

BAKERY MANUAL

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(Some products may not be available at all locations)

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Look for the Panera Issued Color Chart set separately

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Sweet Dough

Proof

Proof



BEAR CLAW

BEAR CLAW



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	96 CASE	RAW WEIGHT NO TOPPING	4.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.5 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	5.5" x 2.5" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	7.5" x 4.5" x 1.0" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	10
Prep:	Pan Liner



PAN UP PREP

Pull Bear Claws from freezer and place up to 10 (2x5) on a lined sheet pan (Fig. 1)
 Allow approximately 20 minutes to thaw under a covered rack
 Use a bench scraper to cut the unfilled portion of the Bear Claw
 Make 6 evenly spaced cuts that produce 7 "toes" (Fig. 2)
Note: The cuts should not be too deep, to the point where the filling is showing
 Gently curve each Bear Claw to separate all 7 toes individually (Fig. 3)
Note: Use the Bear Claw Size Template to check for proper size and shape
 Place on a covered rack in the cooler with the rest of the pan up



PRE PROOF PREP - N/A

PROOF

The next day, pull out of cooler and floor proof for 45 minutes under a covered rack
 Remove the rack cover and proof in the proof box for 10 - 15 minutes
 Remove from the proof box, cover and continue to floor proof for 10 - 15 minutes
Note: Use the Bear Claw Size Template to check for proper proof size and shape



PROOF SPECS - N/A

PRE BAKE PREP

Lightly and evenly egg wash the entire product (Fig. 4)
 Using 1 Orchid (#40) scoop, measure 0.3 oz of almonds and evenly distribute over the crown portion of each Bear Claw (Fig. 5)
Note: The "toes" should not be topped with almonds



BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 11 - 15 minutes
Note: Bake times may vary at each bakery-cafe



FINISH

Allow to cool for 8 - 10 minutes
 Stripe with white icing in the same direction as the toes are facing (Fig. 6)
 Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS

Made from Danish dough (without the cinnamon sugar) filled with almond paste, topped with slice almonds and topped with All-Natural white icing.

QUALITY ASSURANCE

1. Do not use pan spray on the pan liner
2. When cutting the toes, be careful not to cut too deep and expose the filling.
3. Do not shape product when frozen - it will break when trying to bend.
4. Do not shape product when left on floor too long. Place product in the cooler until it cools, then shape.

ESTIMATED HANDS-ON TIME
5 minutes for 10 Bear Claws



Proof

CINNAMON ROLL

CINNAMON ROLL



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	96 PER CASE	RAW WEIGHT NO TOPPING	6.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	6.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	4.5" x 2.5" x 1.5" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	5.5" x 5.25" x 1.25" (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 8
Prep: Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull the Cinnamon Rolls out of the freezer and place up to 8 on a lined sheet pan (Fig. 1)
 Pan up with the narrow side facing down, wide side up (Fig. 2)
Note: Watch spacing so the Cinnamon Rolls do not touch after proofing
 Place on a covered rack in the cooler with the rest of the pan up

PRE PROOF PREP

The next day, pull Cinnamon Rolls out of the cooler and flip over with the narrow side up (Fig. 3)
Note: Flipping product over will prevent it from separating

PROOF

Allow Cinnamon Rolls to floor proof for 45 minutes under a covered rack
 Remove the rack cover and proof in the proof box for 10 - 15 minutes
 Remove from the proof box, cover and continue to floor proof for 15 - 30 minutes

PROOF SPECS

Use template to check for correct proof size - 4.75" x 5.0" x 1.5" (Fig. 4)

PRE BAKE PREP

Uncover Cinnamon Rolls for 5 - 10 minutes, or until a dry skin forms on the outer layer (Fig. 5)
Note: Handle the proofed Cinnamon Rolls with care to prevent de-gassing

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 11 - 15 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Allow to cool for 8 - 10 minutes
 Stripe the warm Cinnamon Rolls with white icing (Fig. 6)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Cinnamon Rolls are a sweet dough with a cinnamon sugar filling, topped with white icing.

QUALITY ASSURANCE

1. Cinnamon Rolls must be iced warm and iced heavier to achieve desired appearance.
2. It is very important to provide the final proof on the floor and under a bag to give the dough a chance to fully proof without melting the butter out of the dough.



