



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

## Roasted Red Pepper Palmier

**Roasted Red Peppers, Parmesan and Mozzarella rolled into flaky Puff Pastry**

### PRODUCT SPECIFICATIONS

Product ID 4020  
Case Count 100

## Ingredients

Puff Pastry: Puff Pastry (enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Margarine (palm oil, palm kernel oil, soybean oil, water, salt, monoglycerides and soy lectin (emulsifiers), calcium disodium EDTA (preserves freshness) vitamin A palmitate), Water, Contains 2% or Less of the Following: Monocalcium Phosphate, Salt, Yellow Color Blend (wheat starch soybean oil, annatto and turmeric extract).

Filling: Roasted Red Peppers (red peppers, water, salt, citric acid), Mozzarella (pasteurized milk, cheese cultures, salt, enzymes), Garlic, Egg, Parmesan (cultured milk, enzymes and salt), Olive Oil, Parsley, Contains 2% or Less of the Following: Chives, Panko (wheat flour, contains 2% or less of the following: sugar, yeast, soybean oil, salt), Salt, Spice.

## Allergens

Contains: Milk, Wheat, Egg



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

## Cooking and Handling Instructions

**PRODUCT MUST BE FULLY COOKED BEFORE SERVING**

From frozen, place 1.5-2 inches apart on a greased paper-lined sheet pan and slack-out for 20-30 minutes. Apply egg wash and bake in a preheated 375-400°F convection oven for 12-15 minutes or until golden brown. Let rest 10-15 minutes before serving. Discard all leftovers

\*Cooking times may vary based on equipment characteristics

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