over toppings.
3. Flip top of dough over itself then crimp edges together to make a tight seal.

FINISHING

1. Deep fry in oil pre-heated to 350°F for approx. 3 minutes, turning over after 1 1/2 minutes.
2. Remove and drain excess oil.
3. Toss 1 cup arugula with 1/2 Tbsp Italian dressing and place on top of panzerro; serve immediately.



Make it your own by customizing with on-hand ingredients.





HOT DOG CRUFFINS

Upgrade Your Hot Dog Game: Pillsbury™
Croissant Dough takes it to the next level!

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Yield: 12 servings (1 serving = 1 cruffin)

INGREDIENTS

PREP

- Pillsbury™ Frozen Croissant Dough Pinched Butter, 2.7oz (13446) (1 lb) - 6 each

SEASONING MIX

- Dried dill - 2 tsp
- Dried mustard - 2 tsp
- Everything bagel seasoning - 2 tsp

ASSEMBLY

- Hot dogs, approx. 6-inches long (8 oz) - 4 each

DIRECTIONS

PREP

1. Thaw croissant dough, egg wash side up, covered, either at room temperature 30-60 minutes until flexible or refrigerate overnight.
2. Cut dough in half through the center (crosswise) each with a cut end and a tail end.

SEASONING MIX

1. Mix dill, mustard and everything bagel seasoning together in a small bowl.

ASSEMBLY

1. Cut each hot dog into thirds to make 12 equal pieces.
2. Sprinkle 1/2 tsp Seasoning Mix onto egg-washed side of each half croissant piece.
3. Add 1 hot dog piece in the center and roll dough tail end towards cut end, pinching ends together to seal.
4. Place in greased, standard muffin tin, seam side down; sprinkle additional 1/2 tsp Seasoning Mix over top.
5. Bake as directed until golden brown; allow to cool in pan for 5 minutes, then serve warm.

BAKE

Convection Oven* | 325°F | 17-19 minutes

Standard Oven | 375°F | 18-22 minutes

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



Serve with your favorite hot dog condiments or feel free to experiment with additional toppings like cheeses, sautéed onions, peppers, or other favorites.





CUBAN CROISSANT PANINI

Utilize baked or leftover croissants to create a twist on a classic Cuban panini.

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Yield: 12 servings (1 serving = 1 panini)

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Pinched Sliced Margarine, 2.5 oz (32103) (1 lb 14 oz) - 12 each

ASSEMBLY

- Yellow mustard (6 oz) - 3/4 cup
- Pulled pork carnitas (1 lb 2 oz) - 3 cups
- Swiss cheese slices (12 oz) - 12 each
- Dill pickle slices (9 oz) - 60 each
- Deli ham slices (12 oz) - 36 each

DIRECTIONS

PREP

1. Thaw baked croissants 30-45 minutes until flexible or refrigerated overnight.

ASSEMBLY

1. Spread 1/2 Tbsp mustard on each of the inside pieces of the croissant.
2. Place bottom croissant piece on parchment-lined sheet pan; add 1/4 cup (approx. 1.5 oz) prepared pulled pork carnitas.
3. Place top croissant piece on sheet pan; layer on 1 slice Swiss cheese, 5 pickle slices and 3 slices of ham.
4. Bake open-faced to warm ingredients.

BAKE

Convection Oven | 325°F | 2-3 minutes

Standard Oven | 375°F | 3-5 minutes

FINISHING

1. Close sandwich and place on lightly greased panini press, preheated to 325°F.
2. Press closed and cook 2-3 minutes until toasted; serve warm.



Try different spreads to change the flavor profile such as using Dijon or jalapeno mustard or horseradish.





CROISSANT LOBSTER ROLL SLIDERS

Split topped Pillsbury™ Freezer-to-Oven Croissants create a dynamite canvas for lobster roll bliss.

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Yield: 12 servings (1 serving = 2 sliders)

INGREDIENTS

PREP

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

FILLING

- Lobster meat, cooked, chopped (1 lb 7 oz) - 3 2/3 cups
- Mayonnaise (3 oz) - 1/3 cup
- Celery, small diced (2 oz) - 1/4 cup
- Tarragon, finely chopped - 1 Tbsp
- Lemon zest - 1 Tbsp

DIRECTIONS

PREP

1. Bake croissants as indicated on package; allow to cool completely.

FILLING

1. Add cooled lobster meat and mayonnaise to a mixing bowl; gently stir to combine.
2. Add celery, tarragon and lemon zest and gently combine; keep cold.

