



Pillsbury™ Pie Dough
Interactive Product Guide

START



Pillsbury™ Pie Dough *Interactive Product Guide*

Test Your Oven

**Preformed Pie
Dough Shells**

**Frozen Pie
Dough Sheets**

**Frozen Pie
Dough Rounds**

Troubleshooting

**Recipes
& Merchandising**

PILLSBURY'S RIGHT TO WIN

Complete portfolio for every operator need

Consistent product from case to case

Homemade taste & appearance

*Click on the "Test Your Oven"
tab to begin*



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Test Your Oven

An oven that doesn't run true to its temperature setting is unreliable and, more often than not, the cause of disappointing results. Before baking, make sure your oven is properly calibrated.

Instructions

1. Watch the **Oven Calibration** video
2. Adjust oven temperature accordingly
3. Bake at the adjusted temp. Note how long the baking process takes



oven calibration steps

Preformed Pie Dough Shells



Features
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PILLSBURY™

Preformed Pie Dough Shells



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Shells arrive frozen in packs of 2



Freezer-to-oven convenience



- Frozen, preformed 9" crusts in individually wrapped packs of 2, for a total of 24 crusts per case
- Lard (pork based) and vegetable shortening versions available to satisfy every operator need
- Easy, freezer-to-oven prep with no thawing needed: simply fill and bake
- Specifically designed tin increases dough stability and minimizes breakage
- Tender, shortbread-like texture and neutral taste profile compliments both sweet and savory dishes
- Optimized dough formulation for enhanced structure and performance

Preformed Pie Dough Shells



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Ham & Broccoli Quiche



French Silk Pie



— Sweet & Savory Options —

- Filled pies
- Cream pies
- Fruit pies
- Quiches
- Vegetable tarts

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Preformed Pie Dough Shells



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Docking

- **Docking** the pie dough allows steam to escape while it's baking, preventing the dough from puffing up in the oven.
- Usually, this technique is used when blind baking a pie crust before filling.
- To "dock" a pie crust, prick crust (bottom & sides) that has thawed 5-15 minutes with a fork or docking tool before baking.

Blind Baking

- **Blind baking** a pie crust prevents soggy bottoms by partially baking the crust before liquid filling is added.



Line the crust with a layer of parchment paper or aluminum foil.



Fill with beans or rice. Distribute evenly on bottom of crust.



Bake either **Partially or Fully**

● *Partially-Baked*

Bake until edges of crust are starting to turn golden and the bottom no longer looks raw.

- FRESH FRUIT PIES
- QUICHES

● *Fully-Baked*

Bake until entire shell is golden brown and dry to the touch.

- CREAMED PIES
- UNBAKED FILLINGS
- FILLED & REFRIGERATED

Watch the Video



7:32

docking & blind baking

Preformed Pie Dough Shells



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One-Crust Filled Pie



Remove parchment paper from crusts before filling or baking



Heat oven as directed in your recipe (400°F for standard/-conventional or 350°F for convection)



Optional: Lightly **thaw and dock** pie crust with fork around sides and bottom of crust



Place on parchment lined sheet pan and **pour filling** into crusts



Place parchment lined sheet pan on oven rack



Bake as directed

Two-Crust Filled Pie



Thaw and dock sides and bottom of pie crust using a fork



Pour filling into pie. Set aside



Remove crimped edge from second crust with sharp knife, while crust is still frozen in pan



Remove frozen crust from pan and **place upside down on top of filled pie**



Let thaw 10 to 20 minutes. Crimp edges of top and bottom together and **cut 2 to 3 slits** in top crust



Bake as directed

Preformed Pie Dough Shells



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Exterior Crust

- **Evenly golden brown color**, slight blistery pebbled surface, light and flaky texture. It's OK if the rim is slightly darker than top crust



Volume

- **Evenly-filled shell** that's full without being over-stuffed (same for liquid fillings; more notable on meringues and cream pies due to mounding)



Texture

- **Entire crust should be crisp and slightly fragile.** Pies should easily cut with a fork, be flaky and tender but at the same time not too crumbly when trying to plate up a pie

Frozen Pie Dough Sheets



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Frozen Pie Dough Sheets



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Cases contain 20-13.7 oz frozen sheets



Flaky, crispy exterior



- 10"X12" pie dough sheets offer a flexible rectangular format for a variety of menu applications
- Cases arrive frozen and contain 20-13.7 oz sheets
- 10"X12" sheet fits perfectly inside a half hotel pan. The pie dough rises to a tender and flaky crust
- Bakes up to a consistency somewhere in-between pie dough and puff pastry
- Flakier than standard pie dough, but more sturdy than puff pastry
- Easy-to-handle dough is perfect for creative additions such as cutouts and shapes

Frozen Pie Dough Sheets



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Margarita Berry Cobbler



Chicken & Artichoke Hand Pies



— Sweet & Savory Options —

- Hand pies
- Pot pies
- Strudels
- Flatbreads
- Tarts

Frozen Pie Dough Sheets



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Instructions

- **See case for specific details.** Product can be made from frozen but we recommend thawing to room temp before handling.



