

CHEF

Collections

SOLUTIONS CATERED FOR YOU



FROM SIMPLE TO ELEVATED



CHEF
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SOLUTIONS CATERED FOR YOU
YOUR BUSINESS AT THE **Heart** OF OURS
FROM SIMPLE TO ELEVATED





BRINGS YOU:

- Foodservice solutions designed to streamline operations and increase guest satisfaction.
- 150 years of Pillsbury's™ baking expertise.
- All-day, anywhere options featuring croissants, biscuits, cinnamon rolls, brownies, and scones.

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PREP SCALE OVERVIEW

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, etc.)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



SWEET AND SPICY ROAST BEEF SANDWICH



CATERING TIER 1
Serve as is

Sweet and savory unite to create a unique sandwich offering that's sure to be the delicious talk of the town.

12 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Freezer-to-Oven Croissant Dough Chocolate Straight, 1.5 oz (13374)	1 lb 2 oz	12 each
HARISSA AIOLI		
Mayonnaise	8 oz	1 cup
Harissa paste	2 oz	3 ½ Tbsp
ASSEMBLY		
Roast beef slices	1 lb 8 oz	36 each
Pepper jack cheese slices	9 oz	18 each
Roasted peppers, jar, drained, julienned	6 oz	1 cup
Baby arugula	3 oz	4 cups

Instructions

PREP

- BAKE** croissants as indicated on package; allow to cool completely.
- SLICE** cooled croissants in half, lengthwise.

HARISSA AIOLI

- ADD** mayonnaise and Harissa paste to a small bowl; mix until well-combined.

ASSEMBLY

- SPREAD** approximately 1 tsp Harissa Aioli on each cut side of croissant pieces.
- PLACE** bottom croissant piece down and add 3 slices (2 oz) roast beef.
- TOP** with 1 ½ slices (1.25 oz) cheese, 1 ½ Tbsp (0.5 oz) roasted peppers and ½ cup (0.25 oz) arugula.
- ADD** remaining croissant piece, secure with a pick if desired and serve.



MEDIUM PREP

Chef's Tips: Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.

BISCUIT FRUIT TARTLETS



CATERING TIER 1
Serve as is

Pillsbury™ baked biscuits are the perfect base for this fun twist on mini fruit tarts.

12 - 1-piece servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Baked Golden Buttermilk Biscuit, 2.25 oz (38366), thawed	13.5 oz	6 each
ASSEMBLY		
Vanilla pudding, prepared	5 oz	½ cup
Strawberries, fresh, sliced	5 oz	1 cup
Raspberries, fresh	4 oz	1 cup
Blueberries, fresh	3 oz	¾ cup

Chef's Tips: For an elevated look, brush fruit with a simple syrup and add a rosette of whipped topping. Utilize fresh, seasonal fruits available to you. Substitute your preferred baked biscuit as desired. Note, ingredient quantities may need adjusting.

Instructions

PREP

- SPLIT** thawed biscuits in half horizontally.
- PLACE** on parchment-lined sheet pan, bake and allow to cool.

BAKE	TEMP	TIME
Convection Oven*	325°F	7-9 minutes
Standard Oven	375°F	11-13 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

- SPREAD** 2 tsp vanilla pudding evenly over top of each biscuit piece.
- ARRANGE** approx. 1 oz fruit on top of each piece; serve immediately.



MEDIUM PREP

S'MORES CINNAMON ROLLS



CATERING TIER 1
Serve as is

Pillsbury™ cinnamon rolls are the perfect base for this s'mores-inspired menu offering.

12 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358)	2 lb 4 oz	12 each
ASSEMBLY		
Chocolate chips, 4000ct	1 oz	¼ cup
FINISHING		
Marshmallow fluff	6 oz	1 ¾ cups
Chocolate chips, 4000 ct	1 oz	¼ cup
Golden Grahams™ Bulkpak Cereal (11989)	2 oz	1 ½ cups

Chef's Tips: Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.

Instructions



MEDIUM PREP

PREP

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

ASSEMBLY

1. **PLACE** thawed cinnamon rolls in greased jumbo muffin tins; bake as directed until golden brown.