ASSEMBLY

1. Slice down from the top of croissant, 3/4 through with a bread knife; split open top like a hot dog bun.
2. Deposit Filling using #30 scoop (1 oz) into croissant.
3. Serve 2 sliders per serving immediately.



Garnish with chives for a pop of color.





GREEN GODDESS VEGGIE CROISSANT SANDWICH

Green Goddess flavors bring an extra level of flavor to this veggie sandwich on a Pillsbury™ Croissant Bun.

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Yield: 1 serving (1 serving = 1 sandwich)

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Bun Sliced, 2 oz (13776), thawed (2 oz) - 1 each
- Green Goddess dressing, prepared (1 oz) - 2 Tbsp
- Avocado slices, 1/4-inch (1 oz) - 3 each
- Bibb lettuce leaves - 2 each
- Cucumber slices, 1/4-inch (2 oz) - 4 each
- Alfalfa sprouts - 1/4 cup

DIRECTIONS

PREP

1. Split croissant bun in half; spread 1 Tbsp dressing on each cut side.
2. Place bottom croissant piece down and add 3 pieces of avocado.
3. Top with 2 lettuce leaves, 4 cucumber slices, 1/4 cup alfalfa sprouts and remaining croissant piece; serve immediately.



Add a slice of tomato or cheese and shredded carrots for an extra pop of color.



LOBSTER WAFFLE SALAD

With a waffle base, lobster, microgreens and a yogurt mustard sauce this salad experience is on another level of delicious.

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Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Garlic & Cheddar Mini Frozen Dough Biscuit, 1.2 oz (O63310) (14 oz) - 12 each
- Microgreens, fresh (2 oz) - 1 1/2 cups
- Radishes, thinly sliced (2 oz) - 1/2 cup

YOGURT MUSTARD SAUCE

- Nonfat plain yogurt (5 oz) - 1/2 cup
- Dijon mustard - 1 Tbsp
- Lemon juice - 1 Tbsp
- Tarragon, fresh, chopped - 1 tsp
- Kosher salt - 1/8 tsp

SERVE

- Lobster, cooked (1 lb 2 oz) - 2 cups
- Butter, melted (4 oz) - 1/4 cup

DIRECTIONS

PREP

1. Thaw biscuit dough covered, until flexible; at room temp. 15-30 minutes or refrigerate overnight.
2. Toss microgreens and radishes together; refrigerate until service.

YOGURT MUSTARD SAUCE

1. Combine yogurt, mustard, lemon juice, tarragon and salt in mixing bowl; refrigerate until service.

SERVE

1. Bake biscuit 60-90 seconds, or until golden brown, on 375°F preheated, well-oiled waffle iron; place on serving plate.
2. Dip 1.5 oz lobster piece into warm butter and place on waffle; add 1/4 cup microgreen mixture on top.
3. Drizzle 1 Tbsp Yogurt Mustard Sauce over salad and serve immediately.



Serve yogurt mustard sauce on the side to allow customer to add their own sauce.



SURF AND TURF SLIDERS

What's not to love about this flavorsome delight...juicy
cheeseburger and fried lobster.

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Yield: 12 servings (1 serving = 1 slider)



INGREDIENTS

BURGERS

- Ground beef patties (1 lb 8 oz) - 12 each
- Salt - 1/2 tsp
- Black pepper - 1/2 tsp

LOBSTER

- Cornmeal (3 oz) - 1/2 cup
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) - 2 Tbsp
- Onion powder - 1/4 tsp
- Garlic powder - 1/4 tsp
- Cayenne pepper - 1/4 tsp
- Salt - 1/4 tsp
- Black pepper - 1/8 tsp
- Lobster tails, shell removed (1 lb 8 oz) - 4 each
- Egg, large, beaten (2 oz) - 1 each

ASSEMBLY

- Pillsbury™ Garlic & Cheddar Mini Frozen Biscuit Dough, 1.2 oz (063310), baked (14 oz) - 12 each
- Lettuce leaves (5 oz) - 12 each
- Tomato slices, 1/4-inch thick (8 oz) - 12 each
- Cheddar cheese slices (2 oz) - 4 each
- Ketchup (3 oz) - 1/3 cup

DIRECTIONS

BURGERS

1. Season burger patties with salt and pepper.
2. Cook on large pan or grill at medium-high heat about 3-4 minutes per side until cooked through; keep warm for assembly.

