



Fruit & Crème Breakfast Pastry

Nothing will tempt your customers more. From fresh fruit and Bavarian Crème to a touch of chocolate indulgence, this pastry has it all. Even though the taste is out-of-this-world, your customers will recognize this pastry as a natural and wholesome alternative to fast food. The mirror glaze gives a European flair to these little works of art and makes the fresh fruit sparkle. Change-up the fruit to add variety, from raspberries and blueberries to peaches and plums - whatever's in season will harmonize with this versatile puff pastry. BakeQwik premium frozen puff pastry sheets make it easy to whip up new items whenever the inspiration strikes. Made with the highest quality ingredients and 0g trans fat (per serving), you're always assured of superior results.



BakeMark products used to make this item:

BakeQwik European Style Puff Pastry Half Sheets 10" x 15" -
Westco Bavarian Crème Filling - BakeSense RTU Mirror Neutral

1. Thaw & Cut



2. Fill & Bake



3. Decorate with Fresh Fruit



4. Finish



- 1** Cut a thawed BakeQwik European Style Puff Pastry Half Sheet 10" x 15" in half (to get two 7.5" x 10" pieces). Fold down the edges, about an inch along the long sides. Moisten the folded edges with water and sprinkle crystal sugar.
- 2** Apply Westco Bavarian Crème Filling in the center and spread evenly over the puff pastry. Bake 4 to a tray at 350°F for approximately 30 min.
- 3** Remove from oven and let cool before applying fresh strawberry, kiwi and mandarin orange slices.
- 4** Finish by applying heated BakeSense RTU Mirror Neutral over the fruit and drizzling melted chocolate over one edge of each pastry.

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

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