

FANCY FLAN PARFAIT



An individual sized custard dessert covered with luscious fruit filling and topped with fluffy whipped topping. Who could resist that? All you need to produce a “Flan” with an “Authentic Cooked” flavor is add our Flan Mix to heated milk. Place it in a clear cup with our high fruit count fillings showing to give it color and texture. *It doesn't get easier than that!!*

EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your sales staff show and sample these delicious desserts to all customers. They are ideal for individuals, small families or large parties. Everyone enjoys a creamy dessert that isn't overly filling.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Trigal Dorado Flan Mix
- Westco 72% Fruit Fillings
- Trigal Dorado Whipped Topping

1. SCALE THE INGREDIENTS



Scale 1 lb of Trigal Dorado Flan Mix, then heat 4 lb 6 oz of whole milk to 180° - 190°F.

2. MIX THE FLAN



Mix 1 minute in low speed. Scrape down and continue mixing in low speed until smooth. Do not overmix.

3. FILL THE CUPS



Place a spoonful of desired filling into the bottom of a 10 oz. clear cup; then pour 4 ozs. of the flan mixture over the filling and refrigerate until the flan has started to set. Place another spoonful of the same or complementary filling on top of the flan.

4. TOP & GARNISH



Pipe Trigal Dorado Whipped Topping, and garnish as desired.



Authentic Taste. We Deliver.™

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

Visit us on the web at: www.yourbakemark.com