LOBSTER

1. Combine cornmeal, flour, onion powder, garlic powder, cayenne pepper, salt and black pepper in a mixing bowl.
2. Cut lobster into 2 oz portions and dip into beaten egg allowing excess to drip off.
3. Coat piece in cornmeal mixture, shaking off excess.
4. Drop lobster into deep-fat fryer preheated to 350°F for 3-5 minutes until golden brown; keep warm for assembly.

ASSEMBLY

1. Slice warm biscuits in half; slice cheese into quarters.
2. Place 1 leaf of lettuce, 1 tomato slice and 1 burger on bottom half of biscuit.
3. Add 1 quarter piece of cheese, 1 tsp ketchup and the top half of biscuit.
4. Place 1 piece of lobster on top of the burger, securing with a toothpick and serve.



Swap ketchup with garlic aioli and serve sauce on the side for customization.





GREEK PANZANELLA WITH BISCUIT CROUTONS

Turn potential food waste into a crowd favorite with biscuit croutons and fresh vegetables.

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Yield: 12 servings (1 serving = approx. 7 oz)

INGREDIENTS

CROUTONS

- Vegetable oil (8 oz) - 1 cup
- Oregano, dried - 2 Tbsp
- Kosher salt - 1 Tbsp
- Black pepper, ground - 1 tsp
- Garlic powder - 1 tsp
- Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (O6252), baked (1 lb 10 oz) - 12 each

ASSEMBLY

- English cucumber, seeded, 1/4-inch thick sliced (9 oz) - 2 cups
- Red bell pepper, large diced (5 oz) - 1 cup
- Yellow bell pepper, large diced (5 oz) - 1 cup
- Cherry tomatoes, halved (9 oz) - 1 1/2 cups
- Red onion, slivered (4 oz) - 1 cup
- Garbanzo beans, canned, drained and rinsed (10 oz) - 1 1/2 cups
- Italian vinaigrette, prepared (1 lb) - 2 cups
- Feta cheese, crumbled (11 oz) - 2 cups
- Kalamata olives, pitted (6 oz) - 1 cup

DIRECTIONS

CROUTONS

1. Whisk together oil, oregano, salt, pepper and garlic powder in a large bowl.
2. Cut baked biscuits into approx. 1-inch cubes; add to bowl and toss to evenly coat.
3. Transfer to parchment-lined full sheet pan and bake as directed until crisp and lightly brown; allow to cool at least 10 minutes.

BAKE:

Convection Oven* | 250°F | 35-40 minutes

Standard Oven | 300°F | 40-45 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 17 minutes of baking.

ASSEMBLY

1. Add cucumbers, bell peppers, tomatoes, onions and rinsed garbanzo beans to a large bowl.
2. Pour on vinaigrette and stir until well combined.
3. Add feta, olives and biscuit croutons then mix gently.
4. Allow to stand at room temperature for 30 minutes to let flavors blend; serve approx. 7 oz (1 1/2 cups) in bowl or on plate.



Add in extra or substitute vegetables you have on hand! Shredded kale, zucchini, squash, and fresh herbs such as parsley or dill are all great additions to this flexible salad.





WHIPPED FETA MEDITERRANEAN BOARD WITH BISCUIT NAAN

The acidity of pickled onions complements the richness of whipped feta and marinated tomatoes, paired with easy-to-make Biscuit Naan using Pillsbury™ Southern Style Biscuit Dough on a griddle!



