



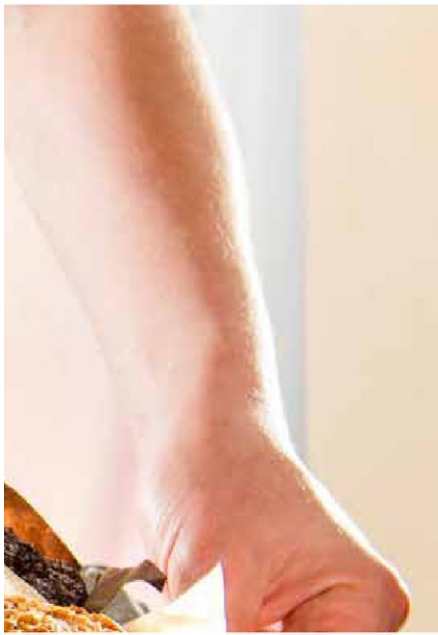
**BAKING CAN BE BOTH
TIME-CONSUMING AND
CHALLENGING**

for even the best-staffed operations. However, fresh baked goods are a must for menus.

MORE TIME. MORE LABOR. MORE SKILL. Almost every foodservice operation could use all of these to bolster service, profits, and the ability to make more than just “center of the plate” convenience items. Operations today are seeking more solutions across the board, including when it comes to baking, as they plan diverse menu rotations to satisfy guests’ palates, nutritional needs, and culinary interests.

Baking is a task that can be both time-consuming and challenging for even the best-staffed operations. However, fresh baked goods are a must for menus. Bakery goods account for more than \$800 million in sales each year,¹ and knowing that items are baked on-site positively impacts consumer perception and the willingness to pay more.²

The Chefs of the Mills team at General Mills Foodservice prides itself on helping operations to “bake better.” We often work alongside foodservice teams to help them maximize their labor and equipment, identify products that offer efficiencies yet don’t sacrifice quality, and share tips to make baking efforts go further.



A BAKER'S DOZEN TIPS TO BAKE *better*

BY JESSIE KORDOSKY

I tapped two of our team members with extensive baking experience, particularly baking in noncommercial foodservice settings, to share some of their best advice and ingredients for success with baking.

"We are constantly asked, 'how can I manage everything we need to make every day?' from operators who are short-staffed," said Chef Sonja Kehr, CEC, CDM, CFPP. "Operators need shortcuts but don't want to over-trim menus or risk losing guest satisfaction. Advance planning—and a back-up plan—are the keys to successful baking in any operation."

"Many bakers are also cooks and schedulers—they're doing it all," said Chef Ted Osorio, CEPC. "They want simple options for putting out quality products that don't take away from the rest of their work. We can help them find simple solutions that bring back the excitement for baked goods."

A BAKER'S DOZEN: 13 PRO TIPS FOR BAKED-IN SUCCESS

Chefs Kehr and Osorio offer the following top tips to help foodservice operations consistently bake up profitable and popular baked goods:

1) Equip your kitchen with the right tools.

While an internal thermometer for each oven might add up fast, "they are quite inexpensive for the value they bring," said Kehr. An internal thermometer can quickly let you know if you need to add or reduce bake time. They can also help you identify "hot spots" or inconsistencies so you "know when to turn the oven down or where to position your products," Osorio added.

2) Do some quick math.

Kehr encourages foodservice operators to examine a full month or payroll cycle, then determine the number of baked goods they'll need, including special orders and signature items. Staff can then establish how many of these can be baked ahead, frozen, and finished or thawed on the day of service. Operations can batch-bake items that will be served hot daily, such as croissants and biscuits.

For example, "if you only have time to bake one day a week, plan to prep cakes week one; then dedicate week two to bars, cookies, and brownies; and use week three for muffins or

breakfast pastries. It's much easier to manage the load if you're not all over the place," Kehr added.

3) The baker's mantra: freezer to oven.

With the plethora of freezer-to-oven options available today, operations can capitalize on a profit opportunity by offering easy, indulgent, fresh-baked goods that patrons crave. These items ensure there is always something mouth-watering for guests and residents: "An empty case can't make any sales and prepping for that rainy day also helps cover call-offs, vacations, and sick days," Kehr said.

4) Adopt easy recipes.

If you can use one or two pre-mixed products instead of 20 separate ingredients, your operation will save time and money. Your team can also add a special flourish—fresh fruit or a chocolate drizzle on top of your favorite baked goods—to make items your own. Osorio shared that he recently helped an operation save seven ingredients—not to mention precious time and money—by using a simple and delicious mix for crinkle cookies.



REFERENCES

Scan QR code to view the list of resources for this article.

TURKEY GYRO BITES WITH TZATZIKI SAUCE

Makes 64 servings



INGREDIENTS

Gyro Wrap

- 32 ea. wholegrain frozen biscuit dough

Turkey Filling

- 8 cups ground turkey
- 1/3 cup paprika
- 1/3 cup Herbs de Provence, chopped
- 1 Tbsp. Kosher salt
- 1 Tbsp. black pepper

Tzatziki Sauce

- 2 cups plain, nonfat yogurt
- 2 cups cucumbers, seeded, strips
- 1 cup red onion slices, thin, halved
- 2 Tbsp. garlic, fresh, minced
- 2 Tbsp. lemon juice
- 1/4 cup dill, fresh, chopped
- 1 Tbsp. Kosher salt
- 1 tsp black pepper

Toppings

- 1/3 cup olive oil
- 1/3 cup Herbs de Provence, chopped
- 1-1/4 cups tomatoes, fresh, diced
- 3-1/4 cups iceberg lettuce, shredded

INSTRUCTIONS

Prep

- Thaw and cover biscuit dough on parchment-lined sheet pan for at least 3 hours under refrigeration.

