

# Menu Solutions



HOLIDAY COLLECTION  
FALL/WINTER EDITION



**Special Edition!**  
12 RECIPES  
TO INSPIRE YOU AND  
YOUR KITCHEN  
STAFF





# CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

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

▼ Cardamom Buns, Page 8



# 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



CUSTOM PRODUCTS

## NICK JONES

**Favorite product:** Pillsbury™ Freezer-to-Oven Chocolate Croissant

*"I love having the opportunity to blend my passion for culinary creativity with strategic thinking to develop new and innovative solutions that meet the evolving needs of our customers."*



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

## JESSIE KORDOSKY

**Favorite product:** Pillsbury™ Frozen Biscuit Dough Southern Style

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



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."*



LODGING, MULTI-UNIT RESTAURANTS

## KEVIN RELF

**Favorite product:** Pillsbury™ Freezer-to-Oven Croissant Dough

*"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."*



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."*



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# Apple Cinnamon Chai Muffins

Pillsbury™ Cinnamon Roll Dough is diced, mixed with apple pie filling and spices to create a delicious muffin option for your menu.



**Yield:** 12 muffins



[VIEW RECIPE](#)

## Ingredients

### PREP

- Pillsbury™ Supreme™ Freezer-to-Oven Frozen Cinnamon Roll Dough 5 oz (42394) (2 lb 8 oz) 8 each

### ASSEMBLY

- Diced apple pie filling, prepared (2 lb 6 oz) 4 cups
- Cardamom, ground 1 1/3 Tbsp
- Ginger, ground 1 1/3 Tbsp
- Allspice, ground 2 tsp
- Sanding sugar 1 Tbsp

## Directions

### PREP

1. Thaw cinnamon roll dough covered, either at room temperature 15-30 minutes until partially thawed or overnight under refrigeration.

### ASSEMBLY

1. Cut each partially thawed rolls into 8 pieces; place into a bowl.
2. Add pie filling, cardamom, ginger and allspice; stir together until thoroughly combined.
3. Scoop approx. 6 oz of mixture into paper-lined or well-greased jumbo muffin pans.
4. Top with 1/4 tsp sanding sugar and bake as directed until golden brown; allow to stand 10-15 minutes before serving.

### BAKE

Convection Oven\* | 350°F | 20-23 minutes

Standard Oven | 400°F | 26-30 minutes

\*Rotate pan baked in convection oven one-half turn (180°) after 10 minutes of baking.



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Swap in different pie filling flavors and spices to match the season.



**MEDIUM PREP**

# Cardamom Buns (Kardemummabullar)

Pillsbury™ Croissant Dough transforms into a tender Scandinavian cardamom bun, perfect for your bakery case.

Yield: 12 buns



VIEW RECIPE

## Ingredients

### PREP

- Pillsbury™ Frozen Croissant Dough All Butter Pinched, 2.75 oz (32114) (2 lb 1 oz) 12 each

### GLAZE

- Granulated sugar (4 oz) 1/2 cup
- Water, cool (2 oz) 1/4 cup
- Cardamom, ground 1/2 tsp

### FILLING

- Butter, unsalted, softened (5 oz) 2/3 cup
- Granulated sugar (4 oz) 1/2 cup
- Brown sugar, packed (2 oz) 1/4 cup
- Cardamom, ground 1/2 tsp

### FINISHING

- Coarse sugar 2 tsp

## Directions

### PREP

1. Thaw croissant dough covered, either at room temperature for 1 hour or refrigerated overnight.

### GLAZE

1. Add sugar, water and cardamom to a small saucepan; bring to a boil.
2. Reduce heat and simmer until thickened slightly and cool completely.

### FILLING

1. Add softened butter, sugar, brown sugar and cardamom to a mixer fitted with paddle attachment.
2. Mix together on medium speed until fully combined and airy; set aside.

### ASSEMBLY

1. Un-pinch thawed croissant dough and stretch to form a 12-inch ribbon (do not unroll dough).

2. Coil dough ribbon once around 2 fingers, tucking free end in the hole between to form a doughnut shape.
3. Place hole-side up in greased or lined jumbo muffin pan; deposit #50 scoop of Filling into hole.
4. Bake as directed until golden brown.

