



## FOODSERVICE

# Puff Pastry Dough

- Unbaked frozen European-style puff pastry is made by alternating layers of specially formulated dough with the finest baker's margarine (or butter on request) for 144 delicious layers. When baked, the layers rise to give a delightful flaky texture.
- Puff pastry sheets, slabs and rolls offer flexibility in creating any product you can imagine from savory vol-au-vents filled with meat, vegetables or seafood to sweet turnovers or fruit strudel. (See recipes on reverse.)
- Our puff herb sticks are sheets of pre-scored 7" x 1" sticks covered with rock salt, basil and oregano. Operators simply cut to remove and bake from raw for mere minutes for an original, fresh accompaniment to soups or salads.



### BENEFITS:

- Save labour and training: we've laminated the dough for you
- Quick response: produce according to your daily needs
- No mixing, measuring or mistakes
- Light clean flavor with no greasy after-taste
- High and flaky once baked
- Premium quality, consistent performance and exceptional taste
- Certified Kosher
- HACCP-certified manufacturing facility
- Made with all-vegetable shortening

### SHELF LIFE:

- 12 months in freezer

### OPTIONS (with minimum purchase):

- Butter pastry available upon request
- Different sizes available
- Different toppings on Puff Sticks can be customized



Raw Vol-Au-Vents



Baked Vol-Au-Vent



Raw Puff Herb Sticks



Baked Puff Herb Sticks



Raw Turnovers

**PACKAGING AND SHIPPING STANDARDS**

Product Code	Product	Weight	Pastry Dimensions	Qty.	Net Weight lbs. / kg	Gross Weight lbs. / kg	Case Dimensions	Pallet Configuration
03000	Puff Pastry Slabs	15 lbs. each	16 in. x 14 in.	2	30.00 / 13.64	31.25 / 14.20	17.00 x 15.00 x 6.00	6 tier x 10 high = 60 cases
03005	Puff Pastry Sheets	11.36 oz. ea.	10 in. x 15 in.	20	14.37 / 6.53	15.06 / 6.84	10.50 x 15.75 x 3.04	6 tier x 10 high = 60 cases
03007	Puff Pastry Rolls	2 lbs. each	16 in. x 24 in.	12	24.00 / 10.91	24.69 / 11.22	17.00 x 15.00 x 6.00	6 tier x 10 high = 60 cases
03015	Puff Pastry Sheets	18 oz. each	10 in. x 22 in.	20	22.50 / 10.23	23.19 / 10.54	22.05 x 10.02 x 3.04	6 tier x 10 high = 60 cases
03016	Puff Herb Sticks	about 15g ea.	7 in. x 1 in.	450	22.50 / 10.23	23.19 / 10.54	22.05 x 10.02 x 3.04	6 tier x 10 high = 60 cases

**RECIPES TO TRY**

Ham and Cheese Turnovers	Individual Beef Wellingtons	Asparagus Packets	Apple Strudel
<p>1 sheet 10"x15" pastry dough                      1 cup cubed cheese (cheddar, Swiss or your favorite)                      1 cup cubed cooked ham (or leftover cubed cooked chicken)                      ½ cup water                      1 beaten egg                      ¼ cup milk</p> <p>Preheat oven to 375°F.</p> <p>Thaw pastry sheet on counter (about 20 mins.).</p> <p>Cut dough into 5"x5" squares.</p> <p>Place about 2 Tbsp of cubed ham and cheese in centre of each square.</p> <p>Moisten edges of squares with water then fold one corner over and press edges together to make triangles.</p> <p>Cut 3 shallow slices on top of dough to allow steam to escape.</p> <p>Optional: Egg wash tops for shine (mix equal parts beaten egg and milk then brush on dough).</p> <p>Place on non-stick cookie sheet.</p> <p>Bake for about 35 minutes or until pastry has risen to 3x its height and filling is heated through and melted.</p> <p>Makes about 6 sandwiches</p>	<p>1 Tbsp. extra-virgin olive oil                      1 large shallot, chopped                      1/2 pound button mushrooms and stems, cleaned and finely chopped                      4 sprigs fresh thyme, finely chopped (about 1 Tbsp.) or 1 tsp. dried thyme                      Salt and pepper to taste                      2 Tbsp. dry sherry (2 splashes)                      4 tournedos, filet mignon steaks (1-inch thick)</p> <p>Preheat oven to 425°F.</p> <p>Heat a small skillet over medium heat. Add oil, shallots, chopped mushrooms and thyme. Season with salt and pepper and sauté, 5 minutes. Add sherry and let the liquid evaporate. Remove from heat.</p> <p>In a nonstick skillet over high heat, sear meat 2 minutes on each side in a drizzle of oil. Remove skillet from the heat and season meat with salt and pepper.</p> <p>Spread the puff pastry sheet out onto a cookie sheet covered with parchment paper. Quarter the dough with a sharp knife. On each rectangle of dough, place 1/4 of the cooked mushrooms. Top mushrooms with 1 tournedo of beef. Wrap dough up and over the meat, trim excess dough, and seal the dough with egg wash, using a pastry brush.</p> <p>Turn the wrapped Wellingtons over and cover with egg wash. Leftover dough bits may be used to decorate the tops of your Wellingtons. Bake 10 minutes or until golden. Let stand 5 minutes, then serve.</p>	<p>1 sheet 10"x15" puff pastry                      1 bunch asparagus spears (12-18)                      Mustard to taste (optional)                      Shredded cheese to taste (optional)                      Salt and pepper (to taste)                      1 egg beaten                      ¼ cup water or milk</p> <p>Preheat oven to 350°F</p> <p>Thaw pastry sheet on counter (about 20 minutes).</p> <p>Gently steam asparagus spears until tender firm; drain and rinse with cold water. Set aside.</p> <p>Cut pastry into bands approximately 4" x 5", or your desired size.</p> <p>Place 3 cooked asparagus spears on the cut pastry so ends are sticking out both at top and bottom. Sprinkle with salt and pepper, and if desired, top with a bit of shredded cheese and mustard.</p> <p>Enwrap asparagus completely with pastry so ends twist on top and just tops and bottoms are visible.</p> <p>Mix together egg and water or milk to make egg wash. Brush on top of pastry.</p> <p>Bake for about 20 minutes until pastry is golden brown.</p>	<p>1 sheet 10"x15" puff pastry                      2 large cooking apples, peeled and thinly sliced                      1 Tbsp sugar                      ¼ Tbsp cinnamon                      1 egg beaten                      ¼ cup water or milk                      2 Tbsp raisins (optional)</p> <p>Preheat oven to 350°F</p> <p>Thaw pastry sheet on counter (about 20 minutes)</p> <p>Place on un-greased baking sheet.</p> <p>Arrange apples down the centre of pastry sheet. Sprinkle with raisins (if using).</p> <p>Mix together sugar and cinnamon; sprinkle over apples.</p> <p>Mix beaten egg with water or milk. Brush edges of pastry with egg wash.</p> <p>Roll pastry jelly-roll style and ensure seam is down on bottom; fold ends down.</p> <p>Brush top with remaining egg wash. Cut diagonal slits on top about 2" apart to allow steam to escape.</p> <p>Bake for about 45 minutes or until apples are cooked through and pastry is golden brown.</p>