Yield: 6 servings (1 serving = 1/6 of board)

INGREDIENTS

WHIPPED FETA

- Feta cheese, crumbled (6 oz) - 3/4 cup
- Cream cheese, softened (2 oz) - 1/4 cup
- Olive oil (2 oz) - 1/4 cup
- Lemon juice - 1 Tbsp

MARINATED TOMATOES

- Grape tomatoes, halved (5 oz) - 1 cup
- Red onion, finely chopped - 2 Tbsp
- Olive oil - 1 Tbsp
- Red wine vinegar - 1 Tbsp
- Basil, fresh, finely chopped - 1 Tbsp
- Garlic cloves, finely chopped - 2 each
- Salt - 1/4 tsp
- Black pepper - 1/4 tsp

BISCUIT NAAN

- Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (O6252) (9 oz) - 4 each
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) - 1 Tbsp
- Butter, unsalted, melted (1 oz) - 2 Tbsp
- Garlic, minced - 1 1/3 Tbsp
- Nigella seeds - 1 tsp

ASSEMBLY

- Pickled red onions, prepared (6 oz) - 1 cup
- Cucumbers, sliced (4 oz) - 1 cup

DIRECTIONS

WHIPPED FETA

1. Add feta and cream cheese to a food processor; process until smooth.
2. Add olive oil and lemon juice then process until smooth and combined.

MARINATED TOMATOES

1. Add tomatoes, onion, olive oil, vinegar, basil, garlic, salt and pepper to a mixing bowl.
2. Stir until thoroughly combined; allow to marinate until needed.

BISCUIT NAAN

1. Thaw biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Dust work surface and rolling pin lightly with flour; roll out biscuits to 6-inch disks.
3. Place disks onto lightly greased griddle preheated to 375°F.
4. Cook 3-6 minutes per side until cooked through and golden brown.
5. Brush with melted butter and sprinkle with 1 tsp garlic and 1/4 tsp nigella seeds.
6. Cut into wedges for serving.

ASSEMBLY

1. Spread Whipped Feta down center of serving board; make a well and add Marinated Tomatoes.
2. Place pickled red onions, cucumber slices and Biscuit Naan in decorative containers or directly onto the board; serve immediately.

Garnish with basil and serve with other Mediterranean flavors such as assorted olives, sliced meats, marinated peppers and fried green olives as desired.

Substitute black sesame seeds for Nigella seeds.





YUZU CHEESECAKE

This creamy cheesecake has a blast of Yuzu flavor along with a Five Spice surprise in the crust.

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Yield: 12 servings (1 serving = 1 piece)

INGREDIENTS

CRUST

- Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111) (4.5 oz) - 1 1/4 cups
- Butter, unsalted, melted (0.5 oz) - 1 Tbsp
- Granulated sugar (2.5 oz) - 1/3 cup
- Five spice, ground - 1/8 tsp

FILLING

- Cream cheese, softened (6 oz) - 3/4 cup
- Granulated sugar (2.5 oz) - 1/3 cup
- Heavy cream (8 oz) - 1 cup
- Eggs, large (4 oz) - 2 each
- Sour cream (2 oz) - 1/4 cup
- Yuzu juice (2 oz) - 1/4 cup
- Egg yolk, large (1 oz) - 1 each

DIRECTIONS

CRUST

1. Add granola to food processor and pulse until very finely ground.
2. Combine granola crumbs, melted butter, sugar and Five spice in a bowl until evenly combined.
3. Transfer to 8-inch x 2-inch cake pan that is generously coated with pan spray or butter and has a parchment circle on the bottom.
4. Spread crumbs across the bottom evenly and press down firmly; bake as directed below and allow to cool.

BAKE

Convection Oven - low fan* | 325°F | 5-6 minutes
Standard Oven | 325°F | 6-8 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

FILLING

1. Add softened cream cheese and sugar in a mixer fitted with a paddle attachment; mix on low speed until smooth, approx. 3 minutes.
2. Add heavy cream, whole eggs, sour cream, Yuzu juice and egg yolk; mix on low speed for 30 seconds, stop mixer and scrape the bowl.
3. Mix on medium speed for two minutes, then strain to obtain an ultra-smooth texture.
4. Deposit Filling on top of cooled Crust.
5. Place round pan in a 2-inch half hotel pan and place on oven rack; carefully pour hot water into the hotel pan until the water comes up 1/3 of the way of the cake pan being careful not to pour any water into the cake pan.
6. Bake as directed until cheesecake is set; allow to cool in water bath for 1 hour then remove and allow to cool to room temperature.
7. Cover and refrigerate at least 4 hours.

BAKE

Convection Oven | 285°F | 20-30 minutes
Standard Oven | 325°F | 50-60 minutes

FINISHING

1. Run a palette knife around the edge of the pan to ensure the cheesecake won't stick.
2. Unmold by dipping the pan into hot water, as you would a Jello mold; place a parchment circle on top and invert onto sheet pan or plate.
3. Remove the crust parchment paper and flip back onto desired serving dish.
4. Cut 12 portions using a hot knife, re-warming between each cut; serve as desired.



