



Joyful Eating Experiences



NEW!

Preformed Gourmet
FROZEN DOUGH

VANILLA CONCHA

Code: SB950

Weight: 4 oz.

Pack Size: 60 pcs/cs



CHOCOLATE

CONCHA

Code: SB951

Weight: 4 oz.

Pack Size: 60 pcs/cs



HANDLING INSTRUCTION

To ensure maximum quality and customer satisfaction, we recommend handling Le Chef specialty products in the following manner:

- Store frozen dough products at: -10°F to 0°F
- Please keep dough completely covered in plastic while being stored in the freezer or while staging in the refrigerator or cooler.
- Thawing and refreezing dough may cause degradation of product performance.
- For superior taste and freshness, all products should be consumed on the day of preparation.
- Frozen dough must be baked before consumption.

* All proofing and baking times/ temperatures may vary slightly depending on size of the oven, weather, product variations, etc.



STEP 1 Set dough on a baking sheet and thaw at room temperature for 20 minutes.



STEP 2 Put in the proofer for 1 hour and 15 minutes for 4 oz dough.



STEP 3 Preheat oven to 325° F then bake for 15-16 minutes.

