



Savory Three-Cheese Spinach Puff

One-third of adults rank convenience as the most important factor in choosing the foods they eat. Portable, hand-held foods eaten on the run are often the breakfast and lunch solution for busy consumers who don't have time to sit down for a meal. The need for quick and portable meal solutions is creating demand for savory baked goods, and BakeQwik frozen doughs make it easy for bakers to capitalize on this opportunity. Try these savory puffs today - featuring a delicious three-cheese spinach filling (recipe provided). They make for a perfect on-the-go snack that your customers won't be able to resist.



BakeMark products used to make this item:

BakeQwik European Style Puff Pastry Squares 5" x 5"

1. Thaw & Cut



2. Dock & Fill



3. Seal



4. Bake



- 1 Using a 4" cookie cutter, cut a circle from a thawed BakeQwik European Style Puff Pastry Square 5"x5".
- 2 Dock the puff pastry circle, then place a scoop of the three-cheese spinach filling (recipe below) onto the circle, using a small ice cream scoop.
- 3 Moisten the top edges of the puff pastry circle with water, then apply another docked (and scored) puff pastry circle on top of the filling. Pinch the edges down to ensure both puff pastry circles adhere well.
- 4 Bake 15 to a tray at 350°F for approximately 25 min., or until golden brown.

Recipe for Three-Cheese Spinach Filling

2 tbsp. olive oil	15 oz. of ricotta
2 garlic cloves, minced	1 cup grated Parmesan
1 lb. baby spinach, washed and dried	½ cup shredded fontina
Salt and pepper (to taste)	1 egg
	½ tsp. red pepper flakes

For more information, contact your BakeMark Sales Representative, call toll-free 866.232.8575, or visit us on the web at www.yourbakemark.com.