Serve with whipped cream and strawberries or your fruit of choice. Note nutrition information will change. Instead of refrigerating, the cheesecake can be frozen.





FROZEN CARAMEL APPLE GRANOLA CRUNCH CAKE

A twist on the classic ice cream sandwich, crunchy Nature Valley™ granola meets caramel apple and vanilla flavors for seasonal variety.

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Yield: 48 servings (1 serving = 1 - 3 oz piece)

INGREDIENTS

CRUST

- Nature Valley™ Granola - Oats 'n Honey Bulkpak Cereal (27111) (1 lb 13 oz) - 7 1/2 cups
- Brown sugar, packed (7 oz) - 1 cup
- Butter, unsalted, softened (9 oz) - 18 Tbsp

FILLING

- Ice cream, vanilla, softened (3 lb 3 oz) - 9 cups
- Apple pie filling, canned, chopped (2 lb 10 oz) - 4 1/2 cups
- Caramel topping (9 oz) - 3/4 cup

DIRECTIONS

CRUST

1. Place granola, brown sugar and butter in food processor; pulse until just combined and granola pieces are still visible.
2. Press approx. 1 lb 10 oz of mixture into a parchment-lined half sheet pan with pan extenders.
3. Place remaining mixture onto parchment-lined full sheet pan.
4. Bake both pans in 300°F Convection Oven for 5-7 minutes. Allow to cool while preparing filling.

FILLING

1. Add softened ice cream, pie filling and caramel sauce to large mixing bowl.
2. Fold gently, keeping small ribbons of ingredients visible.
3. Spread in half sheet pan (with extender) on cooled crust; use rubber spatula to press evenly.

FINISHING

1. Sprinkle loose granola from 2nd pan, evenly on top.
2. Press firmly into ice cream to create a solid layer.
3. Cover with plastic wrap and freeze overnight or at least 3 hours before serving.



Garnish with additional caramel sauce and whipped cream if desired. Wrap individually for grab and go sales. Try different combinations of ice cream and mix-ins to create variety, such as strawberry ice cream, cherry pie filling, and (cold) fudge topping.





CRISPY FRUIT TARTS

Utilize whatever fruit pie filling you have on hand to create a unique dessert offering.

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Yield: 12 servings (1 serving = 1 tart)

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) - 12 each

ASSEMBLY

- Cherry pie filling, prepared (3 lb 12 oz) - 9 cups
- Nature Valley™ Oats 'n Honey Parfait Granola Bulkpack Cereal (37854) (1 lb 3 oz) - 6 cups

DIRECTIONS

PREP

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

ASSEMBLY

1. Place pie dough rounds on parchment-lined sheet pan; add 3/4 cup (5 oz) pie filling and spread leaving room on edges.
2. Sprinkle on 1/2 cup granola; bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 15-18 minutes

Standard Oven | 375°F | 22-25 minutes

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



Garnish with powdered sugar and a scoop of ice cream if desired.



NEAPOLITAN BLONDIE TRIFLES

Reimagine the nostalgic flavors of Neapolitan ice cream with layers of Pillsbury™ Baked Chocolate Chip Blondies.

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Yield: 22 servings (1 serving = 1 trifle)



INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Chocolate Chip Blondie Half Sheet (14138), thawed (4 lb 2.5 oz) - 1 each
- Chocolate mousse, prepared (1 lb 8 oz) - 4 cups
- Whipped topping, prepared (1 lb 8 oz) - 4 cups
- Strawberry mousse, prepared (1 lb 8 oz) - 4 cups

DIRECTIONS

PREP

1. Cut thawed blondies into approx. 1-inch diced pieces.
2. Pipe 1 oz chocolate mousse into bottom of serving dish.
3. Add 1 oz blondie pieces (approx. 1/4 cup), then pipe 1 oz (approx. 2 Tbsp) of whipped topping evenly over the pieces.
4. Add another 1 oz blondie pieces (approx. 1/4 cup), then pipe 1 oz (approx. 2 Tbsp) of strawberry mousse evenly over the pieces.
5. Garnish with a swirl of whipped topping (approx. 0.5 oz or 1 Tbsp) and 1 oz blondie pieces (approx. 1/4 cup); serve cold.



