

NAPOLEON



Few French pastries are as well known as Napoleons. The combination of its creamy filling and flaky crust tantalizes the senses and makes it very desirable. Marguerite Delice Instant provides authentic French flavor and richness that cannot be matched. Better yet, no cooking is necessary making it quick and easy to prepare.

EXTRA SALES AND PROFITS FOR YOU!

Don't forget to sample this and other fine pastry items to your sales staff before they sample them to your customer. You will be surprised at their excitement to suggest them to all of your customers.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- BakeQwik Puff Pastry Sheet
- Delice Instant
- Vanilla Dipping Icing
- Chocolate Dipping Icing
- White Ganache
- Dark Chocolate Ganache



1. PREPARE THE FILLING



Make a 50/50 mixture of prepared Delice Instant and whipped topping. Fold them together until smooth and uniform. Also bake 3 sheets of well-docked puff pastry dough.

2. ASSEMBLE THE LAYERS



Place approximately 1/2-inch of the above mixture on one layer of crust and place another layer of crust on the filling. Repeat the filling and toping procedure and freeze.

3. DECORATE



When well frozen ice the top with Vanilla & Chocolate Dipping Icing or White & Chocolate Ganache. Decorate by drawing a spatula through the icing to create the design.

4. CUT



Cut into desired size pieces (1-1/2 X 4 inches is recommended). These are generally left with just the icing on top. However, fresh fruit or chocolate shavings may be added for variety.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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