Fig. 1



Fig. 2



Fig. 3



Fig. 4

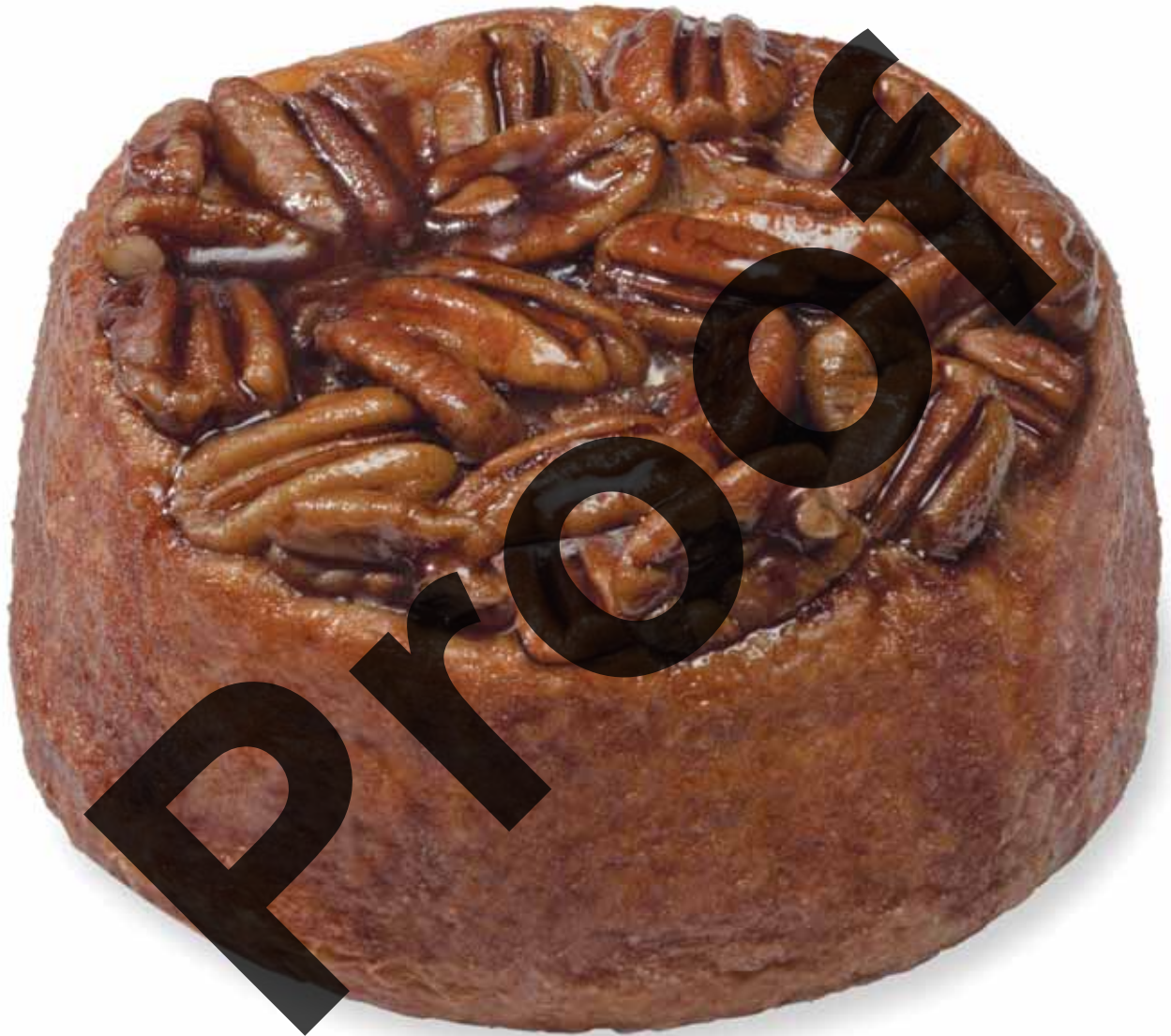


Fig. 5



Fig. 6

ESTIMATED HANDS-ON TIME
4 minutes 30 seconds for 8



PECAN ROLL

PECAN ROLL



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	COOLER	BAKED WEIGHT WITH TOPPING	5.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	N/A	DIMENSIONS RAW	1.6" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.0" D x 2.0" H (+/- .25")

PAN UP	
Pan:	Pecan Mold
Amount:	15
Prep:	N/A

UTENSILS NEEDED

PAN UP PREP
Place 1 rounded Orchid (#40) scoop to measure 1.25 oz of Pecan Smear for each Pecan Roll (Fig. 1)
Note: Pecan Smear must be stirred each day before using so that it does not separate
Use your hands to spread the smear mainly around the edges, with minimal amount on the bottom (Fig. 2)
Using a Blue (#16) scoop, measure 1 oz of pecans and spread evenly around the mold (Fig. 3)
Place one frozen pecan roll on top of the pecans (Fig. 4)
Place on a covered rack in the cooler with the rest of the pan up

PRE PROOF PREP - N/A

PROOF
The next day, allow Pecan Rolls to floor proof for 45 minutes under a covered rack
Remove rack cover and proof in the proof box for approximately 30 - 45 minutes
Pull from the proof box and cover with a rack cover until Pecan Roll dough fills the mold and is 1/2" above the top of the mold - approximately 45 - 60 minutes
Note: Proof times will vary at each bakery-cafe

PROOF SPECS
1/2" above the mold

PRE BAKE PREP - N/A

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 15 - 19 minutes
Note: Bake times may vary by bakery-cafe

FINISH
Allow the product to cool for 3 - 5 minutes
Place a lined sheet pan on top of the pecan roll mold and carefully flip the pans over (Fig. 5)
Let the product release, then remove the pecan roll mold
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
A sweet dough with cinnamon sugar filling topped with caramel and pecans.

QUALITY ASSURANCE
1. Allowing the product to cool for 3 - 5 minutes prior to flipping over will result in the pecan smear thickening giving the product the desired appearance, other wise the pecans will fall off the roll.
2. If the product is allowed to cool for an extended amount of time, smear will become too hard and product will be very difficult to remove from the mold.
3. Handle with great care once fully proofed to avoid de-gassing product.



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

ESTIMATED HANDS-ON TIME
7 minutes for 10 pecan rolls



PASTRY RING

PASTRY RING



PRODUCT SPECIFICATION AND INFORMATION SHEET

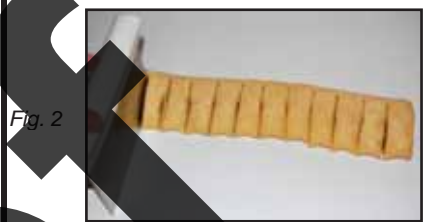
PACKAGE	36 PER CASE	RAW WEIGHT NO TOPPING	16.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	27.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	11" x 2.5" x 1.5" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	10" D x 1.25" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	2
Prep:	Pan Liner



PAN UP PREP

Pull pastry rings from freezer and place up to 2 per pan (Fig. 1)
 Allow the pastry rings to thaw on the floor for 45 minutes
 Use a bench scraper to re-cut each tear of the pastry ring, leaving about .5" uncut (Fig. 2)
 Shape the pastry ring into a circle by placing ends together and twisting each tear down flat, all tears should be twisted in the same direction (Fig. 3)
 The center hole should be 2" in diameter. About the size of a pan spray can
 Use 1 Blue (#16) scoop to measure 1.5 oz of streusel and evenly sprinkle on top of the ring (Fig. 4)
 Place on a covered rack in the cooler with the rest of the pan up



PRE PROOF PREP - N/A

PROOF

The next day, floor proof under a covered rack for 30 minutes
 Remove rack cover and proof in the proof box for 10 minutes
 Remove from the proof box, cover and continue to floor proof for 30 minutes

PROOF SPECS

9.5" D x 1.0" H

PRE BAKE PREP

Use your thumb to gently make an indentation in each tear (Fig. 5)
 Fill each indentation with 1 oz of filling (cream cheese, apple, cherry) (Fig. 6)
Note: Cheese filling is applied directly from its tube. Cherry and apple fillings are portioned using an Orchid (#40) scoop

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 19 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Allow to cool for 8 - 10 minutes
 Stripe with white icing (Fig. 7)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Pastry Rings are made with a sweet Danish dough and filled with a variety of fillings, topped with streusel and white icing.

