

Menu Solutions



TURBOCHEF COLLECTION





CURATED RECIPES FROM THE CHEFS OF THE MILLS

See how to utilize your TurboChef Bullet Oven using our products with this recipe collection from The Chefs of the Mills at General Mills Foodservice. More than just recipes, The Chefs of the Mills offer culinary expertise born from real-world foodservice

experience. They understand your need for speed, consistency, and exceptional flavor. These recipes are designed to deliver impressive results that will delight your customers and keep them coming back.

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

▼ Grilled Chicken Pesto Croissant Sandwich, Page 14





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."



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!"



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."



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."



▲ S'mores Brownie, Page 24

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MARGHERITA RUSTIC FLATBREAD

BONICI® Parbaked Rustic Flatbread
Pizza Crust gets topped with fresh
tomatoes, mozzarella pearls and
finished with crisp arugula and
balsamic glaze.

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Yield: 1 flatbread serving

INGREDIENTS

ASSEMBLY

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246), thawed (4 oz) - 1 each
- Extra virgin olive oil - 1 Tbsp
- Parmesan cheese, shredded (1 oz) - 1/2 cup
- Tomatoes, sliced (5 oz) - 1 cup
- Fresh mozzarella pearls (2.5 oz) - 1/2 cup
- Italian seasoning - 1/4 tsp

FINISHING

- Arugula - 1/4 cup
- Balsamic glaze, prepared - 1 Tbsp

DIRECTIONS

ASSEMBLY

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Brush olive oil evenly over top then add cheese, tomato slices, mozzarella pearls, and Italian seasoning.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 70% and Microwave 0% for 2 minutes 45 seconds.

FINISHING

1. Add arugula, drizzle on balsamic glaze; slice into 8 pieces and serve.



Garnish with a sprinkle of flaky sea salt and/or fresh basil for extra flavor.

*Heating instructions may vary based on your equipment and ingredients used.



CUBANO RUSTIC FLATBREAD

Enjoy classic Cubano flavors of roasted pork, pickles, Swiss Cheese and ham on top of BONICI® Parbaked Rustic Flatbread crust.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246) (4 oz) - 1 each
- Yellow mustard (1 oz) - 2 Tbsp
- Roasted pork, prepared, shredded (2 oz) - 1/3 cup
- Deli ham, thinly sliced, torn (2 oz) - 2 each
- Dill pickles, sliced (1.5 oz) - 1/4 cup
- Swiss cheese, shredded (2 oz) - 1/2 cup

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Spread mustard evenly over top then add shredded pork, ham pieces, pickle slices and mozzarella cheese.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 70% and Microwave 0% for 2 minutes 45 seconds.
4. Slice into 8 pieces and serve.



Finish with a drizzle of Chipotle Ranch.

*Heating instructions may vary based on your equipment and ingredients used.



NASHVILLE- STYLE HOT CHICKEN RUSTIC FLATBREAD

Satisfy bold flavor cravings with Nashville-style hot crispy chicken, Pepper Jack cheese, Ranch dressing, and jalapeños layered on a BONICI® Parbaked Rustic Flatbread.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246), thawed (4 oz) - 1 each
- Pepper Jack cheese, sliced (2 oz) - 3 each
- Spicy breaded chicken tenders, cooked, thawed, chopped (4 oz) - 2 each
- Ranch dressing (1 oz) - 2 Tbsp
- Nashville-style hot sauce - 1 tsp
- Green onions, sliced - 1 Tbsp
- Cheddar cheese, shredded (1 oz) - 1/4 cup
- Jalapeño slices, 1/8-inch thick - 12 each

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Place cheese slices evenly over top then add chopped chicken and drizzle on Ranch dressing and hot sauce.
3. Top with green onions, cheddar cheese and jalapeño slices.
4. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 70% and Microwave 0% for 2 minutes 45 seconds.
5. Slice into 8 pieces and serve.