Save scraps of blondies from other recipes and use here to minimize waste.

Best enjoyed within 12 hours of assembly.





ORANGE BERRY BLONDIES

Pillsbury™ Chocolate Chip Blondies are simply topped with a delicious orange cream cheese icing and fresh berries for an elevated addition to your dessert menu.

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Yield: 32 servings

(1 serving = 1 - 3.5 x 1.5 inch bar)

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Chocolate Chip Blondie Half Sheet (14138), thawed (4 lb 2.5 oz) - 1 each

ORANGE ICING

- Cream cheese, softened (3 lb) - 6 cups
- Powdered sugar (8 oz) - 2 cups
- Orange juice, fresh (6 oz) - 3/4 cup
- Orange zest - 2 Tbsp

ASSEMBLY

- Mixed berries, fresh (3 lb) - 11 cups

DIRECTIONS

PREP

1. Invert thawed blondie sheet and remove parchment paper; place bottom side up on parchment-lined half sheet pan.

ORANGE ICING

1. Add cream cheese and powdered sugar in a mixer bowl fitted with a paddle attachment.
2. Mix on medium speed for 2 minutes; stop mixer, scrape bowl and paddle.
3. Add orange juice and zest; mix on medium speed until smooth and airy, approx. 2 minutes.
4. Transfer to a piping bag with a star tip or pastry tip of choice.

ASSEMBLY

1. Cut thawed blondies into 3 1/2x1 1/2-inch pieces.
2. Pipe 1.75 oz Icing onto each blondie piece; garnish with 1.5 oz fresh, mixed berries.
3. Refrigerate until ready to serve.



Garnish with additional orange zest as a flavor cue.





FRIED BLONDIE AND MADURO SUNDAES

This OMG sundae begins with a fried, yes fried blondie, fried ripe plantains, dulce de leche ice cream and a drizzle of raspberry and caramel sauces. With a blend of warm and cold, how could you go wrong?

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Yield: 30 servings (1 serving = 1 sundae)

INGREDIENTS

FRIED BLONDIE

- Pillsbury™ Frozen Thaw & Serve Baked Chocolate Chip Blondie Half Sheet (14138) (4 lb 2.5 oz) - 1 each
- Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose (14317) (5 oz) - 1 1/4 cups
- Eggs, large (6 oz) - 3 each
- Water, cool (1 oz) - 2 Tbsp
- Panko breadcrumbs (9 oz) - 1 1/4 cups

MADUROS

- Ripe plantains, peeled, sliced 1/4-inch thick (2 lb 13 oz) - 5 2/3 cups

ASSEMBLY

- Raspberry sauce, prepared (1 lb) - 1 cup
- Dulce de leche ice cream (1 lb 14 oz) - 3 3/4 cups
- Caramel sauce, prepared (1 lb) - 1 cup

DIRECTIONS

FRIED BLONDIE

1. Cut thawed blondies in a 6x5 pattern (approx. 2x3-inch pieces).
2. Add flour to a medium bowl and set aside.
3. Whisk together eggs and water in a medium bowl and set aside.
4. Add breadcrumbs to a medium bowl and set aside.
5. Dredge each thawed blondie piece in flour, tapping to remove excess.
6. Dip into egg mixture and coat completely, then press into breadcrumbs until covered.
7. Fry in oil preheated to 350°F until golden brown, approx. 45 seconds-1 minute.
8. Remove from oil, drain and place on paper towel to absorb remaining grease; hold warm.

MADUROS

1. Fry plantain slices in batches, in oil preheated to 350°F until golden brown, approx. 3-4 minutes.
2. Remove from oil, drain and place on paper towel to absorb remaining grease; hold warm.

ASSEMBLY

1. Drizzle approx. 0.5 oz (1/2 Tbsp) raspberry sauce on bottom of serving dish.
2. Place Fried Blondie on sauce; add 1-#30 scoop (1 oz) ice cream on top.
3. Add 1.5 oz (approx. 4-5 pieces) Maduros and drizzle with 0.5 oz (1/2 Tbsp) caramel sauce; serve immediately.



Prep blondie pieces by coating, then hold covered, on a parchment-lined sheet pan in the refrigerator before frying if desired. Note fry time may increase.





