



Vie de France Yamazaki, Inc. Puff Pastry, Danish and Sweet Goods Handling Instructions

Frozen Unbaked Palmier Logs

1. Thaw on a paper-lined tray at room temperature for 20 min.
2. Slice log with a sharp, straight-edged knife into 18–20 5/8" cookies. Place cookies on a paper-lined baking tray.
3. Bake in a preheated convection oven at 350°F for 8–10 min., then flip cookies with a spatula and bake for 8 more min.
4. Allow palmier to cool before garnishing with powdered sugar and/or melted chocolate.

Frozen Unbaked Pre-Cut Palmier

1. Thaw on a paper-lined baking tray at room temperature for 5 min.
2. Open ends of palmier to form a V shape.
3. Bake in a preheated convection oven at 350°F for 25 min., turning palmier over halfway through bake time.
4. Allow palmier to cool before garnishing with powdered sugar and/or melted chocolate.

Frozen Unbaked Puff Pastry Sheets

1. Thaw at room temperature for 5–10 min.
2. Cut and shape dough according to your recipe.
3. Apply eggwash, then bake in a preheated convection oven at 350°F for 12–16 min. or per your recipe.

Frozen Unbaked Sweet Roll

1. Place rolls overnight in refrigerator or in a greased 8" x 8" baking pan, or in a baking collar on a paper-lined sheet pan.
2. Thaw at room temperature for 60–75 min.
3. Proof for 60–90 min. or until double in size, in a proof box preheated to 85–88°F at 83–86% humidity.
4. Apply eggwash (optional) then bake in a preheated convection oven at 325°F for 15–17 min.
5. Let cool for 5 min. before removing from pan.

Frozen Unbaked Brioche

1. Place on paper-lined tray and cover with plastic wrap.
2. Thaw overnight in refrigerator or 30–40 min. at room temperature. Shape as desired.
3. Proof 1–1 1/2 hours in a proof box preheated to 85°–88°F with 83–86% humidity.
4. Apply eggwash and bake in a preheated convection oven at 300°F for 12–22 min.

Frozen Unbaked Danish

1. Place Danish on paper-lined tray and cover with plastic.
2. Thaw overnight in refrigerator or 45–60 min. at room temperature.
3. Proof for 1 1/4 – 1 1/2 hours at 85°–88°F and 83–86% humidity.
4. Apply eggwash and top with fruit filling.
5. Bake in a preheated convection oven at 325°F for 15–18 min.

Pre-Proofed Danish

1. Place frozen Danish on paper-lined sheet pan. Immediately return unused portion to the freezer.
2. Apply eggwash to top surface of Danish.
3. Bake in a convection oven preheated to 300°F:
Mini: 16–18 min.
Large: 20–22 min.
4. Allow to cool slightly, then top with glaze and garnish as desired.

Pre-Proofed Cinnamon Rolls

1. Place frozen rolls on paper-lined sheet pan.
2. Apply eggwash to rolls.
3. Bake in a convection oven preheated to 300°F for 15–19 min.
4. Remove from oven and allow to cool slightly, then apply icing as desired.