BAKE	TEMP	TIME
Convection Oven*	325°F	20-25 minutes
Standard Oven	375°F	30-35 minutes

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

2. **REMOVE** from oven and sprinkle chocolate chips over each cinnamon roll immediately; cool completely.

FINISHING

1. **ADD** 1 - #30 scoop of marshmallow fluff on center of cooled cinnamon roll; slightly torch if desired to brown.
2. **TOP** with 1 tsp chocolate chips and 2 Tbsp Golden Grahams then serve immediately.

BROWNIE BOARD WITH CHEESECAKE DIP



A fun way to serve our Pillsbury™ Baked Brownies, in a shared format, featuring cheesecake dipping sauce.

32 boards - 2 servings each

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Full Sheet (13375)	9 lb 8 oz	1 each
CHEESECAKE DIP		
Cream cheese, softened	3 lb 4 oz	6 ½ cups
Whole milk	1 lb 10 oz	3 ¼ cups
Powdered sugar	13 oz	3 ¼ cups
Graham cracker crumbs	6 oz	1 ½ cups
Vanilla extract		2 Tbsp
Cinnamon, ground		1 tsp
ASSEMBLY		
Strawberries, fresh, quartered	10 lb	32 cups

Instructions

PREP

- USE** knife to cut frozen brownie sheet in an 8x16 (2x1.5-inch) cutting pattern; allow to thaw completely.

CHEESECAKE DIP

- ADD** cream cheese, milk and powdered sugar to food processor; combine until smooth.
- ADD** graham cracker crumbs, vanilla extract and mix until well combined.

ASSEMBLY

- ADD** 8 brownie pieces to serving board, ½ cup Cheesecake Dip and 1 cup strawberries; serve immediately.



MEDIUM PREP

Chef's Tips: Drizzle caramel or other topping on board to elevate the presentation as desired.

Use a variety of berries, or what's fresh and in season for more variety.

Add additional ingredients to make the brownie accompaniments unique and stretch the number of servings.

SCONE COOKIES



CATERING TIER 1
Serve as is

Slice chocolate chunk scone dough into cookie-sized pieces. Bake and double-dip cookies in vanilla, then chocolate icing. Simply amazing!

24 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
ASSEMBLY		
Pillsbury™ Place & Bake™ Chocolate Chunk Scone Freezer-to-Oven (30567)	1 lb 14 oz	8 each
FINISHING		
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	1 lb 14 oz	2 cups
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	1 lb 14 oz	2 cups

Instructions

ASSEMBLY

- PLACE** scones on cutting board, standing them upright.
- CUT** each scone into 3 thin, equal slices; place on parchment-lined sheet pan in 6x4 pattern.
- BAKE** as directed below and allow to cool completely.

FINISHING

- HEAT** vanilla icing in microwave until melted; dip in each cookie to coat half.
- PLACE** on parchment-lined sheet pans and allow icing to set, about 10-15 minutes.
- HEAT** chocolate fudge icing in microwave until melted; dip vanilla iced side in to partially coat over vanilla icing.
- PLACE** dipped cookies on parchment-lined sheet pans and allow icing to set, about 10-15 minutes, before serving.



MEDIUM PREP

BAKE	TEMP	TIME
Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	22-26 minutes

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

RASPBERRY CREAM CHEESE CROISSANT FRENCH TOAST BAKES



CATERING TIER 2
Enhanced recipes & pairings

Leftover Pillsbury™ baked croissants get a make-over in this show-stopping French, toast bake recipe.

10 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Baked Croissant		
Butter Pinched Sliced, 3.0 oz (32104)	1 lb 8 oz	8 each
ASSEMBLY		
Eggs, large	12 oz	6 each
Whole milk	1 lb 10 oz	3 cups
Granulated sugar	4 oz	½ cup
Vanilla extract		1 Tbsp
Cinnamon, ground		1 tsp
Cream cheese, softened, cubed	6 oz	¾ cup
Raspberries, fresh	4 oz	30 each

Chef's Tips: Garnish with powdered sugar and serve with a side of maple syrup if desired. Use seasonal berries to extend the variety throughout the year. Substitute your preferred croissant as desired. Note, ingredient quantities may need adjusting.