QUALITY ASSURANCE

- Do not use pan spray on the pan liner.
- Pastry Rings can be made with nuts only by special order.

ESTIMATED HANDS-ON TIME
 8 minutes 46 seconds for 2 pastry rings

Artisan Pastry Dough
and
Butter Croissant

Proof

Proof



CHEESE PASTRY

CHEESE PASTRY



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.75 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	5.5" x 2.5" x .75" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	5.75" x 3.75" x 1.25" (+/- .25")

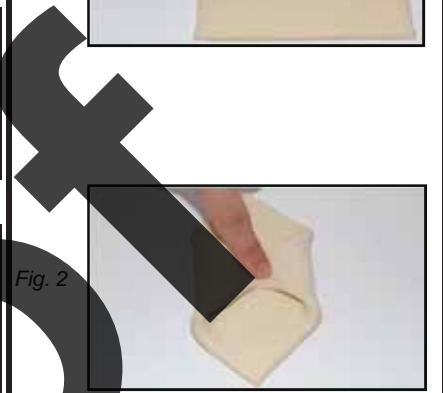
PAN UP	
Pan:	Screen
Amount:	12 (4x3)
Prep:	Pan Liner

UTENSILS NEEDED




PAN UP PREP
<p>Pull pastry blanks from the freezer and place up to 12 on a lined screen</p> <p>Place pastries in the cooler to thaw under a covered rack</p> <p>Shape product as soon as workable - between 45 - 75 minutes after being pulled from the freezer</p>

PRE PROOF PREP
<p>Lightly mist dough blanks with water to ensure that the folded corners will seal (Fig. 1)</p> <p>Fold two opposing corners towards the center, overlapping slightly (Fig. 2)</p> <p>To seal, press down with index finger only where the two corners overlap each other</p> <p>Egg wash pastry evenly (Fig. 3)</p> <p>Apply 1.25 oz of Cream Cheese filling, which will be approx. 5 rows as shown in (Fig. 4)</p> <p>Recommended opening size of Cream Cheese bag is .25"</p> <p>Sprinkle entire pastry with 1/16th oz of Cinnamon Crunch topping - 1 level Silver (#100) scoop will top 4 pastries (Fig. 5)</p>



PROOF
<p>Floor proof under a covered rack for 45 - 75 minutes</p> <p>Remove cover and place in the proof box for 5 - 10 minutes</p> <p>Note: Product is fully proofed when the layers barely start to separate</p>



PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE
<p>Temp: 340 Degrees</p> <p>Vent: Closed</p> <p>Steam: N/A</p> <p>Time: 15 - 20 minutes</p> <p>Note: Bake times may vary by bakery/cafè</p>



FINISH
<p>Refer to the back side of this page for ideal product appearance</p>

QUALITY CHARACTERISTICS
<p>A high quality pastry dough filled with cream cheese and accented with cinnamon crunch topping.</p>



QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. When forming pastries, only work with cold dough. If dough gets warm, place back into the cooler. 2. Over proofing will cause the product to lose its flakiness. 3. Not adhering to the filling amounts will result in a pastry either too wet or too dry. 4. Under baking will cause the product to collapse and the centers will look doughy.

ESTIMATED HANDS-ON TIME
8 minutes 30 seconds for 12 pastries



CHERRY PASTRY

CHERRY PASTRY



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.5 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	5.5" x 2.5" x .75" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	5.75" x 3.75" x 1.25" (+/- .25")

PAN UP	
Pan:	Screen
Amount:	12 (4x3)
Prep:	Pan Liner



PAN UP PREP
<p>Pull pastry blanks from the freezer and place up to 12 on a lined screen</p> <p>Place pastries in the cooler to thaw under a covered rack</p> <p>Shape product as soon as workable - between 45 - 75 minutes after being pulled from the freezer</p>

PRE PROOF PREP
<p>Lightly mist dough blanks with water to ensure that the folded corners will seal (Fig. 1)</p> <p>Fold two opposing corners towards the center, overlapping slightly and press down with index finger where the two corners overlap each other (Fig. 2)</p> <p>Egg wash pastry evenly (Fig. 3)</p> <p>Squeeze .75 oz of Dawn Pastry Cream into an Orchid (#40) scoop (Fig. 4)</p> <p>Place 1 Orchid (#40) scoop of pastry cream in the center of the pastry (Fig. 5)</p> <p>Spread pastry cream approximately 3", lengthwise with spatula - pastry cream should be spread down the center of the pastry (Fig. 6)</p>

PROOF
<p>Floor proof under a covered rack for 45 - 75 minutes</p> <p>Remove cover and place in the proof box for 5 - 10 minutes</p> <p>Note: Product is fully proofed when the layers barely start to separate</p>

PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE
<p>Temp: 340 Degrees</p> <p>Vent: Closed</p> <p>Steam: N/A</p> <p>Time: 15 - 20 minutes</p> <p>Note: Bake times may vary by bakery-cafe</p>

FINISH
<p>Allow to cool for 30 minutes</p> <p>Place 1.0 oz Cherry filling - 1 Orchid (#40) scoop in the center of the pastry (Fig. 7)</p> <p>Spread the filling over pastry cream, leaving a thin line of pastry cream visible around the edges (Fig. 8)</p> <p>Stripe with white icing, at an angle, as shown in (Fig. 9)</p> <p>Refer to the back side of this page for ideal product appearance</p>

QUALITY CHARACTERISTICS
<p>A high quality pastry dough filled with a vanilla pastry cream and topped with a premium cherry topping, then striped with white icing.</p>

QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. Follow the Shelf Life Matrix for proper storage of Dawn Pastry Cream. 2. When forming pastries, only work with cold dough. If dough gets warm, place back into the cooler. 3. Over proofing will cause the product to lose its flakiness. 4. Not adhering to the filling amounts will result in a pastry either too wet or too dry. 5. Under baking will cause the product to collapse and the centers will look doughy.



