

A FAVORITE FOODS PARTNER



RECIPE BOOK





Vie de France provides a full line of the highest quality frozen bakery goods. Our products are available in a variety of forms, including proof-and-bake, pre-proofed, parbaked and thaw-and-serve.



PUMPKIN CROISSANTS

INGREDIENTS

6 #7150744 Large Butter Croissant
Egg wash

Filing:

4 oz. Cream Cheese, room temp
4 oz. Pumpkin puree
2 tbsp. Sugar
1 tsp. Cinnamon, ground ¼ tsp. Nutmeg

Garnish:

6 tsp. Pumpkin Seeds, raw

Icing:

2 cups Confectioner's Sugar
¼ cup Milk
¼ tsp. Cinnamon



DIRECTIONS

Thaw overnight under refrigeration or at room temperature until just pliable.

Make Pumpkin Butter: In mixing bowl, combine cream cheese, Pumpkin puree, sugar, cinnamon and nutmeg and mix until smooth. Set aside. **Shape Croissants:** Gently unroll croissants to open into a long triangle or “Eiffel Tower” shape. Spoon 1 tbsp. of Pumpkin filling in base of croissant and fold wide bottom edge of croissant dough over to cover it. Press lightly around edges to seal and prevent filling from leaking out. Continue rolling croissant up towards point. Bring ends around to form “crescent” shape and place on greased, parchment-lined baking sheet to proof. Be sure the point, or end, of croissant in on the underside of the croissant. **Proof Croissants:** in proof box or at room temperature (covered lightly with plastic to keep from drying out) until double in size. Careful not to over-proof otherwise croissants will fall and deflate after baking.

Finish: Brush or spray Croissant lightly with an egg wash. Sprinkle 1 tsp. of pumpkin seeds on top of each Pumpkin Croissant after egg wash has been applied. **Bake Croissants:** Preheat Oven to 325° convection or 350° conventional. Bake Croissants for 18-22 minutes until golden brown. Remove from oven and let cool. **Make Icing:** Whisk confectioner's Sugar, milk and cinnamon together in small bowl until smooth. Add more milk if needed. Icing should be runny but thick enough to stay in place and harden after applied. Using a pastry bag, or spatula, drizzle icing over tops of Croissants.

ROASTED APPLE CRANBERRY TARTS WITH BLUE CHEESE & THYME CROISSANT

INGREDIENTS

#7133500 Croissant Sheet Dough
5 red apples, Gala, cored, quartered and sliced ¼ "thick
1 cup cranberries, fresh or frozen
6 large shallots, peeled and sliced ¼ "thick
¼ cup Olive Oil 1 tsp salt ½ tsp cracked pepper
Fresh thyme
Blue Cheese
Egg Wash
Flake or coarse sea salt



DIRECTIONS

Heat oven to 425°. Lightly oil large rimmed baking sheet. In a large bowl, toss together the apples, cranberries, shallots, ¼ cup of olive oil, salt, pepper and a few sprigs of thyme. Spread on baking sheet and roast, tossing occasionally, until tender and golden, about 30-40 minutes. Remove from oven and let cool. Thaw Croissant Sheets until just pliable. Cut into 6 squares approximately 5X5 inches. Make 5 cuts on each side equally apart, leaving a 1 ½ inch strip down the center. Spoon filling down center on Croissant dough. Scatter 1 tbsp. of blue cheese crumbles over filling. Beginning at the top, crisscross the pastry strips over the center of filling. Place Strudel on parchment-lined baking sheet to proof until double in size. Brush with Egg wash, sprinkle with Flake salt or coarse sea salt and bake in pre-heated convection oven at 325° for 25-30 minutes until golden brown. Makes: 1 Croissant Sheet makes 6 Strudels

DIRECTIONS

Trim top and bottom crust to expose the crumb of the croissant, slice in half horizontally. Slices should be ½ inch thick. Combine eggs, cream, cinnamon and vanilla in mixing bowl, mix well. Add the croissant slices; soak in egg mixture for 5 minutes to coat well. Preheat waffle maker, spray with pan spray, place the soaked croissant bun slices on waffle maker, close and cook until golden brown. Serve with your favorite waffle toppings, strawberries, fresh blueberries, maple syrup or whipped cream.

CROISSANT WAFFLES

INGREDIENTS

1 #7150744 Croissant (day old works best!)
2 Large eggs
6 oz. cream (milk works fine)
1 tsp. ground cinnamon
1 tsp. vanilla extract



INGREDIENTS

1 VDFY #9300 Croissant Sheet
6 ounces chocolate spread
2 ounces mini chocolate chips (optional)
Sugar for rolling

DIRECTIONS

Preheat convection oven to 325°. Grease regular size muffin tins. Remove Croissant Sheets from freezer and thaw at room temperature until just barely thawed and pliable. Roll out croissant sheet until approximately 12X18". Working quickly, with the long side in front of you, spread chocolate smear evenly over sheet leaving ½" border on furthest edge. If desired, sprinkle the mini chocolate chips over the top. Roll the dough up into a log starting at the long side. Cut into 12 equal slices. Place the rolls cut side down into the greased muffin baking pan. Cover, and let rise in a warm place until almost doubled, about 60-90 minutes. Proofing times will vary depending on room temperatures. Bake rolls in preheated oven until golden, 20 to 25 minutes. Remove and allow to cool 5 minutes. Remove from Muffin pans and roll in sugar. Alternatively, garnish with chocolate ganache instead of rolling in sugar. Makes: 12 Buns