BAKE	TEMP	TIME
Convection Oven*	325°F	22-26 minutes
Standard Oven	375°F	30-35 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.

Instructions



MEDIUM-HIGH PREP

PREP

- THAW** croissants covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.
- CUT** into 1-inch cubes and place on parchment-lined sheet pan; bake to dry out and cool completely.

BAKE	TEMP	TIME
Convection Oven*	325°F	5-7 minutes
Standard Oven	375°F	7-9 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

ASSEMBLY

- ADD** eggs and milk to mixing bowl; whisk together to scramble.
- ADD** sugar, vanilla extract, cinnamon and cooled croissant cubes; stir to combine.
- DEPOSIT** 1 - #6 scoop into well-greased jumbo muffin tin.
- PLACE** 3 cubes of cream cheese and 3 raspberries, evenly spaced, on top of each portion; bake until cooked through.

TACO BISCUIT BOMBS



CATERING TIER 2
Enhanced recipes & pairings

Tacos get a fun make-over with Pillsbury™ biscuit dough creating a delectable stuffed biscuit menu sensation.

12 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Biscuit Dough Southern Style, 2.2 oz (O6252)	1 lb 10 oz	12 each
ASSEMBLY		
Taco meat, prepared, cooled	9 oz	1 ½ cups
Colby jack cheese, shredded	3 oz	¾ cup
Black pepper, freshly cracked		¼ tsp

Chef's Tips: Serve with a side of salsa and sour cream if desired. Substitute your preferred biscuit dough as desired. Note, ingredient quantities may need adjusting.

Instructions

PREP

- THAW** biscuits, covered, either at room temperature 15-30 minutes until flexible, or refrigerated overnight.

ASSEMBLY

- STRETCH** or roll biscuit dough into 4-inch diameter.
- ADD** 1-#40 scoop (0.75 oz) taco meat and 1 Tbsp cheese to center of each biscuit.
- PINCH** edges together to seal and roll into a ball; place side-seam down on parchment-lined sheet pan.
- TOP** with cracked black pepper; bake as directed below and serve warm.

BAKE	TEMP	TIME
Convection Oven*	325°F	15-20 minutes
Standard Oven	375°F	18-22 minutes

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



MEDIUM PREP

DUTCH APPLE PIE STUFFED CINNAMON ROLLS



Pillsbury™ cinnamon roll dough and apple pie filling unite in this unique twist on Dutch apple pie.

20 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 3.0 oz (05358)	3 lb 12 oz	20 each
ASSEMBLY		
Diced apple pie filling, prepared	1 lb 3 oz	2 ½ cups
Streusel topping, prepared	5 oz	¾ cup

Instructions



MEDIUM-LOW PREP

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 muffin tin; deposit 1 Tbsp apple pie filling and 1 tsp streusel topping.
3. **BAKE** as directed until golden brown.

BAKE	TEMP	TIME
Convection Oven*	325°F	15-20 minutes
Standard Oven	375°F	20-25 minutes

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

Chef Tip: Substitute your preferred cinnamon roll as desired. Note, ingredient quantities may need adjusting.

NUT-CRUSTED BROWNIE POPS



CATERING TIER 2
Enhanced recipes & pairings

An easy way to elevate Pillsbury™ Baked Brownies by simply cutting into desired shape and dipping it into melted icing.

128 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376)	4 lb 3 oz	1 each
ASSEMBLY		
Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215)	1 lb 8 oz	3 cups
Nut topping, prepared	15 oz	3 cups

Instructions



MEDIUM-LOW PREP

PREP

- USE** knife to cut frozen brownie sheet in an 8x16 (1x1.5-inch) cutting pattern; allow to thaw completely.

ASSEMBLY

- HEAT** icing in 1 cup batches, in microwave-safe container for 30 seconds, then 15 second intervals as needed.
- ADD** nut topping to separate bowl.
- PLACE** a wooden skewer in center of each brownie piece; dip in melted icing until covered, allowing excess to drip off.
- ROLL** in nut topping and place on parchment-lined sheet pan to set, refrigerate if needed.