ESTIMATED HANDS-ON TIME
10 minutes for 12 pastries



CHOCOLATE PASTRY

CHOCOLATE PASTRY



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.5 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	4.0" x 2.25" x .75" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	4.75" x 3.0" x 1.25" (+/- .25")

PAN UP	
Pan:	Screen
Amount:	12 (4x3)
Prep:	Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull pastry blanks from the freezer and place up to 12 on a lined screen
 Place pastries in the cooler to thaw under a covered rack
 Shape product as soon as workable - between 45 - 75 minutes after being pulled from the freezer

PRE PROOF PREP

Place 2 full Chocolate Batons and 2 broken pieces on the pastry blank, as shown in (Fig. 1)
Note: Batons should not be extending over the edges
 Fold dough over first baton, as shown in (Fig. 2)
 Folded dough should completely overlap baton and placed in between the batons
 Gently roll dough to cover the second baton, with seam being at the bottom (Fig. 3)
Note: Do not re-stretch, reshape, or press down on the product
 Egg wash entire pastry (Fig. 4)

PROOF

Floor proof under a covered rack for 45 - 75 minutes
 Remove cover and place in the proof box for 5 - 10 minutes
Note: Product is fully proofed when the layers barely start to separate

PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 20 minutes
Note: Bake times may vary by bakery/caf e

FINISH

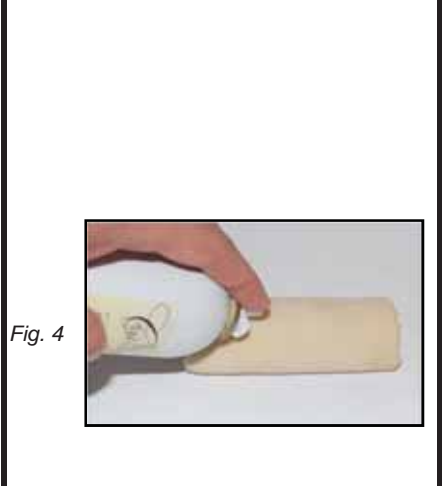
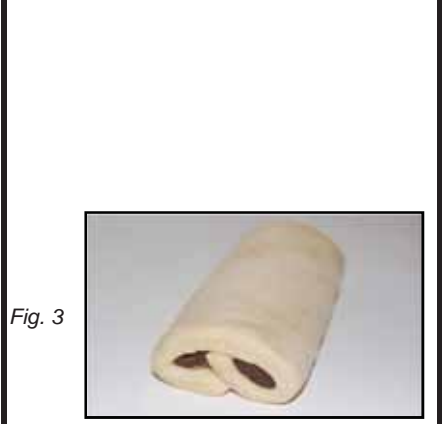
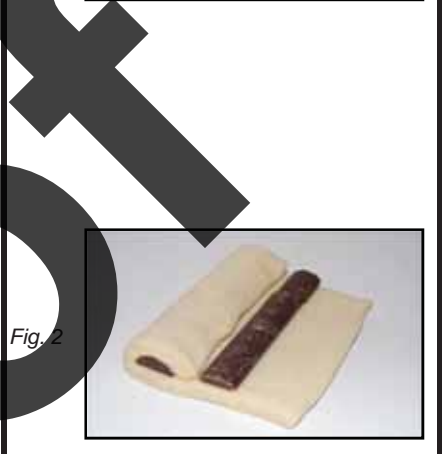
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

A high quality pastry dough wrapped around a pair of semi-sweet chocolate batons.

QUALITY ASSURANCE

1. When forming pastries, only work with cold dough. If dough gets warm, place back into the cooler.
2. Over proofing will cause the product to lose its flakiness.
3. Under baking will cause the product to collapse and centers will look doughy.
4. Over handling of the product will result in compressed dough layers.



ESTIMATED HANDS-ON TIME
9 minutes 30 seconds for 12 pastries



PECAN BRAID PASTRY

PECAN BRAID PASTRY



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.6 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	4.5" x 1.75" x 1.25" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	5.5" x 2.75" x 1.0" (+/- .25")

PAN UP
Pan: Screen
Amount: 12 (4x3)
Prep: Pan Liner



PAN UP PREP
Pull pastry blanks from freezer and place up to 12 on a lined screen
While pastry blanks are frozen, place 1 Orchid (#40) scoop of Pecan Filling in the center (Fig. 1)
Spread filling over entire pastry with a spatula as shown in (Fig. 2)
Place pastries in the cooler to thaw under a covered rack, between 45 - 75 minutes after being pulled from the freezer



PRE PROOF PREP
Roll pastry to form a cylinder (Fig. 3)
Gently stretch dough to 5" in length (Fig. 4)
Place seam side down, using a scoring knife cut dough lengthwise, leaving 1/4" margin on top (Fig. 5)
Note: Gently cut pastry - do not flatten dough in the process
Place left strip over the right strip revealing the filling, as shown in (Fig. 6)
Repeat the above step once more to form a double twist, and pinch ends to seal (Fig. 7)
Note: When twisting, make sure the filling is visible with each fold
Evenly egg wash the product (Fig. 8)
Place one pecan half lengthwise in the center of the pastry and press down gently (Fig. 9)



PROOF
Floor proof under a covered rack for 45 - 75 minutes
Remove cover and place in the proof box for 5 - 10 minutes
Note: Proof this product the same amount of time as other pastries.



PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 14 - 18 minutes
Note: Bake times may vary by bakery-cafe



FINISH
Pecan Braids must be brushed with white icing immediately after removing from oven (Fig. 10)
Mix together 1 - Black/Grey (#6) scoop of white icing with 1 - Silver (#100) scoop of water in a small container and brush onto pastries
Note: This white icing mix may only be used for Pecan Braids
Note: Use a separate container so the icing in the bucket does not become contaminated
Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS
A high quality pastry dough filled with pecan filling, topped with a pecan half, and finished with a white icing glaze.



QUALITY ASSURANCE
1. When forming pastries, only work with cold dough. If dough gets warm, place back into the cooler.
2. Over proofing will cause the product to lose its flakiness.
3. Under baking will cause the product to collapse and centers will look doughy.
4. Braid should have 2 twists with sealed ends.



ESTIMATED HANDS-ON TIME
18 minutes for 12 pastries



FRESH FRUIT PASTRY

FRESH FRUIT PASTRY

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE	192 PER CASE	RAW WEIGHT	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.38 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.875" x 4.125" x .45" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	5.75" x 4.0" x 1.5" (+/- .25")

PAN UP	
Pan:	Screen
Amount:	12 (4x3)
Prep:	Pan Liner



PAN UP PREP
Pull pastry blanks from the freezer and place up to 12 on a lined screen
Place pastries in the cooler to thaw under a covered rack
Pastry blanks must be panned up the same day product is baked - shape product as soon as workable

PRE PROOF PREP
Fold the pastry so that it forms a triangle (Fig. 1)
Cut the 2 pastry strips 0.5" from each edge, ensuring that the cuts do not touch each other (Fig. 2)
Unfold the pastry dough (Fig. 3)
Take the bottom strip and fold it by bringing it up - the bottom strip should lay right underneath the top strip (Fig. 4)
Take the top strip and fold it by bringing it down (Fig. 5)
Evenly egg wash entire pastry (Fig. 6)
Place 1 Silver (#100) scoop of pastry cream in the center of the pastry (Fig. 7)



PROOF
Place in the proof box until layers become visible and start to split - approximately 20 - 25 minutes
Rack must be uncovered



PROOF SPECS - N/A
PRE BAKE PREP - N/A

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 14 - 18 Minutes
Note: Bake times may vary by cafe



FINISH
Allow to cool for 30 minutes
Place another 1 Silver (#100) scoop of pastry cream in the center of the pastry (Fig. 8)
Place 1 strawberry piece (1/4 of a whole strawberry, depending on size), 2 pieces of pineapple, and 3 blueberries on top of the pastry cream (Fig. 9)
Spray fruit glaze on top of the entire pastry (Fig. 10)
Allow to dry for 10 minutes then dust the top with powdered sugar (Fig. 11)
Refer to the back side of this page for ideal product appearance
Note: Baker will only top a few pastries after baking. The rest of the pastries will be topped by retail associates as needed throughout the day.



QUALITY CHARACTERISTICS
Our high quality laminated pastry baked to a golden brown color. It is topped with pastry cream, fresh strawberries, blueberries, and pineapple then finished off with a glaze and dusted with powdered sugar.



QUALITY ASSURANCE
1. General manager should tell the baker how many pastries need to be topped for opening.
2. Do not spray the dough blank with water prior to shaping as it will stick when being manipulated.
3. When forming pastries, only work with cold dough. If dough gets warm, place back into the cooler.
4. Over proofing will cause the product to lose its flakiness.
5. Under baking will cause the product to collapse and the centers will look doughy.
6. Opened Pastry Cream should be labeled and refrigerated.
7. Bakers should use the same pre-cut fruit that is being used on the salad line.



ESTIMATED HANDS-ON TIME
7 minutes 30 seconds for 12 pastries



FOUR CHESSE EGG SOUFFLE

FOUR CHEESE EGG SOUFFLE



PACKAGE	20 / BAG	RAW WEIGHT	6 oz.
STORAGE	FREEZER	BAKED WEIGHT	5.25 oz. (+/- .25 oz.)
SHELF LIFE FROZEN	60 DAYS	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY PREPARED SOUFFLE	DIMENSION BAKED	4" X 2"

Diameter X Height

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP			<p>Fig. 1</p>
Pan: Pecan Mold Pans Amount: 6 or 15 Prep: Pan Spray			
PAN UP PREP			<p>Fig. 2</p>
Pull Pastry Blanks from the freezer Place up to 12 pieces on a lined baking screen Rack, cover and thaw in the walk-in cooler for 3 hours Spray the bottom and sides of the mold with pan spray (Fig. 1) Gently and evenly stretch the dough into a 6" X 6" square (blade width of a dough knife) (Fig. 2) Place the dough in the baking mold and gently form to the mold (Fig. 3) Pull egg mix from the cooler (pour bags into container) Place 2 Red scoops (#24) of egg mix in each soufflé (Fig. 4) Fold corners in gently, ensuring that they do not touch or overlap (Fig. 5)			
<p>Note: Egg mix should not be taken out of the cooler until all pastry blanks are stretched, then should be returned to the cooler once soufflés are filled.</p>			<p>Fig. 3</p>
PRE PROOF PREP			
N/A			<p>Fig. 4</p>
PROOF			
N/A			<p>Fig. 5</p>
PRE BAKE PREP			
N/A			<p>Fig. 6</p>
BAKE - RACK OVEN	BAKE - DECK OVEN	BAKE NOTES	
Temp: 360° Vent: Open Steam: 20 Seconds Time: 25 Minutes	Temp: 400° Vent: Closed Steam: 20 (Preset) Time: 30 - 35 Minutes	Bake to minimum internal temperature of 165° Record the time and temp. on the soufflé tracking chart Place a sheet pan under the soufflé pan when baking in the deck oven	
FINISH			
Allow the soufflés to cool for 2-3 minutes (Fig. 6) Place the baked soufflés into the paper soufflé cups Place an expiration time for the soufflés (90 minutes)			
QUALITY CHARACTERISTICS			
An egg mixture laced with White Cheddar, Romano, Parmesan and Neufchatel cheeses that is served warm in a flakey buttery croissant shell			
QUALITY ASSURANCE			UTENSILS NEEDED
If the soufflés are flipped without the recommended cooling time, you will risk damaging the product Pull all the dough corners towards the center of the soufflé - do not seal together If the corners are sealed the dough will not be able to rise freely with the soufflé as it bakes The bake time will need to be adjusted in accordance to the size of the bake load Egg mix can be held in the cooler (40 degrees F or less) for up to 48 hours, "day dot" the container Soufflés prepared for late bakes must be covered and held 40 degrees (F) or less Baked soufflés have a shelf life of 90 minutes. The product must be discarded after 90 minutes			#24 Bench Scraper



