

DELUXE FILLED CROISSANTS



Originally a French creation, croissants have become a standard item in all types of bakeries. They may be a common item, but a good croissant is flaky and delicious. BakeMark Frozen Croissants are premium quality with rich, buttery layers of mouth-watering goodness swirled into a crescent shape. We guarantee that our croissant will meet the demands of the most discriminating pallet.

Gently layered and curled then quick frozen so you can bake them fresh following these simple steps. Yes, of course, we have filled varieties, too!

EXTRA SALES AND PROFITS FOR YOU!

Be sure to have your sales staff place these where the customers can readily see them. A spot next to the cash register works well, then keep plenty on hand to create impulse sales. Have your sales staff suggest them to every customer.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- BakeMark Frozen Croissants
- Westco Fruit or Creme-Style Filling

1. REMOVE / REFRIGERATE



Remove them from the case, and place them on a paper-lined baking sheet allowing proper space for them to rise. Croissants can be thawed at room temperature or overnight under refrigeration. We recommend the overnight method.

2. PROOF / BAKE



Remove them from the refrigerator or after room thawing. Place them in a low humidity moderate temperature proofing cabinet and proofed to 3/4 size.

3. PREPARE OPENING



With a donut turning stick or chopstick, gently separate layers of the baked croissant to create an opening for the filling.

4. FILL



When completely cool, croissants can be injected with any BakeMark Fruit Filling, Dobash (chocolate filling), or Bavarian Filling. Here, we are using Westco E'ze Strawberry Filling.