Add drizzle of extra hot sauce to finish the flatbread.
To change up flavors, toss chicken strips in buffalo sauce.

*Heating instructions may vary based on your equipment and ingredients used.



PEPPERONI RUSTIC FLATBREAD

This crowd pleasing classic features
BONICI® Parbaked Rustic Flatbread
Pizza Crust in a simple, customizable
top-and-bake recipe.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246), thawed (4 oz) - 1 each
- Pizza sauce (2 oz) - 1/4 cup
- Mozzarella cheese, shredded (2 oz) - 1/2 cup
- Pepperoni slices (1 oz) - 10 each

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Spread pizza sauce evenly over top, sprinkle on cheese and add pepperoni slices.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 70% and Microwave 0% for 2 minutes 45 seconds.
4. Slice into 8 pieces and serve.



Substitute with other toppings like sausage or veggies (adjust heating time as appropriate) to mix up your menu offerings.

*Heating instructions may vary based on your equipment and ingredients used.



PESTO CHICKEN FLATBREAD

Breaded chicken gives this simple pesto flatbread a crispy twist, featuring BONICI® Parbaked Rectangle Flatbread Pizza Crust.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348), thawed (4 oz) - 1 each
- Pesto sauce, prepared (3 oz) - 1/3 cup
- Mozzarella cheese, shredded (4 oz) - 1 cup
- Breaded chicken tenders, cooked, thawed, chopped (4 oz) - 2 each
- Red onions, sliced (1 oz) - 1/4 cup

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Spread pesto evenly over top then sprinkle on shredded cheese, chicken and red onions.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 3 minutes.
4. Slice into 8 pieces and serve.



To spice it up, add pickled jalapeños, or for a pop of color, garnish with chopped herbs.

*Heating instructions may vary based on your equipment and ingredients used.



DOUBLE DECKER MEXICAN FLATBREAD PIZZA

This south-of-the-border inspired flatbread features two types of refried beans, Colby Jack cheese, and your favorite taco toppings sandwiched between two BONICI® Parbaked Rectangle Flatbread Pizza Crusts.

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Yield: 2 - 2 piece servings

INGREDIENTS

ASSEMBLY

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348), thawed (8 oz) - 2 each
- Refried beans (3 oz) - 1/3 cup
- Roasted red peppers (3 oz) - 1/2 cup
- Colby Jack cheese (8 oz) - 2 cups
- Refried black beans (3 oz) - 1/3 cup
- Green chilies (1 oz)

FINISHING

- Tomatoes, diced (2 oz) - 1/3 cup
- Lettuce, shredded (2 oz) - 1 cup

DIRECTIONS

ASSEMBLY

1. Place thawed crusts on a parchment-lined mesh speed cook oven basket.
2. Spread refried beans over 1 crust and top with roasted red peppers and 4 oz shredded cheese.
3. Spread refried black beans over 2nd crust and top with green chilies and 4 oz shredded cheese.
4. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 3 minutes.

FINISHING

1. Stack 2nd crust on top of 1st crust.
2. Add diced tomatoes and shredded lettuce; slice into 4 pieces and serve.

Serve with side of salsa and sour cream or guacamole.

*Heating instructions may vary based on your equipment and ingredients used.





SAUSAGE GRAVY AND FRIED CHICKEN FLATBREAD

Comfort food favorites meet in this
hearty flatbread featuring BONICI®
Parbaked Rectangle Flatbread Pizza
Crust.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348), thawed (4 oz) - 1 each
- Sausage gravy, prepared (2 oz) - 1/4 cup
- Colby Jack cheese, shredded (4 oz) - 1 cup
- Breaded chicken tenders, cooked, thawed, chopped (4 oz) - 2 each

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Spread sausage gravy evenly over top then sprinkle on cheese, and chicken.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 3 minutes.
4. Slice into 8 pieces and serve.