BROWNIE ICE CREAM SANDWICHES

Batch prep this simple ice cream sandwich recipe and create your own variations to differentiate your menu.

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Yield: 48 servings (1 serving = 1 - 1x2-inch piece)

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Full Sheet (13375) (9 lb 8 oz) - 1 each

ASSEMBLY

- Vanilla ice cream (4 lb 8 oz) - 1 gal

DIRECTIONS

PREP

1. Cut frozen brownie sheet into 2 equal parts; lift 1 piece from tray, remove parchment paper and set aside.

ASSEMBLY

1. Scoop ice cream onto remaining brownie piece; spread evenly across with offset spatula.
2. Place brownie piece back on top then cover and freeze until firm, at least 1 hour.
3. Score a 12x4 cut pattern with knife then use rocker blade for best results to portion.



Be creative and use different ice cream flavors and toppings mixed in if desired.





CANNOLI BROWNIES

Beloved cannoli filling becomes the topping for this extraordinary brownie experience.

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Yield: 32 servings

(1 serving = 1 - 4x1.5-inch piece)

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (4 lb 3 oz) - 1 each

CANNOLI ICING

- Heavy cream (8 oz) - 1 cup
- Mascarpone cheese, softened (8 oz) - 1 cup
- Ricotta cheese, whole milk (1 lb) - 2 cups
- Powdered sugar (4.5 oz) - 1 cup
- Vanilla extract - 1 Tbsp
- Orange zest - 1 Tbsp

ASSEMBLY

- Mini chocolate chips (10 oz) - 1 1/2 cups

DIRECTIONS

PREP

1. Invert frozen brownie sheet and remove parchment paper; allow to thaw completely.

CANNOLI ICING

1. Add heavy cream to a mixer bowl fitted with whisk attachment; mix on medium-high until soft peaks form.
2. Add mascarpone cheese and mix on medium speed just until incorporated, 30-60 seconds.
3. Combine ricotta cheese, powdered sugar, vanilla extract and orange zest in a separate bowl.
4. Fold in mascarpone mixture until incorporated.

ASSEMBLY

1. Spread Cannoli Icing evenly over thawed brownies and sprinkle on chocolate chips.
2. Refrigerate at least 1 hour before slicing in a 4x8 cutting pattern (approx. 4x1.5-inch pieces).



Garnish with chopped pistachios if desired for a pop of color.

You can substitute softened cream cheese for mascarpone cheese if desired.

Strain ricotta cheese in cheesecloth or mesh strainer overnight to remove excess moisture.





RASPBERRY MASCARPONE TIRAMISU BROWNIE PARFAITS

Tiramisu gets a new look with this layered Pillsbury™ Baked

Brownie parfait.

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Yield: 12 servings (1 serving = 1 parfait)

INGREDIENTS

PREP

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376) (2 lb 2 oz)
- 1/2 each

MASCARPONE FILLING

- Mascarpone cheese, softened (2 lb 12 oz)
- 5 1/2 cups
- Low-fat vanilla yogurt (2 lb 12 oz) - 5 cups

ASSEMBLY

- Raspberry dessert sauce, prepared (1 lb 8 oz)
- 2 2/3 cups

DIRECTIONS

PREP

1. Use knife to cut half of the pan frozen brownies into approx. 1-inch diced pieces and allow to thaw completely; save remainder for other recipes.

MASCARPONE FILLING

1. Add mascarpone cheese and yogurt to mixing bowl; whisk together until well blended.

ASSEMBLY

1. Deposit (approx. 0.25 oz) raspberry sauce into bottom of serving dish; add 1-#24 scoop (approx. 1.35 oz) Mascarpone Filling.
2. Add approx. 0.5 oz diced brownies (about 3 pieces) followed by (approx. 0.25 oz) raspberry sauce.
3. Add 1 additional #24 scoop of Mascarpone Filling to dish, followed by an additional 0.5 oz diced brownies (about 3 pieces).
4. Top with (approx. 0.25 oz) raspberry sauce and serve cold.



Make smaller serving portions by layering just 1 round of sauce, filling and brownies.

Garnish with whipped cream, fresh raspberries, a drizzle of chocolate syrup or chocolate shavings as desired.

Save scraps of brownies from other recipes and use here to minimize waste.





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