Chef Tips: Freeze completed pops then thaw for service if desired.

Use a variety of ingredients such as sprinkles, crushed pretzels, chocolate chips and graham crackers to make these unique.

SCONE BRUNCH CAKE



CATERING TIER 2
Enhanced recipes & pairings

Place pieces of scone dough in a jumbo muffin pan, and pipe a tangy lemon filling in the center

12 servings

Ingredients

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Blueberry Scone Freezer-to-Oven (08150)	2 lb 13 oz	12 each
Lemon filling	12 oz	1 ¼ cups

Chef's Tips: Sprinkle with powdered sugar just before serving for a more decorative plate presentation if desired.

Instructions



MEDIUM PREP

- PLACE** a block of 12 scones on a cutting board, scored side facing up (do not break apart individually).
- CUT** each scone in half (making an X across the score cut) to create smaller triangles.
- CUT** scone triangles in half again to create mini scone triangles.
- CUT** mini scone triangles in half again to create quartered scones.
- PLACE** 4 quartered pieces in each cup of well-sprayed jumbo muffin pan.
- PLACE** lemon filling in piping bag fitted with tip; pipe approx. 1 oz lemon filling into the center of the quartered scones.
- BAKE** as directed below.

BAKE	TEMP	TIME
Convection Oven*	325°F	20-24 minutes
Standard Oven	375°F	25-29 minutes

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

WAFFLED CROISSANT PHILLY CHEESESTEAK



CATERING TIER 3
Elevated action stations

Pillsbury™ croissant dough gets the waffle treatment and elevates the Philly cheesesteak game.

20 servings or make it an action station by following the guide on page 14.

Ingredients

INGREDIENT	WEIGHT	MEASURE
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PREP

Pillsbury™ Freezer-to-Oven Croissant Dough Butter Pinched, 3.75 oz (13445)	4 lb 11 oz	20 each
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ASSEMBLY

Vegetable oil	2 oz	2 Tbsp
Green bell peppers, sliced	2 lb 8 oz	5 cups
Onions, sliced	1 lb 12 oz	2 ½ cups
Philly steak meat, prepared, held warm	2 lb 8 oz	
White cheese sauce, prepared, held warm		5 cups

Instructions

PREP

1. **THAW** croissants, covered, either at room temperature at least 1 hour, or refrigerated overnight.



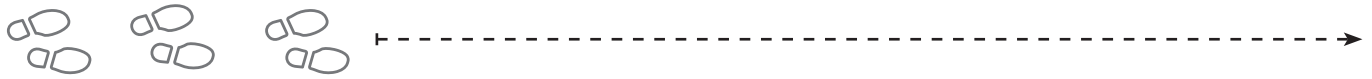
MEDIUM-HIGH PREP

ASSEMBLY

1. **HEAT** vegetable oil on medium high heat in sauté pan; add peppers and onions.
2. **COOK** until onions are translucent, approx. 5-7 minutes; hold warm.
3. **PLACE** thawed croissants on a waffle iron preheated to 325°F; cook 3-5 minutes or until golden brown.
4. **ADD** 1 waffled croissant to serving plate and top with 2 oz Philly steak meat, 1 oz pepper/onion mixture and 2 oz warm white cheese sauce; serve immediately.

Chef's Tips: Garnish with chives if desired for an elevated look. Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.

WAFFLED CROISSANT PHILLY CHEESESTEAK ACTION STATION SET-UP GUIDE



Topping Station 1

Philly steak
meat in
warmer

White cheese
sauce in
warmer

Individual dishes with serving spoons

Unbaked
croissants

Oil pan
spray

PREP



Waffle maker

Topping Station 2

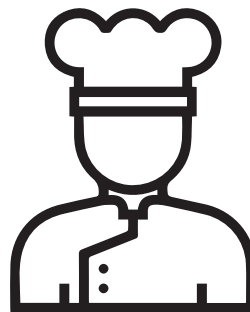
Green peppers and
onions in warmer

Additional
ingredients

Individual dishes with serving spoons



Plates



Plates

Ingredient Inspirations

Pepperoncini

Tomatoes

Fresh herbs

Cheese slices

Jalapeños

Hot sauce

Lettuce

Assembly Steps

1. Place thawed croissants on a waffle iron preheated to 325°F; cook 3-5 minutes or until golden brown.
2. Add your meat, cheese, and top per guest's request.