SPINACH & ARTICHOKE EGG SOUFFLE







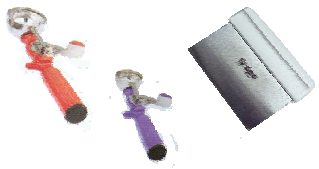
SPINACH & ARTICHOKE EGG SOUFFLE



PACKAGE	20 / BAG	RAW WEIGHT	6.5 oz.
STORAGE	FREEZER	BAKED WEIGHT	5.75 oz. (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY PREPARED SOUFFLE	DIMENSION BAKED	4" X 2"

Diameter X Height

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP			 <p>Fig. 1</p>  <p>Fig. 2</p>  <p>Fig. 3</p>  <p>Fig. 4</p>  <p>Fig. 5</p>  <p>Fig. 6</p>
Pan: Pecan Mold Pans Amount: 6 or 15 Prep: Pan Spray			
PAN UP PREP			
Pull Pastry Blanks from the freezer Place up to 12 pieces on a lined baking screen Rack, cover and thaw in the walk-in cooler for 3 hours Spray the bottom and sides of the mold with pan spray (Fig. 1) Gently and evenly stretch the dough into a 6" X 6" square (blade width of a dough knife) (Fig. 2) Place the dough in the baking mold and gently form to the mold (Fig. 3) Pull egg mix from the cooler (pour bags into container) Place 2 Red scoops (#24) of egg mix in each souffle (Fig. 4) Sprinkle 1 Orchid scoop (#40) of Asiago Cheese on top (Fig. 5) Fold corners in gently, ensuring that they do not touch or overlap (Fig. 6)			
Note: Egg mix should not be taken out of the cooler until all pastry blanks are stretched, then should be returned to the cooler once souffles are filled.			
PRE PROOF PREP			
N/A			
PROOF			
N/A			
PRE BAKE PREP			
N/A			
BAKE - RACK OVEN	BAKE - DECK OVEN	BAKE NOTES	
Temp: 360° Vent: Open Steam: 20 Seconds Time: 25 Minutes	Temp: 400° Vent: Closed Steam: 20 (Preset) Time: 30 - 35 Minutes	Bake to minimum internal temperature of 165° Record the time and temp. on the souffle tracking chart Place a sheet pan under the souffle pan when baking in the deck oven	
FINISH			
Allow the souffles to cool for 2-3 minutes Place the baked souffles into the paper souffle cups Place an expiration time for the souffles (90 minutes)			
QUALITY CHARACTERISTICS			
An egg mixture laced with spinach and artichoke mixture, topped with Asiago cheese, baked and served warm in a flakey buttery croissant shell			
QUALITY ASSURANCE			
If the souffles are flipped without the recommended cooling time, you will risk damaging the product Pull all the dough corners towards the center of the souffle - do not seal together If the corners are sealed the dough will not be able to rise freely with the souffle as it bakes The bake time will need to be adjusted in accordance to the size of the bake load Egg mix can be held in the cooler (40 degrees F or less) for up to 48 hours, "day dot" the container Souffles prepared for late bakes must be covered and held 40 degrees (F) or less Baked souffles have a shelf life of 90 minutes. The product must be discarded after 90 minutes			
UTENSILS NEEDED			
			



SPINACH & BACON EGG SOUFFLE




SPINACH & BACON EGG SOUFFLE



PACKAGE	20 / BAG	RAW WEIGHT	6.5 oz.
STORAGE	FREEZER	BAKED WEIGHT	5.75 oz. (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSION RAW	N/A
SHELF LIFE THAWED	1 DAY PREPARED SOUFFLE	DIMENSION BAKED	4" X 2"

Diameter X Height

PRODUCT SPECIFICATION AND INFORMATION SHEET

PAN UP			  
Pan: Pecan Mold Pans Amount: 6 or 15 Prep: Pan Spray			
PAN UP PREP			
Pull Pastry Blanks from the freezer Place up to 12 pieces on a lined baking screen Rack, cover and thaw in the walk-in cooler for 3 hours Spray the bottom and sides of the mold with pan spray (Fig. 1) Gently and evenly stretch the dough into a 6" X 6" square (blade width of a dough knife) (Fig. 2) Place the dough in the baking mold and gently form to the mold (Fig. 3) Pull egg mix from the cooler (pour bags into container) Place 2 Red scoops (#24) of egg mix in each souffle (Fig. 4) Sprinkle 1 Orchid scoop (#40) of Asiago Cheese on top (Fig. 5) Place 1/4 piece of pre-cooked bacon on top (Fig. 6) Fold corners in gently, ensuring that they do not touch or overlap (Fig. 7) Note: Egg mix should not be taken out of the cooler until all pastry blanks are stretched, then should be returned to the cooler once souffles are filled.			
PRE PROOF PREP			
N/A			
PROOF			
N/A			
PRE BAKE PREP			
N/A			
BAKE - RACK OVEN	BAKE - DECK OVEN	BAKE NOTES	   
Temp: 360° Vent: Open Steam: 20 Seconds Time: 25 Minutes	Temp: 400° Vent: Closed Steam: 20 (Preset) Time: 30 - 35 Minutes	Bake to minimum internal temperature of 165° Record the time and temp. on the souffle tracking chart Place a sheet pan under the souffle pan when baking in the deck oven	
FINISH			
Allow the souffles to cool for 2-3 minutes Place the baked souffles into the paper souffle cups Place an expiration time for the souffles (90 minutes)			
QUALITY CHARACTERISTICS			
An egg mixture laced with spinach and bacon mixture, topped with Asiago cheese and bacon, baked and served warm in a flakey buttery croissant shell			
QUALITY ASSURANCE			
If the souffles are flipped without the recommended cooling time, you will risk damaging the product Pull all the dough corners towards the center of the souffle - do not seal together If the corners are sealed the dough will not be able to rise freely with the souffle as it bakes The bake time will need to be adjusted in accordance to the size of the bake load Egg mix can be held in the cooler (40 degrees F or less) for up to 48 hours, "day dot" the container Souffles prepared for late bakes must be covered and held 40 degrees (F) or less Baked souffles have a shelf life of 90 minutes. The product must be discarded after 90 minutes			
UTENSILS NEEDED			
			