### BAKE

Convection Oven\* | 325°F | 14-18 minutes  
Standard Oven | 375°F | 19-24 minutes

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

### FINISHING

1. Remove from oven and brush on Glaze and sprinkle with coarse sugar.
2. Allow to cool 5 minutes in pan; run knife around edges to loosen.



For finishing, swap coarse sugar with pearl sugar for more crunch.



MEDIUM-HIGH PREP



# Cinnamon Roll Cheesecake Stuffers

Pillsbury™ Cinnamon Roll Dough gets stuffed with a decadent cherry cheesecake filling and topped with Nature Valley™ Granola.

Yield: 18 rolls



VIEW RECIPE

## Ingredients

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (05358) (3 lb 6 oz) 18 each

### CHEESECAKE FILLING

- Cream cheese, softened (1 lb 8 oz) 3 cups
- Granulated sugar (8 oz) 1 cup
- Eggs, large, whole (6 oz) 3 each
- Heavy cream (2 oz) 1/4 cup

### ASSEMBLY

- Cherry pie filling, prepared (9 oz) 1 cup
- Nature Valley™ Granola Cereal Bulkpack Oats 'n Honey (27111) (2 oz) 1/2 cup

## Directions

### PREP

1. Thaw cinnamon rolls covered, either 20 minutes at room temperature or refrigerated overnight.

### CHEESECAKE FILLING

1. Add cream cheese and sugar to bowl of mixer fitted with paddle attachment.
2. Mix on medium speed for 2 minutes; stop mixer, scrape bowl and paddle.
3. Turn mixer on to medium speed then add eggs and cream slowly until fully incorporated.
4. Stop mixer, scrape bowl and paddle; mix on low speed an additional 1 minute.

### ASSEMBLY

1. Place thawed cinnamon rolls into greased, jumbo muffin pan; make a deep well in the center, pushing the dough to the sides.
2. Pour approx. 2 oz (1/4 cup) of Cheesecake Filling into center; add approx. 0.5 oz (1 Tbsp) cherry pie filling and sprinkle with 1 tsp granola.
3. Bake as directed until golden brown.

### BAKE

Convection Oven\* | 300°F | 18-20 minutes  
Standard Oven | 350°F | 24-28 minutes

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



Pipe 1 oz of whipped topping, then garnish with chocolate shavings and a drizzle of chocolate and raspberry sauces for a decadent plated dessert option.



MEDIUM PREP

# Coquito Cocktail

Yoplait® ParfaitPro® Dairy Free Vanilla Yogurt serves as the perfect base for this creamy, Puerto Rican-inspired spiked tropical beverage.



**Yield:** 30 - 3 oz servings



[VIEW RECIPE](#)

## Ingredients

### ASSEMBLY

- Evaporated milk (1 lb 12 oz) 3 1/2 cups
- Cream of coconut (1 lb 6 oz) 2 1/2 cups
- Yoplait® ParfaitPro® Dairy Free Vanilla Yogurt (16659) (1 lb) 1/3 bag
- Sweetened condensed milk (14 oz) 1 3/4 cups
- Spiced rum (12 oz) 1 1/2 cups
- Vanilla extract 1 tsp
- Cinnamon stick 1 each

Please be aware that ParfaitPro Dairy Free contains coconut allergen. Please take measures to avoid any cross-contamination of allergens by keeping utensils and prep areas clean and separate from other products. Please label your finished products with the appropriate allergens, including any dairy, coconut, or other allergens that are introduced with your recipe creation or otherwise.

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## Directions

### ASSEMBLY

1. Add evaporated milk, cream of coconut, yogurt, sweetened condensed milk, rum and vanilla extract to a large capacity blender (or prepare in batches).
2. Pulse until combined; stop blender and scrape edges with spatula.
3. Pour into a large pitcher and add cinnamon stick; refrigerate 2+ hours.

### FINISHING

1. Remove cinnamon stick and portion 3 oz into serving glasses; serve cold.



Add a sprinkle of ground cinnamon as final garnish prior to serving.



**MEDIUM-LOW PREP**



# Crookies (Croissant Cookies)

Pillsbury™ Croissant Dough and  
Cookie Dough come together  
for the ultimate bakery  
mash-up, delivering a unique  
twist on two favorites.