Chef Action Station Tip

Convert this to a vegetarian dish by adding sauteed mushrooms to your lineup to accommodate all guests.

CAJUN BISCUITS AND GRAVY



CATERING TIER 3
Elevated action stations

Pillsbury™ biscuits are the perfect base for this fresh take on biscuits and gravy with a Cajun flair.

12 servings or make it an action station by following the guide on page 16.

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Baked Golden Buttermilk Biscuit, 2.25 oz (06235)	1 lb 11 oz	12 each
CAJUN GRAVY		
General Mills™ Biscuit Gravy Mix (11031)	6 oz	1 ½ cups
Water, cool (approx. 50°F)	3 lb	6 cups
Cajun seasoning	1 Tbsp	
Dijon mustard	2 Tbsp	
ASSEMBLY		
Vegetable oil	1 Tbsp	¾ cup
Andouille sausage, cooked, sliced	2 lb	6 cups
Bell peppers, mixed colors, diced	1 lb	3 ¼ cups

ASSEMBLY

- ADD** vegetable oil, sausage and peppers to a large sauté pan.
- COOK** on medium heat 8-12 minutes until liquid is evaporated and sausage is heated through; keep warm.

SERVICE

- SPLIT** biscuits horizontally; place bottom half of biscuit (cut side up) on serving plate.
- ADD** ½ cup pepper and sausage mixture and place on remaining biscuit half.
- LADLE** approx. 4 oz (½ cup) of Cajun Gravy over biscuit and serve immediately

Instructions

PREP

- THAW** biscuits, covered, either at room temperature at least 2 hours, or refrigerated overnight.
- PLACE** on parchment-lined sheet pan, bake and keep warm.

BAKE	TEMP	TIME
Convection Oven*	325°F	6-7 minutes
Standard Oven	375°F	8-10 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

CAJUN GRAVY

- ADD** gravy mix and 1 ½ cups water to a mixing bowl and whisk together until lumps are dissolved; set aside.
- ADD** remaining 4 ½ cups water to a heavy saucepan; heat to a boiling.
- WHISK** in dissolved gravy and resume to a boil until sauce thickens, about 2-3 minutes. 1 Tbsp avocado and 1 Tbsp salsa.
- REMOVE** from heat; stir in Cajun seasoning and Dijon mustard then keep warm.

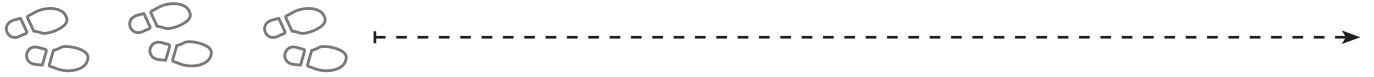
***Chef's Tips:** Garnish with chives if desired for an elevated look. Substitute your preferred baked biscuit as desired. Note, ingredient quantities may need adjusting.*



MEDIUM PREP

CAJUN BISCUITS AND GRAVY

ACTION STATION SET-UP GUIDE



Topping Station 1

Biscuits in warmer

Gravy in warmer

Individual dishes with serving spoons

PREP

Sausage and/or egg prep



Burner

Topping Station 2

Mixed peppers in warmer

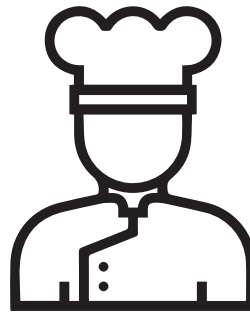
Additional ingredients

Individual dishes with serving spoons

Cooking oil



Plates



Plates

Ingredient Inspirations

Sauteed spinach	Breakfast sausage	Diced tomatoes
Caramelized onions	Bacon	Hot sauce
Scrambled eggs	Fresh herbs	

Assembly Steps

1. Split the warmed biscuit in half and add toppings per guest's request.
2. Top with gravy and finish with garnish.



Chef Action Station Tip

Have a burner option for eggs so guests can choose how they like their eggs. This can also be a great vegetarian option too.