To spice it up, add sliced pepperoncini's or garnish with chopped herbs for a pop of color.

*Heating instructions may vary based on your equipment and ingredients used.





BBQ CHICKEN FLATBREAD

Enjoy smoky BBQ chicken and tangy pepperoncinis on a satisfyingly crunchy BONICI® Parbaked Rectangle Flatbread Pizza Crust.

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Yield: 1 flatbread serving

INGREDIENTS

- BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348), thawed (4 oz) - 1 each
- BBQ sauce, prepared (2 oz) - 1/4 cup
- Colby Jack cheese, shredded (3 oz) - 3/4 cup
- Breaded chicken tenders, cooked, thawed, chopped (4 oz) - 2 each
- Red onions, sliced (1 oz) - 1/4 cup
- Pepperoncini peppers, sliced (1 oz) - 1/3 cup

DIRECTIONS

1. Place thawed crust on a parchment-lined mesh speed cook oven basket.
2. Spread BBQ sauce evenly over top then sprinkle on cheese, chicken, onions and pepperoncini pepper slices.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 3 minutes.
4. Slice into 8 pieces and serve.

Drizzle with additional BBQ sauce or Ranch dressing.

*Heating instructions may vary based on your equipment and ingredients used.





GRILLED CHICKEN PESTO CROISSANT SANDWICH

This recipe is a lighter yet scrumptious croissant sandwich offering featuring pesto mayo, fresh mozzarella, and grilled chicken breast.

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Yield: 1 sandwich

INGREDIENTS

ASSEMBLY

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 2.5 oz (32109), thawed (2.5 oz) - 1 each
- Pesto mayo, prepared - 1 Tbsp
- Grilled chicken breast, sliced, heated (3 oz) - 3/4 cup
- Fresh Mozzarella cheese, sliced (2 oz) - 2 each

FINISHING

- Arugula - 1/4 cup
- Tomato slices, 1/4-inch thick (2 oz) - 2 each

DIRECTIONS

ASSEMBLY

1. Split thawed croissant in half and spread pesto mayo on bottom half.
2. Place on parchment-lined mesh speed cook oven basket with top piece next to it with top-side down.
3. Add heated chicken on bottom croissant piece, then Mozzarella cheese slices.
4. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 60% and Microwave 20% for 40 seconds.

5. FINISHING

1. Top heated Mozzarella with tomatoes, arugula and remaining croissant piece; serve warm.



Swap in sliced crispy chicken for a more indulgent sandwich.

*Heating instructions may vary based on your equipment and ingredients used.



CUBAN CROISSANT SANDWICH

Tasty Cuban sandwich ingredients

showcased on a Pillsbury™

Baked Croissant.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 2.5 oz (32109), thawed (2.5 oz) - 1 each
- Yellow mustard - 1 Tbsp
- Dill pickle slices (1 oz) - 4 each
- Pulled pork carnitas (1 oz) - 1/4 cup
- Deli ham slices (2 oz) - 2 each
- Swiss cheese, slice - 1 each

DIRECTIONS

1. Split thawed biscuit in half; place on parchment-lined mesh speed cook oven basket.
2. Spread mustard on each cut side.
3. Add pickle slices and pulled pork to bottom croissant piece.
4. Add cheese slice and ham pieces to other croissant piece.
5. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 60% and Microwave 20% for 2 minutes.
6. Place pieces together and serve warm.



Try different spreads to change the flavor profile such as jalapeño mustard or horseradish.

*Heating instructions may vary based on your equipment and ingredients used.



HAM, EGG AND CHEESE CROISSANT SANDWICH

Sliced ham, egg and Swiss unite on a
flaky buttery Pillsbury™ Baked
Croissant Bun.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Croissant Bun Sliced, 2 oz (13776), thawed (2 oz) - 1 each
- Egg patty, cooked, thawed (2 oz) - 1 each
- Deli ham slices (2 oz) - 2 each
- Swiss cheese, slice - 1 each

DIRECTIONS

1. Split thawed croissant bun in half; place on parchment-lined mesh speed cook oven basket.
2. Add egg patty on bottom piece then layer on ham, cheese slice and remaining croissant piece.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 40% and Microwave 40% for 60 seconds.
4. Serve immediately.