Thaw overnight in the fridge, or on a sheet pan for 20 minutes. Make sure dough is covered to prevent drying out



If filling, place on sheet pans - 4 hand pies per half sheet or 8 per full sheet



For a shiny finish, **apply egg wash** before baking



Bake as directed

- Filled sheet applications can be made in advanced & frozen for future use. Once ready, bake from frozen state.



✓ Doneness Indicators



Golden brown color and **flaky** with a **dense base**.



Firm & dry to the touch

Frozen Pie Dough Rounds



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Available in bulk, 48-3.5 oz rounds per case



Individually paper lined



- Frozen 6 ¾" pie dough round with a 1-year shelf life available in bulk, 48-3.5 oz rounds per case
- Frozen dough is individually paper lined and thaws quickly or can be baked frozen as needed
- Flaky, crispy exterior and tender bite allow for a variety of menu applications
- Can be used in sweet or savory recipes
- Comes pre-glazed for a golden-brown finish (no egg wash required)
- Easy-to-handle dough is perfect for tarts, empanadas and hand pies

Frozen Pie Dough Rounds



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Oven Fried Apple Hand Pies



Smoked Salmon Flatbread



— Sweet & Savory Options —

- Hand pies
- Pot pies
- Strudels
- Flatbreads
- Tarts

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Instructions

- **See case for specific details.** Product can be made from frozen but we recommend thawing to room temp before handling.



Thaw overnight in the fridge, or on a sheet pan for 20 minutes. Make sure dough is covered to prevent drying out



Fill and place on sheet pans - 4 per half sheet, 8 per full sheet glazed side up



Bake as directed

- *Filled pie round applications can be made in advanced & frozen for future use. Once ready, bake from frozen state.*



✓ Doneness Indicators



Golden brown color



Flaky & dry to the touch

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#1 Crust Browning Too Fast

If your pie crust is browning too fast, use pie shields or place tin foil around edge. Finish baking until center is fully baked.

#2 Bottom of Pie is Soggy

If the bottom of your pie is soggy after baking, the filling was frozen/too cold or too wet. You may have also forgotten to dock your crust. For high moisture pies, par bake your crust before filling.

#3 Interior is Soggy

If the interior is soggy, you may have forgotten to cut vents in the top of your crust to allow for moisture release. This usually occurs in double layer crusted pies. You may have also overfilled and underbaked your product.

#4 Dough has Visible Cracks

To mend cracked or broken shells: Thaw until soft, wet fingers and moisten broken dough edges. Press cracked pieces together to seal. Bake as directed.

#5 Can I Refreeze Thawed Crusts?

Partially or fully thawed crusts are safe to use. If you do not intend to bake the crusts immediately, they should be put back in the freezer for storage. Refrozen crusts should perform fine, but may be a little lighter in color after baking.

Depending on how long crusts stay out of the frozen state, the flavor may be slightly diminished (but nothing the filling won't cover).



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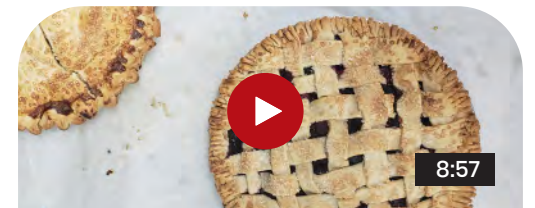
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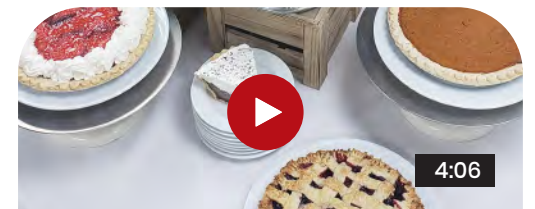
double layer pie recipe



lattice pie recipe



dough sheet recipes



displays & sampling