CINNAMON ROLL COBBLER



Get all the flavors of a classic apple cobbler with this short-cut method using frozen cinnamon rolls beneath and above the apple filling.

16 servings or make it an action station by following the guide on page 18.

Ingredients

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 1.5 oz (05357)	1 lb 14 oz	20 each
Apple pie filling	3 lb 6 oz	6 cups

Chef's Tips: Serve warm with a scoop of vanilla ice cream and a drizzle of caramel sauce if desired.

Instructions

PREP

- THAW** cinnamon rolls covered, 40 minutes at room temperature or overnight in refrigerator.
- SPREAD** pie filling over bottom of lightly greased 12 x 20 x 2 ½-inch full steam table pan.
- CUT** rolls into quarters and place evenly on pie filling.
- BAKE** as directed below and serve warm.

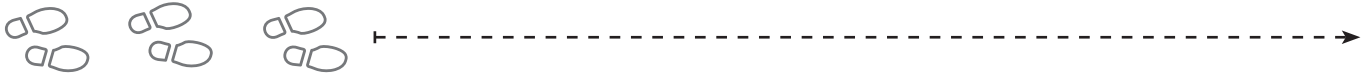
BAKE	TEMP	TIME
Convection Oven*	300°F	23-28 minutes
Standard Oven	350°F	34-39 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 11 minutes of baking.



MEDIUM PREP

CINNAMON ROLL COBBLER ACTION STATION SET-UP GUIDE



Recipe Base

Cinnamon roll cobbler
in warmer

Individual dishes with serving spoons

PORTIONING TOOLS



Cobbler
portion scoop,
Ice cream
scoop

Topping Station

Ice
cream

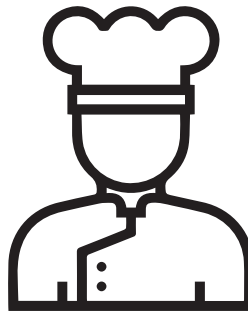
Caramel
sauce

Additional
ingredients

Individual dishes with serving spoons



Bowls



Bowls

Ingredient Inspirations

Whipped cream	Nature Valley™	Berry sauce
Caramelized apples	Granola	Cinnamon Toast Crunch™
Chopped nuts	Cinnamon sugar	Cereal
	Chocolate sauce	

Assembly Steps

1. Scoop the cobbler into a bowl and add ice cream on top.
2. Add toppings per guest's request.



Chef Action Station Tip

Substitute seasonal fruit for the cobbler throughout the year. Try peaches for the summer.

MOCHA-LICIOUS BROWNIE SUNDAES



CATERING TIER 3
Elevated action stations

Our Pillsbury™ Baked Brownie gets topped with coffee ice cream and chocolate sauce for a sundae experience your guests will love.

24 - 2x3-inch bar servings or make it an action station by following the guide on page 20.

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376)	4 lb 3 oz	1 each
ASSEMBLY		
Mocha or coffee ice cream	3 lb 9 oz	12 $\frac{2}{3}$ cups
Chocolate sauce, prepared	5 oz	$\frac{2}{3}$ cups

Instructions

PREP

- USE** knife to cut frozen brownie sheet in an 8x8 (2x3-inch) cutting pattern; allow to thaw completely.

ASSEMBLY

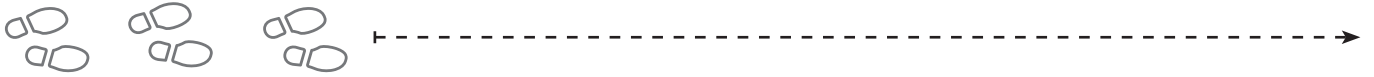
- PLACE** 1 brownie piece on serving dish; add #12 scoop (2.4 oz) ice cream on top.
- DRIZZLE** with 0.2 oz (1 $\frac{1}{3}$ tsp) chocolate sauce and serve immediately.