Swap out the ham for a simple egg and cheese sandwich offering.

*Heating instructions may vary based on your equipment and ingredients used.



SAUSAGE, EGG AND CHEESE CROISSANT SANDWICH

This savory breakfast favorite features sausage, egg, and cheese stacked on our Pillsbury™ Baked Croissant Bun.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Croissant Bun Sliced, 2 oz (13776), thawed (2 oz) - 1 each
- Breakfast sausage patty, cooked, thawed (2 oz) - 1 each
- Egg patty, cooked, thawed (2 oz) - 1 each
- American cheese, slice 1 each

DIRECTIONS

1. Split thawed croissant bun in half; place on parchment-lined mesh speed cook oven basket.
2. Add sausage patty on bottom piece then layer on egg patty, cheese slice and remaining croissant piece.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 40% and Microwave 40% for 55 seconds.
4. Serve immediately.



Swap in bacon for the sausage and mix up the cheese for a different sandwich offering.

*Heating instructions may vary based on your equipment and ingredients used.



CAJUN BISCUITS AND GRAVY

Cajun spiced sausage gravy, andouille sausage, and sautéed peppers add a fun twist to classic biscuits and gravy featuring our Pillsbury™ Baked Biscuits.

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Yield: 1 - 2 biscuit serving

INGREDIENTS

PREP

- Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk, 2.85 oz (06237), thawed (6 oz) - 2 each

CAJUN GRAVY

- Sausage gravy, prepared, heated (9 oz) - 1 cup
- Cajun seasoning - 1/4 tsp
- Dijon mustard - 1/4 tsp

SAUSAGE AND PEPPERS

- Andouille sausage, cooked, sliced (2.5 oz) - 1/2 cup
- Bell peppers, diced, sautéed (1 oz) - 1/4 cup

DIRECTIONS

PREP

1. Split thawed biscuit in half; place on parchment-lined mesh speed cook oven basket.
2. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 70% and Microwave 20% for 35 seconds.

CAJUN GRAVY

1. Stir together sausage gravy, Cajun seasoning and Dijon mustard; heat for service.

SAUSAGE AND PEPPERS

1. Combine sliced sausage and sautéed peppers; heat for service.

SERVICE

1. Place toasted biscuit bottoms in serving bowl; add 1/4 cup Cajun Gravy over each piece.
2. Add Sausage and Pepper mixture then top with remaining biscuit pieces.
3. Ladle approx. 1/4 cup Cajun Gravy over top of each biscuit and serve immediately.

Garnish with chopped chives or scallions for an elevated look.

*Heating instructions may vary based on your equipment and ingredients used.





BREAKFAST TURKEY CLUB BISCUIT SANDWICH

This sandwich combines traditional club sandwich fixin's and elevates it with an egg and guacamole.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk, 2.85 oz (06237), thawed (3 oz) - 1 each
- Guacamole, prepared - 1 Tbsp
- Bacon, thick cut slices, cooked (1.5 oz) - 3 each
- Deli turkey, thin slices (2 oz) - 2 each
- Tomato slices, fresh - 2 each
- Pepper Jack cheese, slice - 1 each
- Egg patty, cooked, thawed (2 oz) - 1 each

DIRECTIONS

1. Split thawed biscuit in half; spread 1/2 Tbsp guacamole on each cut side.
2. Place on parchment-lined mesh speed cook oven basket.
3. Cut bacon pieces in half and place on bottom biscuit piece.
4. Add turkey slices, tomatoes, cheese, egg patty on remaining biscuit piece.
5. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 40% and Microwave 40% for 60 seconds.
6. Place pieces together and serve warm.