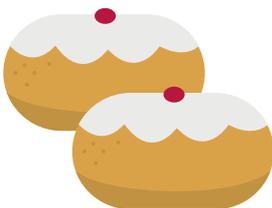
CHOCOLATE MORNING BUNS



CROISSANT DOUGHNUTS

INGREDIENTS

Croissant Sheets (VdF #9300)
Donut sugar or glaze as needed
Donut filling as needed

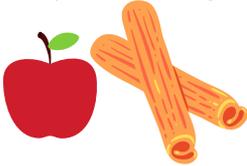


DIRECTIONS

Remove frozen Croissant sheets from freezer. Place sheets on lightly flour-dusted bench top to thaw until pliable. Brush one croissant sheet lightly with cold water. Lift another sheet and place on top of water-brushed sheet. Cut donuts using donut cutters then place donuts on lightly flour-dusted sheet pan. Proof donuts at 85-88°F and 83-86% RH for 35-40 minutes. Remove from proofer and fry donuts in oil at 350-375°F for 1-1 ½ minutes. Remove product from fryer and keep it on screen pan to drain oil for 15 seconds. Coat donuts with donut sugar OR inject filling first and then coat with donut sugar.

DIRECTIONS

Mix together – divide among six mini-bundt pans. Proof until double; bake at 325 approximately 18 minutes. Cool 5 minutes in pan, turn out. Serve warm or cool and garnish with powdered sugar.



CINNAMON APPLE PULLAPART

INGREDIENTS

6 medium croissant dough – lightly chopped
10 oz apple pie filling – chopped if using sliced filling
1/2 cup cinnamon-sugar
1/2 cup chopped nuts

DIRECTIONS

Slice off a small « cap » on the top of the croissant. Pull out a small amount of the crumb to make a well. Gently press crumb down and against the wall of the croissant, creating a shell to bake the cheesecake in. Prepare Graham Cracker Crust: Spoon 1-2 tablespoons of crust mixture into each croissant and lightly press into bottom and slightly up the sides of the croissant. **Prepare cheesecake filling:** Spoon filling into each croissant to be level with cut top. Brush outside and tops of croissants with the simple syrup. This provides a beautiful shine after baking. Preheat convection oven to 300°. Bake Cheesecake Croissants on a lined baking sheet for 20–25 minutes, depending on size of croissant. You can place the top cap on the croissants during baking or off to the side to place after adding fresh fruit. If you are baking the Cheesecake Croissant with added toppings such as fruit, strusel, crumbs, curd then add the topping and cover with the top cap before baking. **Finish:** Drizzle with simple syrup, caramel, chopped nuts, dusting of powdered sugar, edible flowers, or whipped cream. Keep refrigerated and serve chilled.

CHEESECAKE CROISSANTS

INGREDIENTS

12 Croissants (day old works best!)

Simple Syrup:

1 cup water
½ cup sugar
2 tsp almond extract

Graham Cracker Crust:

1 3/4 cups Graham Cracker Crumbs
1/3 cup butter, melted
1/4 cup granulated sugar
1/2 teaspoon kosher salt

Cheesecake Filling:

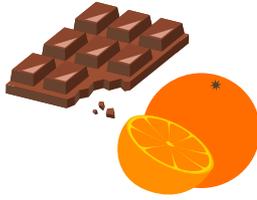
(make from scratch or use a mix)
16 ounces cream cheese, room temp
2 eggs, room temperature
2 tablespoons heavy cream
2/3 cup sugar
1 teaspoon vanilla extract

Toppings (optional):

Fresh Raspberries (or other fruit)
Graham crackers, crushed
Lemon curd
Whipped cream



ORANGE CHOCOLATE SWIRL



INGREDIENTS

1 Vie de France Croissant Sheet
6 oz. Orange Marmalade
4 oz. Semi-sweet Chocolate chips
Nonstick Vegetable Spray
Jumbo-size Muffin Pan
Muffin Cup Paper Liners
2 oz. Egg Wash

DIRECTIONS

Thaw: Place croissant sheet on a sheet pan lined with parchment paper. Cover with plastic. Place under refrigeration overnight, or at room temperature for 45 minutes.

Shape: Place croissant sheet on a floured surface. Using a rolling pin, roll out the sheet to approximately 16" x 12". Brush water on the top edge. Using a rubber spatula, spread orange marmalade on the sheet avoiding the watered edge. Make sure to spread evenly and all the way to the other 3 edges. If making orange chocolate, place chocolate chips evenly over the marmalade. Starting from the bottom, roll the sheet tightly creating a cylinder shape. The watered edge helps seal the end. Cut the cylinder into 12 equal portions.

Pan: Spray the jumbo muffin pan with nonstick vegetable spray. Place paper cup liners in each cup. Place one cut swirl in each cup (swirl facing up).

Proof: In a preheated proof box to 85-88° F and 83-86% humidity, proof orange swirls and/or orange chocolate swirls for 1 1/2 - 2 hours. Proofing is complete when product doubles in size.

Egg Wash: Remove croissant swirls from proofer and let rest at room temperature for 3 minutes. Using a pastry brush, apply egg wash on croissant swirls. Egg wash consists of 3 parts egg and 1 part water. Make sure all areas of the croissants are covered. This will ensure an even golden brown color.

Bake: Bake in a preheated convection oven at 325° F for 15-18 minutes. Rotate pan halfway through bake time. Croissant swirls are finished when they reach a deep golden brown.

Cool: Once properly baked, place croissants on a cooling rack. Cool completely before garnishing or placing in a display case.



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