**Yield:** 12 servings



[VIEW RECIPE](#)

## Ingredients

### PREP

- Pillsbury™ Freezer-to-Oven Chocolate Croissant Dough Straight, 1.5 oz (13374) (1 lb 2 oz) 12 each

### ASSEMBLY

- Pillsbury™ Best™ Frozen Cookie Dough Puck Chocolate Chip, 1.2 oz (06686) (14 oz) 12 each

## Directions

### PREP

1. Thaw chocolate croissants, covered either 20 minutes at room temperature or refrigerated overnight.

### ASSEMBLY

1. Place thawed croissant dough in greased, jumbo muffin pan; place frozen cookie puck on top.
2. Add sheet of parchment paper then place a baking sheet on top of muffin pan.
3. Bake as directed; allow to cool 5-10 minutes in pan then remove and place top-side down on sheet pan to cool.

### BAKE

Convection Oven\* | 325°F | 24-26 minutes

Standard Oven | 350°F | 26-28 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.



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Swap out cookie dough flavors to change up the menu offering.



**MEDIUM-LOW PREP**

# Ginger Snap Yogurt Mousse Parfait

Layer rich Pillsbury™ Baked Brownie pieces with a spiced ginger snap yogurt mousse for a festive and indulgent parfait that's perfect for the season.

Yield: 32 parfaits



VIEW RECIPE

## Ingredients

### PREP

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

### YOGURT MOUSSE

- Yoplait® ParfaitPro® Low-fat Vanilla Yogurt (16632) (2 lb 8 oz) 5 cups
- Whipped topping (8 oz) 3 cups
- Molasses 1 Tbsp
- Ginger, puree, fresh 1 tsp
- Ginger, ground 1 tsp
- Orange zest, grated 1/2 tsp
- Cloves, ground 1/4 tsp
- Nutmeg, ground 1/4 tsp

### ASSEMBLY

- Ginger snap cookies (14 oz) 4 cups

## Directions

### PREP

1. Remove bottom parchment paper and cut frozen brownies in a 22x16 cutting pattern for approx. 3/4-inch pieces.
2. Allow brownie pieces to thaw completely.

### YOGURT MOUSSE

1. Add yogurt, whipped topping, molasses, ginger puree, ground ginger, orange zest, cloves and nutmeg to a large stainless mixing bowl.
2. Whisk together until mixture is well-blended then transfer either to piping bag or air-tight container and refrigerate.

### ASSEMBLY

1. Crush ginger snap cookies in a bag or food processor until coarsely ground.
2. Add 1 1/3 Tbsp ginger snap crumbs into bottom of 16 oz parfait cups.
3. Layer in approx. 1 oz (approx. 5) brownie pieces and 1 oz (2 Tbsp) Yogurt Mousse.
4. Add another 1 1/3 Tbsp ginger snap crumbs, approx. 1 oz (approx. 5) brownie pieces and 1 oz (2 Tbsp) Yogurt Mousse.
5. Serve immediately or cover and refrigerate up to 3 days for service.

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For an optional garnish, add candied ginger pieces. To create smaller servings, layer just one round of ginger snap crumbs, brownies, and mousse, finishing with extra crumbs on top. This recipe is also a great way to repurpose leftover brownie sheet pieces, helping reduce waste.





# Maple Crunch Smoothie Bowl

Yoplait® ParfaitPro® blends with almond butter, maple syrup and cinnamon to create a deliciously smooth and customizable smoothie bowl base, perfect for adding your favorite toppings.



**Yield:** 12 bowls



[VIEW RECIPE](#)

## Ingredients

### SMOOTHIE

- Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632) (4 lb) 1 pouch
- Almond butter (1 lb) 1 3/4 cups
- Maple syrup (3 oz) 1/4 cup
- Cinnamon, ground 1 Tbsp

### ASSEMBLY

- Nature Valley™ Oats & Honey Granola (27111) (1 lb 12 oz) 3 cups
- Raspberries, fresh (5 oz)
- Blueberries, fresh (5 oz)
- Pumpkin seeds, roasted (12 oz) 3 cups

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## Directions

### SMOOTHIE

1. Add 2 lb (1/2 bag) yogurt, almond butter, maple syrup and cinnamon to a large capacity blender (or prepare in batches).
2. Blend on high speed 1 minute; stop blender and stir with spatula.
3. Continue blending 30-60 seconds or until smooth.
4. Pour remaining 2 lb yogurt into a large mixing bowl then add blended mixture; stir to combine.
5. Fill serving bowls with 6 oz Smoothie mixture (3/4 cup); cover and refrigerate until chilled.