Serve with side of mayo or mustard.

*Heating instructions may vary based on your equipment and ingredients used.



MONTE CRISTO BISCUIT SANDWICH

A new take on Monte Cristo sandwiches, ham and cheese slices and strawberry jam are layered on Pillsbury™ Easy Split™

Baked Biscuits.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk, 2.85 oz (06237), thawed (3 oz) - 1 each
- Dijon mustard - 1 1/2 tsp
- Mayonnaise - 1 1/2 tsp
- Deli ham slices, thin (2 oz) - 2 each
- Strawberry jam - 1 tsp
- Provolone cheese, sliced - 1 each

DIRECTIONS

1. Split thawed biscuit in half; place on parchment-lined mesh speed cook oven basket.
2. Spread mustard on cut side of bottom biscuit piece; add ham pieces.
3. Spread mayonnaise on cut side of other biscuit piece; add strawberry jam and cheese slice.
4. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 40% and Microwave 40% for 60 seconds.
5. Place pieces together and serve warm.



Dust with powdered sugar before serving for a sweet presentation.

*Heating instructions may vary based on your equipment and ingredients used.



SOUTHWESTERN BAKED BISCUIT BREAKFAST SANDWICH

Chorizo, egg patty and pepper jack
cheese are layered on a Pillsbury™
Easy Split™ Baked Biscuits for an exciting
breakfast sandwich offering.

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Yield: 1 sandwich

INGREDIENTS

- Pillsbury™ Baked Biscuit Easy Split™ Golden Buttermilk, 2.85 oz (06237), thawed (3 oz) - 1 each
- Ground chorizo, cooked, crumbled (1 oz) - 1/4 cup
- Egg patty, cooked (2 oz) - 1 each
- Pepper Jack cheese, slice - 1 each

DIRECTIONS

1. Split thawed biscuit in half; place on parchment-lined mesh speed cook oven basket.
2. Add cooked chorizo to bottom half of biscuit.
3. Add egg patty to remaining biscuit piece then top with cheese slice.
4. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 40% and Microwave 40% for 60 seconds.
5. Place pieces together and serve warm.



Serve with a side of guacamole or salsa.

*Heating instructions may vary based on your equipment and ingredients used.



STRAWBERRY SHORTCAKE BLONDIE

Top a warm, gooey Pillsbury™ Frozen Thaw and Serve Baked Chocolate Chip Blondie with whipped cream and fresh strawberries for a simple sweet treat.

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Yield: 1 - 4x4-inch serving

INGREDIENTS

- Pillsbury™ Frozen Thaw & Serve Baked Blondie Half Sheet (14138), thawed (6 oz) - 1 piece
- Strawberries, thinly sliced (3.5 oz) - 1/2 cup
- Whipped topping (1 oz) - 1/4 cup

DIRECTIONS

1. Place a thawed, 4x4-inch blondie piece on parchment-lined mesh speed cook oven basket.
2. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
3. Place warm blondie piece on serving dish and top with strawberries and whipped topping; serve immediately.



Top with additional strawberries to garnish.

*Heating instructions may vary based on your equipment and ingredients used.



IRISH CREAM WHITE CHOCOLATE GANACHE BLONDIE

Take a Pillsbury™ Frozen Thaw and
Serve Baked Chocolate Chip Blondie
and add white chocolate ganache
spiked with Irish cream for the perfect
after-dinner nightcap.

.....

