

New!
Beignet Dough



Whether you drop them in the fryer for a New Orleans-style doughnut, or proof and bake them to jazz up your bread basket, new Beignet dough from Vie de France really hits the spot. Beignets have gained popularity in the past two years because they're so versatile - serve them as a sugar covered breakfast treat, a savory filled appetizer, or as a dessert with a variety of dipping sauces. Vie de France Beignets will leave your customers exclaiming, "Ça c'est bon!"

Frying Instructions

Remove required amount of Beignets from freezer and place them on a paper-lined sheet pan. Bench thaw the Beignets covered with plastic for 30 - 45 minutes. Fry them in hot oil at 360°F for 7 - 9 minutes, flipping them on each side until golden brown. Remove Beignets from oil and keep on metal screen. Sprinkle powdered sugar generously and serve warm.

Shelf Life

Frozen: 12 weeks
Baked: 24 hours

Kosher
OU-Dairy



Baking Instructions

Remove required amount of Beignets from freezer and place them on a paper-lined sheet pan. Bench thaw the Beignets covered with plastic for 20 - 30 minutes or until core temperature reaches 55°F. Proof at 85 - 88°F and 83 - 86% humidity for 25 - 40 minutes or until the product doubles in size. Apply egg wash if desired, and then bake in a convection oven at 325°F for 13 - 15 minutes.



Product Code	Description	Units per Case	Unit Weight	Gross Case Weight	Case Cube	Case Dimensions L x W x H	Pallet Load
9719	Beignet Dough	280	1.3 oz	24.05 lb	0.87	15 15/16" x 11 15/16" x 7 15/16"	10 x 8

When Quality Matters

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For nutritional information and additional product information, visit us at www.viedefrance.com