### ASSEMBLY

1. Top with 1/4 cup granola, 3-4 raspberries, 4-5 blueberries, and 1/4 cup pumpkin seeds just before serving; serve cold.

Garnish with flaked coconut and a drizzle of honey if desired.



**MEDIUM-LOW PREP**



# Peanut Butter Frozen Yogurt Bites

Yoplait® ParfaitPro® Yogurt transforms into a light yet indulgent peanut butter and chocolate frozen treat!



**Yield:** 8 — 2-piece servings



[VIEW RECIPE](#)

## Ingredients

### ASSEMBLY

- Yoplait® ParfaitPro® Yogurt Bulk Low Fat Vanilla 64 oz (16632) (1 lb 5 oz) 2 cups
- Peanut butter, creamy (12 oz) 1 1/2 cups

### FINISHING

- Chocolate chips, semisweet (1 lb 4 oz) 3 cups
- Peanuts, crushed (3 oz) 1/2 cup
- Flake finishing salt 2 Tbsp

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## Directions

### ASSEMBLY

1. Add yogurt and peanut butter to a food processor; pulse until combined.
2. Transfer mixture to piping bag then pipe approx. 2 oz into sprayed mini-muffin liners.
3. Freeze until fully set, approx. 1 hour.

### FINISHING

1. Melt chocolate in small, microwavable dish in 15-30 second increments, stirring in between.
2. Dip frozen bites into chocolate to fully cover, tapping off excess; immediately top with 1/2 Tbsp crushed peanuts and 1/3 tsp finishing salt.
3. Freeze until service.



Substitute other nut butters or non-nut butters for additional variety and dietary needs if desired.



**MEDIUM-LOW PREP**



# Prime Rib Panini

Transform your holiday prime rib offering into a sandwich special using our Pillsbury™ Baked Croissants and create a hot panini sure to impress your customers!



**Yield:** 12 servings



[VIEW RECIPE](#)

## Ingredients

### PREP

- Pillsbury™ Baked Croissant Pinched Sliced Butter, 3 oz (32104) (2 lb 4 oz) 12 each

### ASSEMBLY

- Stone ground mustard (8 oz) 1/2 cup
- Beef prime rib, prepared medium, 1/2-inch slices (4 lb 8 oz) 12 each
- Aged white cheddar cheese, sliced thick (2 lb 4 oz) 24 each
- Caramelized onions, prepared (1 lb 8 oz) 3 cups

### FINISHING

- Tomato slices (12 oz) 24 each
- Micro greens, rainbow mix (11 oz) 3 cups
- Horseradish au jus, prepared, hot (1 lb 8 oz) 3 cups

## Directions

### PREP

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

### ASSEMBLY

1. Spread 1 tsp mustard on each of the inside pieces of the croissant.
2. Place bottom croissant piece on parchment-lined sheet pan; add 1, 6 oz slice of prime rib.
3. Add 2 slices of cheese and 1/4 cup caramelized onions; top with remaining croissant piece.
4. Place on lightly greased panini press, preheated to 300°F.
5. Press closed and cook 4-6 minutes until cheese is melted and meat is warm.

### FINISHING

1. Open croissant and add 2 tomato slices and 1/4 cup micro greens; serve immediately with 2 oz horseradish au jus.



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



**MEDIUM-LOW PREP**



# Pumpkin Spice Stuffed Cinnamon Rolls

Pillsbury™ Cinnamon Rolls get a pumpkin spice twist, layered with gooey caramel and topped with spiced icing for an indulgent treat that's over the top.



