General Mills
Bakeries & Foodservice

VERSATILITY RECIPE BOOKLET

Recipes developed by
Chef Andrew Atkinson

Cranberry Espresso Friands

Ingredients:

½ TubeSet™	Pillsbury™ Cranberry TubeSet™
⅙ tub	Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting
⅙ tub	Pillsbury™ Ready-to-Spread Chocolate Flavoured Frosting

Garnishes – strawberries, melted chocolate runouts, mint sprigs, crushed nuts (fine)

Method:

Add Pillsbury™ Cranberry TubeSet™ to a greased baking pan. Bake in a preheated oven at 160°C for 15 minutes as you would bake a sponge mixture. Allow to cool. Cut into identical pieces & place on a wire rack. Allow to cool.
Temper both frostings seperately. Seperately coat each of the cooled Tubeset pieces.
Place in refrigerator to allow to set.

Approximate cost per portion – R 1,60*
Approximate Selling Price per item (50% COS) – R 3,20*

Warm Choc-Chip & Lemon Meringue Pudding

Ingredients

¼	Pillsbury™ Chocolate Choc-Chip TubeSet™
100 ml	Ready-made lemon curd
2	Egg whites
100 ml	Water
1 Tblsp	Castor sugar
Pinch	Cream of tartar
20 g	Butter
10 g	Walnut crumbs – fine sifted

Method:

In a pan over a medium heat, melt the sugar with water until soft ball stage. Beat the egg whites with the cream of tartar until soft peak stage. Add the hot sugared water in a slow stream. Line a ramekin with the butter & walnut crumbs. Portion the ready-made lemon curd into the ramekin until it is a quarter full. Pipe in the Pillsbury™ Chocolate Choc-chip TubeSet™; fill up to the three-quarter mark of the ramekin. Pipe the Italian meringue on top & bake in a preheated oven (200°C) for ±10 minutes or until meringue has browned.

Approximate cost per portion – R 3,50*
Approximate Selling Price per item (50% COS) – R 7,00*

*(Prices correct as at June 2012)

Beetroot Focaccia with Goats Cheese & Seared Salmon

Ingredients:

500 g	Pillsbury™ Scone Mix
250 g	Beetroot – whole
500 ml	Salted water for cooking beetroot
1 bunch	Chives, fresh
1	Egg, beaten
Pinch	Rock salt
100 g	Goats cheese
100 g	Salmon fillet
60 ml	Olive oil
Seasoning	

Garnishes – fresh micro shoots

Method:

Peel the beetroot & cut into small cubes. Cook in boiling salted water until cooked. Allow to cool. Keep 190ml of the cooking water. In a mixing bowl add the Pillsbury™ Scone Mix with the cooked cubes of beetroot and add 190ml of the beetroot water. Chop the chives & add to this mixture. Knead until a firm dough ball is formed. Shape into foccacia & place on floured baking tray & brush with the egg. Sprinkle with salt & bake in a pre-heated oven (160°C) for ±10 minutes or until golden brown.

In a frying pan, over a medium heat, sear the salmon portion in the olive oil.

Slice the goats' cheese into equal portions & place on top of the foccacia. Break the seared salmon on top. Garnish with micro shoots.

Approximate cost per portion – R 6,50 *
Approximate Selling Price per item (50% COS) – R 13,00*

Chocolate Beignets

Ingredients

1 TubeSet™	Pillsbury™ Plain Crème TubeSet™
300 g	Plain sifted flour
1	Beaten egg

Filling

⅓ tub	Pillsbury™ Ready-to-Spread Chocolate Fudge Flavoured Frosting
100 g	Dark chocolate chips (minimum 80% cocoa)

Sprinkle coating

1 Tblsp	Cinnamon powder
1 Tblsp	Icing sugar

Vegetable oil for deep frying
Paper towel

Garnishes – fresh berries & mint sprigs

Method:

Combine the Pillsbury™ Pain Crème TubeSet™ with the flour. Refrigerate for 1 hour & allow to firm. Remove from refrigerator; on a floured surface roll out dough into a 1cm thickness and cut into discs (±10cm).

Temper the dark chocolate & mix with the Pillsbury™ Ready-to-Spread Chocolate Fudge Flavoured Frosting. Spoon into one half of discs (NB! these are to be folded over, so only fill one side). Egg wash sides of discs, fold over and pinch edges closed. When finished, place in freezer until ready to fry and serve.

Sprinkle coating – in a clean bowl mix cinnamon and icing sugar together.

Fry beignets in oil at 160°C until golden. Place beignets on paper towel, and then sprinkle with cinnamon sugar.

Approximate cost per portion – R 2,65*
Approximate Selling Price per item (50% COS) – R 5,30*

*(Prices correct as at June 2012)

Blueberry, Peppercorn & Sesame Seed Crackers Topped With Smoked Chicken, Rocket & Papino Salsa

Ingredients

1 TubeSet™	Pillsbury™ Blueberry TubeSet™
300 g	Plain sifted flour
1 Tblsp	Cracked black peppercorns
2 Tblsp	Sesame seeds
100 g	Smoked chicken – deboned & shredded
10 g	Fresh rocket
1	Tomato – peeled, cored & diced
½	Onion – peeled & diced
¼	Firm papino - peeled, cored & diced
¼	Red chilli, chopped
10 g	Coriander leaves
20 ml	Olive oil
Seasoning	

Garnish – fresh micro shoots

Method:

Mix the Pillsbury™ Blueberry TubeSet™, cracked peppercorns & sesame seeds with the flour. Roll out as thin as possible and place onto a baking sheet. Bake in a pre-heated oven (160°C) for ±15 minutes or until golden brown. Remove from oven cut into shape & allow cooling.

Chop the fresh coriander. Mix the diced tomato, onion, chilli, papino with the chopped coriander & add the olive oil & seasoning. Add the shredded chicken.

Place a leaf of cleaned fresh rocket on top of the crackers, followed by the shredded chicken.

Approximate cost per portion – R 2,20*
Approximate Selling Price per item (50% COS) – R 4,40*

*(Prices correct as at June 2012)

For further product and purchasing information contact your nearest regional General Mills office:
Cape Town 021 671 3463, KwaZulu Natal 031 263 1679, Gauteng and inland 011 608 0880 or call Customer Services on 0860 103 305