SMOKED GOUDA & SAUSAGE SOUFFLE

SMOKED GOUDA & SAUSAGE SOUFFLE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192/CASE	RAW WEIGHT	6.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT W/TOPPING	6.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	4.0" X 2.0" (+/- .25")

PAN UP
 Pan: Souffle or Pecan Roll pans
 Amount: 6 or 15
 Prep: Pan Spray



PAN UP PREP

Pull pastry blanks from the freezer
 Place dough blanks on a lined sheet pan
 Place on a rack, cover and thaw in the walk-in cooler for 3 hours
 Spray the bottom and sides of the mold with pan spray
 Gently and evenly stretch the dough into a 6" x 6" square (blade width of a bench scraper)
 Place the dough in the baking mold and gently form to the mold (Fig. 1)
Note: When using a knife, always wear a cut resistant glove on the hand that is not holding the knife and always cut on the cutting board
 Cut sausage patties 5 times horizontally and 5 times vertically, as shown in (Figs. 2&3)
Note: Allow frozen sausage patties to thaw for 5 minutes prior to cutting - 1 sausage patty fills 2 souffles
 Place 1 Red (#24) scoop of sausage pieces in the dough blank (Fig. 4)
 Place 3 Orchid (#40) scoops (2.25 oz.) of the egg souffle mix on top of the sausage (Fig. 5)
 Return souffle mix to the cooler immediately after use
 Cut Gouda cheese slices into 8 equal sized triangles as shown in (Fig. 6)
 Place 3 Gouda cheese triangles on top of the egg mixture (Fig. 7)
 Pull the corners of the dough over the mixture, but do not make a seal with the dough (Fig. 8)
 Garnish each souffle with 3 cut pieces of sausage (Fig. 9)



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE

	RACK OVEN	DECK OVEN	BAKE NOTES
Temp:	360 Degrees	400 Degrees	Bake to minimum internal temperature of 165 degrees Record the time and temp. in the Temp Log Book
Vent:	Open	Closed	
Steam:	20 Seconds	20 Seconds (preset)	
Time:	25 Minutes	30 - 35 Minutes Place an inverted sheet pan under the souffle pan	



FINISH

While in the oven, using a thermometer take the temperature of the souffle. It must be a minimum of 165°
 Allow to cool for 2 - 3 minutes
 Using a spatula, remove souffles and place into souffle cups - mark with an expiration time for 90 minutes
 Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS

An egg mixture laced with sausage and smoked Gouda cheese, baked and served warm in a flaky buttery pastry shell



QUALITY ASSURANCE

1. If the souffles are removed without the recommended cooling time, you will risk damaging the product.
2. Pull all the dough corners towards the center of the souffle - do not seal together.
3. If the corners are sealed the dough will not be able to rise freely with the souffle as it bakes.
4. The bake time will need to be adjusted in accordance to the size of the bake load.
5. Egg mixture can be held in the cooler for up to 72 hours (24 hours to thaw plus 48 hours opened).
6. Egg mixture container must be labeled with name and expiration date.
7. Souffles prepared for late/day bakes must be covered and held at 40° or less.

ESTIMATED HANDS-ON TIME
 6 minutes 20 seconds for 6 souffles



ROASTED TOMATO & FETA EGG SOUFFLE

ROASTED TOMATO & FETA EGG SOUFFLE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192/CASE	RAW WEIGHT W/TOPPING	6.25 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT W/TOPPING	5.75 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	4.0" X 2.0" (+/- .25")

PAN UP
Pan: Souffle or Pecan Roll pans
Amount: 6 or 15
Prep: Pan Spray

TOOLS NEEDED


PAN UP PREP

Pull pastry blanks from the freezer
 Pull enough blanks for the pan-up arrange on a sheet pan(s) in a single layer
 Place the pans on a rack, cover and thaw in the walk-in cooler for 3 hours
 Lightly spray the bottom and sides of the mold with pan spray
 Gently and evenly stretch the dough into a 6" x 6" square (blade width of a bench scraper)
 Place the dough in the baking mold and gently form to the mold (Fig. 1)
 Pull the 4 Cheese egg mix from the cooler (pour bags into container)
 Place 3 - Orchid #40 scoops (2.25 oz.) of the egg soufflé mix into the dough (Fig. 2)
 Sprinkle 1 Orchid (#40) scoop of feta cheese on top of the egg mix (Fig. 3)
 Place 3 roasted tomatoes on top, as shown in (Fig. 4)
 Pull the corners of the dough over the mixture, taking care not to overlap (Fig. 5)
 Garnish each soufflé with 1 bigger sized roasted tomato on top (Fig. 6)



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP - N/A

BAKE

	RACK OVEN	DECK OVEN	BAKE NOTES
Temp:	360 Degrees	400 Degrees	Bake to minimum internal temperature of 165 degrees
Vent:	Open	Closed	Record the time and temp. in the Temp Log Book
Steam:	20 Seconds	20 Seconds (preset)	
Time:	25 Minutes	30 - 35 Minutes	
		Place a sheet pan under the soufflé pan	

FINISH

Temp the soufflé while in the oven - the baked soufflé must be a minimum of 165 degrees
 Remove the fully baked soufflés from the oven and allow to cool for 2 - 3 minutes
 Prepare the soufflé molds by placing the expiration time (90 minutes) on the bottom
 Remove soufflés from the mold and place into paper soufflé cups
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Our flaky buttery pastry filled with our 4 cheese soufflé mix, feta cheese and roasted tomatoes.