**Yield:** 12 rolls



[VIEW RECIPE](#)

## Ingredients

### ASSEMBLY

- Caramel sauce, prepared (12 oz) 1 cup
- Pumpkin puree, canned (4 oz) 1/2 cup
- Pumpkin pie spice 1/2 tsp
- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (O5358) (2 lb 4 oz) 12 each

### FINISHING

- Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216) (1 lb 8 oz) 2 1/2 cups
- Pumpkin pie spice 1 tsp

## Directions

### ASSEMBLY

1. Combine caramel sauce, pumpkin puree and pumpkin pie spice in bowl until smooth and thoroughly mixed.
2. Add 1/8 cup mixture to paper-lined, lightly greased jumbo muffin pan.
3. Place frozen cinnamon roll, belt-side down, into each muffin well.
4. Bake until golden brown; run knife around edges of each roll and place inverted parchment-lined sheet pan on top before flipping over to remove rolls.

### BAKE

Convection Oven\* | 300°F | 20-22 minutes  
Standard Oven | 325°F | 28-30 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

### FINISHING

1. Fold together icing and pumpkin pie spice in bowl until well incorporated; transfer to piping bag with star tip.
2. Poke 1/2-inch hole in center of roll; pipe 2 oz of icing mixture with a rosette at top.
3. Drizzle 2 tsp of slurry mixture on each roll and serve.



Dust the finished rolls with pumpkin pie spice or garnish with a salted caramel macaron for an extra touch. Feel free to substitute your preferred cinnamon roll, adjusting ingredient quantities as needed.



**MEDIUM PREP**





# Smoky Vibes Cherry and White Chocolate Stuffed Cinnamon Rolls

Pillsbury™ Cinnamon Roll Dough gets elevated with cocktail cherries, white chocolate chips and smoked sea salt for all the smoky vibes.



**Yield:** 20 rolls



[VIEW RECIPE](#)

## Ingredients

### PREP

- Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3 oz (O5358) (3 lb 12 oz) 20 each

### ASSEMBLY

- Cocktail cherries, syrup reserved (4 oz) 60 each
- Cocktail cherry syrup, reserved (8 oz) 1 cup
- White chocolate chips (2 oz) 1/3 cup
- Smoked sea salt, flaky 1 2/3 Tbsp

## Directions

### PREP

1. Thaw cinnamon rolls covered, either at room temp. 30-60 minutes until flexible or refrigerated overnight.

### ASSEMBLY

1. Cut an “X” across each thawed cinnamon roll PARTIALLY through; unfold the edges to open.
2. Place cut-side up in a lined or sprayed muffin tin; deposit 3 cherries, 1 tsp cherry syrup, 1 tsp white chocolate chips and 1/4 tsp smoked sea salt in center of roll.
3. Bake as directed until golden brown.

### BAKE

Convection Oven\* | 325°F | 14-18 minutes

Standard Oven | 375°F | 20-25 minutes

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



Swap out the white chocolate chips for semi-sweet chocolate chips to change up the flavor.



**MEDIUM-LOW PREP**



# Turkey and Brie Stuffed Croissants with Lingonberries

Pillsbury™ Croissant Dough transforms turkey, lingonberries and brie into a holiday menu favorite.



**Yield:** 12 servings



[VIEW RECIPE](#)

## Ingredients

### PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 2.7 oz (13446) (2 lb) 12 each

### ASSEMBLY

- Deli turkey, sliced thin (12 oz) 12 pieces
- Brie cheese, sliced thin with rind (6 oz) 12 wedges
- Lingonberry jam spread (14 oz) 1 1/2 cups

## Directions

### PREP

1. Thaw croissants covered either at room temperature for 1 hour or refrigerated overnight.

### ASSEMBLY

1. Unroll thawed croissant dough on lightly floured surface; stretch into approx. 6-inch diameter circle.
2. Place 1 slice of turkey on center of dough; spread 2 Tbsp lingonberry jam on top then add 1 wedge of Brie cheese.
3. Bring 2, opposite sides of dough to the center over filling, followed by remaining 2 sides to form a parcel; pinch edges together to seal.
4. Place seam-side down on bench and gently roll to ensure edges are sealed, then place on parchment-lined sheet pan.
5. Bake as directed and serve warm.

### BAKE

Convection Oven\* | 350°F | 11-13 minutes

Standard Oven | 400°F | 16-18 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.



Roll dough in your choice of dried herbs and seasoning before baking if desired.



**MEDIUM PREP**



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