Yield: 1 - 4x4-inch serving

INGREDIENTS

GANACHE (SERVES 6)

- White chocolate chips (8 oz) - 1 1/4 cups
- Heavy cream (3 oz) - 1/3 cup
- Irish cream-flavored liqueur (3 oz) - 1/3 cup
- Butter, melted - 1 Tbsp

ASSEMBLY

- Pillsbury™ Frozen Thaw & Serve Baked Blondie Half Sheet (14138), thawed (6 oz) - 1 piece

DIRECTIONS

GANACHE (SERVES 6)

1. Place white chocolate chips in stainless steel bowl; set aside.
2. Heat heavy cream and liqueur over double boiler on medium heat, stirring frequently until liquid comes to a boil.
3. Remove from heat and pour into bowl with white chocolate chips; stir using a whisk until cream is incorporated.
4. Whisk in melted butter until mixture is smooth; cover and chill in cooler until ready to use.

ASSEMBLY

1. Place a thawed, 4x4-inch blondie piece on parchment-lined mesh speed cook oven basket.
2. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
3. Place warm blondie piece on serving dish; top with approx. 2 oz Ganache and serve immediately.



Garnish with drizzle of chocolate sauce or top with shaved chocolate.

*Heating instructions may vary based on your equipment and ingredients used.



S'MORES BROWNIE

The nostalgia of toasty s'mores meet rich fudge brownies in this dessert featuring Pillsbury™ Frozen Thaw & Serve Baked Brownie.

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Yield: 1 - 4x4-inch serving

INGREDIENTS

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376), thawed (6 oz) - 1 each
- Marshmallow creme, prepared (2 oz) - 1/2 cup
- Graham cracker crumbs (2 oz) - 1 Tbsp
- Chocolate sauce (1 oz) - 2 Tbsp

DIRECTIONS

1. Place a thawed, 4x4-inch brownie piece on parchment-lined mesh speed cook oven basket.
2. Add marshmallow creme on top.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
4. Place warm brownie piece on serving dish.
5. Top with graham cracker crumbs and drizzle on chocolate sauce; serve immediately.



Garnish with chocolate chips for added texture.

*Heating instructions may vary based on your equipment and ingredients used



BROWNIE A LA MODE

Pillsbury™ Frozen Thaw & Serve Baked Brownie makes for the perfect brownie sundae, complete with a cherry on top.

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Yield: 1 - 4x4-inch serving

INGREDIENTS

- Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376), thawed (6 oz) - 1 each
- Vanilla ice cream (4 oz) - 1/2 cup
- Whipped topping - 2 Tbsp
- Maraschino cherry - 1 each
- Chocolate sauce (1 oz) - 2 Tbsp

DIRECTIONS

1. Place a thawed, 4x4-inch brownie piece on parchment-lined mesh speed cook oven basket.
2. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
3. Place warm brownie piece on serving dish and top with ice cream.
4. Add whipped topping, a cherry and drizzle on chocolate sauce; serve immediately.

Garnish with chopped nuts or chocolate chips.

*Heating instructions may vary based on your equipment and ingredients used.





MOLTEN LAVA BLACK FOREST BROWNIE

A riff on the German favorite,
Pillsbury™ Molten Chocolate Brownies
are a match made in heaven with
cherry pie filling.

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Yield: 1 serving

INGREDIENTS

- Pillsbury™ Thaw and Serve Molten Chocolate Ganache Drizzled Brownie, 2.5oz (12267), thawed (2.5 oz) - 1 each
- Cherry pie filling, warmed (2 oz) - 1/4 cup

DIRECTIONS

1. Remove decorative paper liners from thawed brownies.
2. Place brownie piece on parchment-lined mesh speed cook oven basket, filling side up.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
4. Place brownie piece on serving dish and top with warmed pie filling; serve immediately.

Garnish with drizzle of chocolate sauce, melted white icing or shaved white chocolate.

*Heating instructions may vary based on your equipment and ingredients used.





MOLTEN LAVA PEANUT BUTTER DOUBLE STACK

Pillsbury™ Molten Caramel Brownies are heated, layered with peanut butter and stacked for this mega sharable dessert.

