

Puff Pastry

Baking Instructions

Handling Instructions

- Store Puff Pastry products under 0° F.
- Reseal unused products and keep dough completely covered in plastic while being stored.
- Thawing and refreezing may lower product performance.

Baking Instructions for Pre-formed Puff Pastry Products

Item	Convection Oven		Conventional Oven	
	Temp	Time	Temp	Time
Turnovers/ Strudels	370 °F- 380 °F	20-25 min.	370 °F- 380 °F	20-25 min.
Cinnamon Twists	370 °F- 380 °F	20-25 min.	370 °F- 380 °F	25-30 min.
Palmiers	370 °F- 380 °F	20-25 min.	370 °F- 380 °F	20-25 min.
Cuban Cheese Pockets	370 °F- 380 °F	20-25 min.	370 °F- 380 °F	20-25 min.
Apple Tarte Tatins	370 °F- 380 °F	20-25 min.	370 °F- 380 °F	20-25 min.

For recipe ideas go to www.jabfoods.com

Baking Tips

- All proofing and baking times and temperatures may vary depending on the size, oven, weather, product variation, etc.
- Keep products about 2 inches apart to allow for expansion.
- When using a conventional oven, be sure to rotate pans to ensure uniformity throughout the pan.
- Over-bake rather than under-bake; High quality Puff Pastry is golden brown, dry and flaky.

Puff Pastry Preparation Tips/ Ideas: (Slabs/Sheets/Squares)

- Puff Pastry slabs, sheets and squares are prepared for your own creative shapes and fillings.
- Before use, thaw overnight in the refrigerator. When working with the dough, dough should be cold (not frozen).
- Cut and fill to desired shape. Moisten edges with water or egg wash (50% water/50% eggs) to help seal the dough.
- Spray or lightly brush top with egg wash before baking.
- For sweet pastries, spray with water and sprinkle with crystal sugar.
- For Napoleons, score sheets with dough docker.
- Cool 1-2 minutes before serving.



Jecky's Best Inc.
J.A.B. Foods