QUALITY ASSURANCE

1. If the soufflés are under baked and flipped out of the mold, you will risk damaging the product.
2. Pull the dough corners towards the center of the soufflé - there should be a visible + sign.
3. If the corners are sealed the dough will not be able to expand with the soufflé as it bakes.
4. The bake time will need to be adjusted in accordance to the size of the bake load.
5. Egg mix can be held in the cooler for up to 72 hours.
6. Soufflés prepped for late/day bakes must be covered and held 40 degrees (F) or less.

ESTIMATED HANDS-ON TIME
6 minutes 20 seconds for 6 soufflés



BUTTER CROISSANT

BUTTER CROISSANT



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	160 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	2.5 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	6.0" L x 1.25" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	5.25" x 5.0" x 2.25" (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 9
Prep: Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull croissants from the freezer and place up to 9 on a lined sheet pan (Fig. 1)
 Let thaw for approximately 30 minutes
 Shape the croissant by bending the two ends towards each other
 Overlap the ends by .5" and firmly pinch the two ends together (Fig. 2)
Note: The shaped croissant should be close to a perfect circle with an opening in the center of approximately 1" across
 The "tail", which is in the center of the croissant must always be placed on the bottom (Fig. 3)
 Place on a covered rack in the cooler with the rest of the pan up

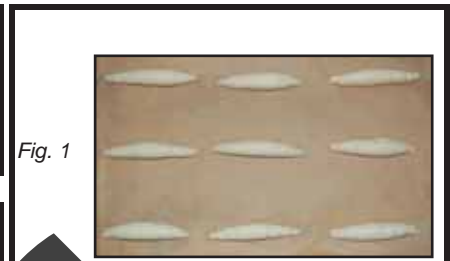


Fig. 1

PRE PROOF PREP

The next day, pull croissants out of the cooler and re-pinch ends on any croissants that may have opened overnight

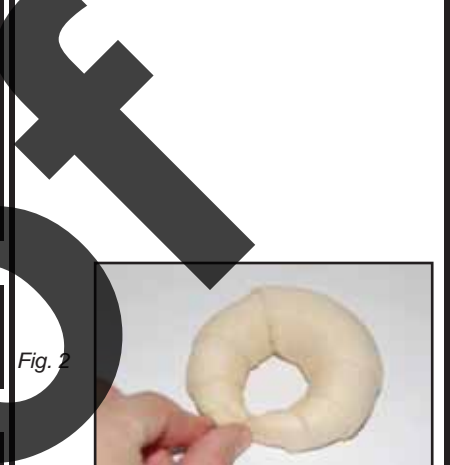


Fig. 2

PROOF

Floor proof croissants for 45 minutes under a covered rack
 Remove rack cover and place in the proof box for 45 - 55 minutes
Note: Proof box must hold an internal temperature of 90 degrees and 90% humidity

PROOF SPECS

4.5" x 4.25" x 1.75" (LxWxH)

PRE BAKE PREP

Place on the floor under a covered rack for 20 - 30 minutes
 Egg wash croissants evenly by rotating the pan while spraying (Fig. 4)

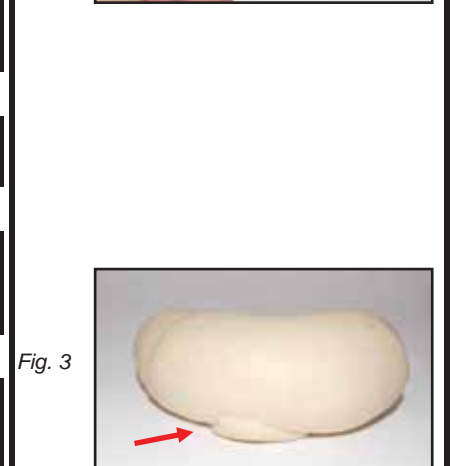


Fig. 3

BAKE

Temp: 400 Degrees
 Vent: Closed
 Steam: 15 seconds
 Time: 13 - 16 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

This is a traditional plain butter croissant, made of yeast-risen laminated dough with a full butter flavor and a hint of fermentation. The baked shape should be uniform, very slightly oval with the ends touching and a small opening in the center. The interior should have a cream color appearance with a spiral shaped web of dough and air pockets.

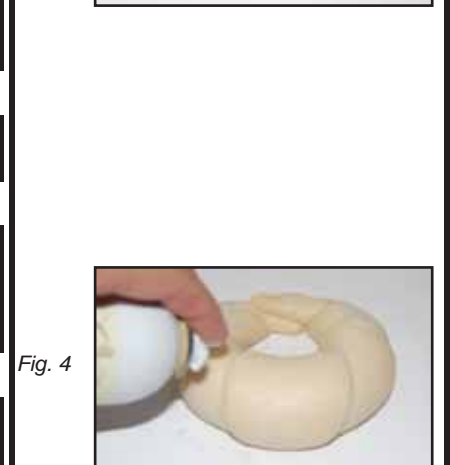


Fig. 4

QUALITY ASSURANCE

1. Visibly wet pan liner around the product before baking - proof box is too warm and butter melted.
2. Excessively greasy pan liner after baking - over proofed, oven temperature too low.
3. Croissant does not hold its shape after bake - product was under baked.
4. Croissant lacks shine after bake - insufficient egg wash, insufficient floor time after coming out of the proof box.

ESTIMATED HANDS-ON TIME
5 minutes for 9 croissants