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Yield: 1 serving

INGREDIENTS

- Pillsbury™ Thaw and Serve Molten Caramel Drizzled Brownie, 2.5oz (12269), thawed (5 oz) - 2 each
- Peanut butter, creamy (2 oz) - 1/4 cup

DIRECTIONS

1. Remove decorative paper liners from thawed brownies.
2. Place 2 brownie pieces on parchment-lined mesh speed cook oven basket, filling side up.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
4. Transfer 1 brownie piece to serving dish; add peanut butter then top with remaining brownie piece.
5. Press gently together and serve immediately.



Garnish with drizzle of chocolate sauce, melted peanut butter and top with chopped peanuts or shaved chocolate.

*Heating instructions may vary based on your equipment and ingredients used.



MOLTEN LAVA JALAPEÑO MINT CHOCOLATE GANACHE BROWNIE

The classic mint and chocolate duo gets a spicy upgrade in this decadent Pillsbury™ Molten Chocolate

Brownie dessert.

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Yield: 8 servings

INGREDIENTS

GANACHE

- Semi-sweet chocolate chips (8 oz) - 1 1/4 cups
- Crème de menthe baking chips (2 oz) - 1/3 cup
- Heavy cream (6 oz) - 2/3 cup
- Butter, melted - 1 Tbsp
- Diced jalapeños, canned, drained (4 oz) - 1/2 cup

ASSEMBLY

- Pillsbury™ Thaw and Serve Molten Chocolate Ganache Drizzled Brownie, 2.5oz (12267), thawed (1 lb 4 oz) - 8 each

DIRECTIONS

GANACHE

1. Place chocolate chips and baking chips in stainless steel bowl; set aside.
2. Heat heavy cream over double boiler on medium heat, stirring frequently until liquid comes to a boil.
3. Remove from heat and pour into bowl with chocolate chips; stir using a whisk until cream is incorporated.
4. Whisk in melted butter until mixture is smooth; fold in diced jalapeños.
5. Cover and chill in cooler at least 2 hours, until ready to use.

ASSEMBLY

1. Remove decorative paper liners from thawed brownie.
2. Place brownie piece on parchment-lined mesh speed-cook oven basket, filling side up.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
4. Place brownie on serving dish; add 2 oz Ganache on top and serve immediately.



Garnish with diced or sliced fresh jalapeños for a pop of color and a spicy flavor cue.

*Heating instructions may vary based on your equipment and ingredients used.



MOLTEN LAVA WHITE CHOCOLATE CAYENNE GANACHE BROWNIE

Pillsbury™ Molten Chocolate Brownies are topped with a fiery white chocolate ganache for a truly molten experience.

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Yield: 6 servings

INGREDIENTS

GANACHE

- White chocolate chips (8 oz) - 1 1/4 cups
- Heavy cream (6 oz) - 2/3 cup
- Butter, melted - 1 Tbsp
- Cayenne pepper - 1 tsp

ASSEMBLY

- Pillsbury™ Thaw and Serve Molten Chocolate Ganache Drizzled Brownie, 2.5oz (12267), thawed (15 oz) - 6 each

DIRECTIONS

GANACHE

1. Place white chocolate chips in stainless steel bowl; set aside.
2. Heat heavy cream over double boiler on medium heat, stirring frequently until liquid comes to a boil.
3. Remove from heat and pour into bowl with white chocolate chips; stir using a whisk until cream is incorporated.
4. Whisk in melted butter until mixture is smooth; fold in cayenne pepper.
5. Cover and chill in cooler at least 2 hours, until ready to use.

ASSEMBLY

1. Remove decorative paper liners from thawed brownie.
2. Place brownie piece on parchment-lined mesh speed cook oven basket, filling side up.
3. Cook in Bullet TurboChef Oven*, preheated to 500°F, at Air 80% and Microwave 0% for 45 seconds.
4. Place brownie on serving dish; add 2 oz Ganache on top and serve immediately.

Garnish with shaved white chocolate for added texture.

*Heating instructions may vary based on your equipment and ingredients used.



NOTES





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