Filling

- Combine all ingredients in large skillet, incorporating dry ingredients evenly.
- Cook over medium heat, stirring occasionally until meat is browned.

Tzatziki Sauce

- Stir together all ingredients in large mixing bowl with whisk until combined.
- Serve immediately or refrigerate until needed.

Gyro

- Cut each biscuit in half; then roll each half biscuit on flour-dusted bench to 1/8 thickness round using a flour dusted rolling pin.
- Place each half biscuit 1 inch apart on parchment-lined baking sheet.
- Brush each half round with approx. 1/4 tsp olive oil, and sprinkle with approx. 1/4 tsp Herbs de Provence.
- Bake as directed below.
 - > Convection oven: 375° F for 4-6 min.
 - > Standard oven: 425° F for 8-10 min.

ASSEMBLY

1. Place warm gyro bread on bottom of serving plate and spoon 1 oz of turkey filling along center of gyro.
2. Sprinkle evenly across meat, 0.13 oz each of tomato and lettuce.
3. Drizzle 0.5 oz Tzatziki Sauce evenly over fillings; cut in half and fold gyro together.
4. Place 2 picks on each end of the gyro and serve immediately.

5) Turn to workhorse ingredients.

Biscuit dough and a general muffin mix can go a long way toward crafting a delicious baking program. You can use these simple but effective products for a full month of baked goods, customizing them by adding stir-ins, fillings, or different shapes.

6) Quality doesn't have to cost an arm and a leg.

"Quality doesn't always mean expensive or imported," Kehr said. "It means you need something versatile that performs consistently each time you use it.

For some operations, that's choosing the right flour when making scratch items. For others, they need to know something is always baked properly, no matter which cook puts it in the oven."

7) Ready, set, calibrate.

When products are baked at the proper oven temperature, you enjoy consistent coloration and texture without drying out the product or the risk of underbaking. This simple step reinforces the quality and consistency of production.

8) Weigh in.

Weight is the most accurate measurement when using mixes or scaling recipes, especially when numbers begin to wear off older measuring containers and units. Remember to zero out the weight of the container before you add water or anything else to it. Weighing is also the fastest way to measure.

9) Pan in on your cookware.

If you can only have a couple pans, look to hotel or sheet pans as they are a great multi-purpose option for baking. You can bake as indicated, then cut biscuits

For more recipe ideas, visit www.generalmillsfoodservice.com

or bars into squares, fingers, triangles, or jelly rolls for different looks. If it's in the budget, muffin pans are great for muffins and cupcakes alike. Fun tip: Bake plain cupcakes, then let guests decorate them with frosting, sprinkles, mini chocolate chips, and more.

10) A biscuit is more than just a biscuit.

Biscuits truly have endless possibilities. You can bake, steam, fry, griddle, panini, waffle, stuff, and wrap them. You can press them for pizzas and flatbreads, shape them into bread bowls, stretch them for naan, or top them to make sandwich buns. "And that's just off the top of my head!" Kehr enthuses.

11) Package items to go.

Patrons are increasingly looking for food they can take with them. Baked goods such as muffins, cinnamon rolls, scones, and biscuits are perfect to package individually. Plus, offering bakery items as a to-go option expands appeal to a wider audience and invites more incremental revenue.

12) Baked goods aren't just for breakfast or dessert.

More than 50 percent of muffin purchases—the top-selling sweet baked good³—are made outside of breakfast.² Likewise, scones are driven largely by impulse purchases and more than 40 percent are eaten after noon. When you bake up a batch of goodies, offer them throughout the



BLUEBERRY STREUSEL MUFFINS
Makes 24 muffins

INGREDIENTS

- 48 ea. Blueberry Muffins, Freezer-to-Oven
- 1 cup Streusel topping

INSTRUCTIONS

Streusel Topping (Bulk Recipe)

- To make streusel, combine 5 lb (1 box) mix and 1 lb (2 cups) butter in mixer bowl.
- Mix using paddle attachment on low speed until fine crumbs form, about 2 minutes.
- Set aside 1 cup of streusel for muffins; refrigerate remaining streusel up to two weeks.

ASSEMBLY

1. Place 2 pucks (thawed) into each greased or paper-lined muffin cup.
2. Sprinkle approx. 2 tsp streusel evenly over top and bake as directed below; allow to cool slightly before serving.
 - > Convection oven: 325°F for 27-31 mins.*
 - > Standard oven: 375°F for 33-37 mins.

* Rotate pans in convection oven one-half turn after 13 mins. of baking.

day as a welcome surprise to guests and patrons.

13) Don't forget about savory options.

"Pie dough is one of the most versatile options out there," Osorio said. "You can use it for pot pies, flatbreads, and empanadas for savory options, and pies and tarts for sweet." Biscuit dough is also a perfect base for a variety of creative savory meals. When your products serve multiple purposes, your budget and guest satisfaction ratings will both go further.

SUMMING IT UP

Whether offered as a standalone item or as a side to a main meal, baked goods play an important role in drawing traffic to your operations and encouraging participation.

Fortunately, there are more options than ever for simplifying baking with standout products and a few shortcuts to save time, money, and labor while offering crowd-pleasing baked goods that smell great and taste even better. 🍪



JESSIE KORDOSKY | ✉ jessie.kordosky@genmills.com

Chef Jessie Kordosky is a member of the Chefs of the Mills—specialized culinary professionals at General Mills Foodservice who offer training, ideas, and inspiration with a mission to help foodservice operations thrive. Visit www.generalmillsfoodservice.com to learn more.