MEDIUM-LOW PREP

Chef's Tips: Garnish with whipped cream and a cherry if desired. Keep brownies frozen and quickly microwave, serving warm if desired.

MOCHA-LICIOUS BROWNIE SUNDAES ACTION STATION SET-UP GUIDE



Recipe Base

Portioned brownies
on plates

Individual dishes with serving spoons

PORTIONING TOOLS



Ice cream
scoop

Topping Station

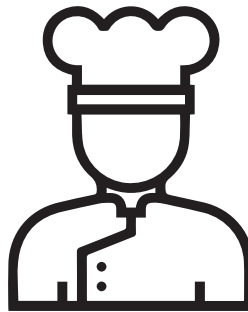
Ice
cream

Chocolate
sauce

Additional
ingredients

Individual dishes with serving spoons

Back up
portioned
brownies on
plates



Ingredient Inspirations

Whipped cream	Cinnamon sugar	Peanut butter drizzle	Crushed cookies
Chopped nuts	Fresh berries	Caramel	Berry sauce
Coconut flakes	Bananas	Maraschino cherries	Sprinkles
Cocoa Puffs™ Cereal	Berry compote	Chocolate sauce	Vanilla ice cream

Assembly Step

1. Place ice cream on brownie and add toppings per guest's request.



Chef Action Station Tip

Pre-portion the brownies onto plates to make your serving station more efficient.

JALAPEÑO CHEDDAR SCONE BENEDICT



CATERING TIER 3
Elevated action stations

A delicious twist on Eggs Benedict with a spicy jalapeño kick!

6 servings or make it an action station by following the guide on page 22.

Ingredients

INGREDIENT	WEIGHT	MEASURE
PREP		
Pillsbury™ Place & Bake™ Jalapeño Cheddar Scones (11137)	1 lb 14 oz	6 each
ASSEMBLY		
Butter, salted, softened	6 oz	¾ cup
Sliced Canadian bacon, warmed	8 oz	12 each
Fried eggs	1 lb 8 oz	12 each
Mexican style crema	13 oz	1 ½ cups
Avocado, seeded, peeled and diced	3.5 oz	1 each
Salsa	6 oz	¾ cup

Instructions

PREP

- PLACE** scones on parchment-lined sheet pan and bake as directed below; cool completely.

ASSEMBLY

- SPLIT** cooled scones in half, horizontally.
- SPREAD** 1 Tbsp butter on cut side of each scone half and place on serving plate.
- ADD** a Canadian bacon slice to each scone half followed by an egg, 2 Tbsp crema, 1 Tbsp avocado and 1 Tbsp salsa.
- SERVE** immediately.

Chef's Tips: Swap a poached egg for fried egg or guacamole for avocado if desired. Cut a thin slice off top half of scone if needed so it rests flatter on the plate if desired.

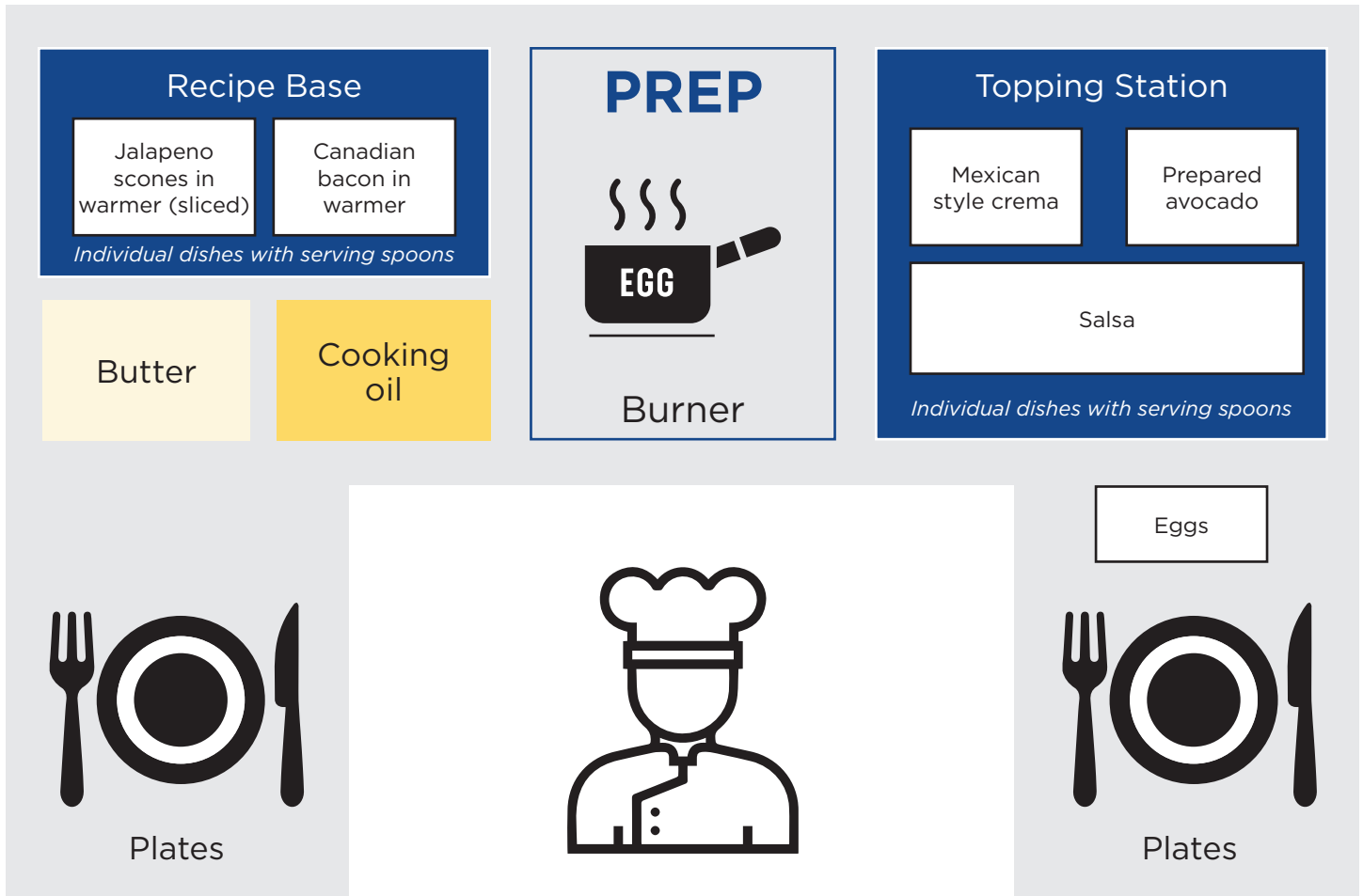
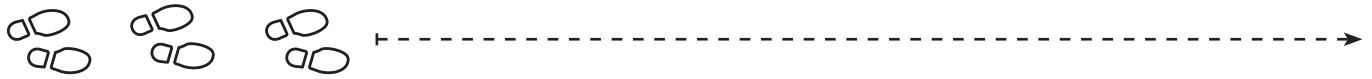
BAKE	TEMP	TIME
Convection Oven*	325°F	18-22 minutes
Standard Oven	350°F	22-26 minutes

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



MEDIUM PREP

JALAPENO CHEDDAR SCONE BISCUIT ACTION STATION SET-UP GUIDE



Ingredient Inspirations

Cheese slices	Sauteed spinach	Pickled onions
Breakfast sausage	Sauteed mushrooms	Fresh herbs
Bacon	Tomatoes	Hot sauce
Smoked salmon		

Assembly Steps

1. Butter the sliced sides of the scones and place on serving plate.
2. Cook the egg to the guest's desired style and place it on a warmed scone.
3. Add toppings per guest's request.



Chef Action Station Tip

Have an alternative base and use baked biscuits to adjust the spice level.

**These Recipes were brought
to you by Chefs of the Mills.**



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for more ways to get inspired.

