

Recipe Collection

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Berry Caramel Crepes with Flavored Mascarpone



Prep Time: 30 min

INGREDIENTS

MEASURE

Eggs	8 each
Minor's® Culinary Cream	½ cup
Water	1 qt
All-purpose flour	12 oz
Granulated sugar	1 Tbsp
Salt	2 tsp
Butter, melted	¼ cup
Mascarpone cheese	3 cups
Nestlé Butterfinger® Candy Pieces	3 Tbsp
Brown sugar	1 Tbsp
Minor's® Bourbon Style RTU Sauce	1 cup
Heavy cream	2 Tbsp
Strawberries, sliced	50 each

Cook Time: 2 min

PROCEDURE

1. In a blender on medium speed, mix eggs, Culinary Cream, water, flour, sugar, and salt for 2 minutes. Add the melted butter. Mix well.
2. Grease a heated crepe pan with oil. Add 1 to 1 ¼ fl oz of batter into pan. Tilt pan to coat it evenly. Cook until light brown and cooked on both sides. Remove from pan. Repeat until batter is used.
3. In a mixing bowl, thoroughly combine the mascarpone cheese and Butterfinger pieces; reserve.
4. In a saucepot, dissolve brown sugar in Bourbon Sauce over medium heat. Slowly whisk in heavy cream.
5. Spread mascarpone on a crepe. Add sliced strawberries and fold the crepe in half. Lightly sauté crepe to just warm it through.
6. Top with a drizzle of bourbon caramel and serve with fresh berries.

Yield: 6 ¼ lbs (2 oz each)
Servings: 50

To order **Minor's Culinary Cream, Minor's Bourbon Style RTU Sauce, & Nestlé Butterfinger Candy Pieces**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Made-to-Order Breakfast Muffin



Prep Time: 8 min

INGREDIENTS

MEASURE

Olive oil	1 cup
Eggs, whipped	9 ½ cups
Onions, julienne, sautéed	1 ½ qts
Peppers, julienne, sautéed	1 ½ qts
Bacon, cooked, cut in half, warm	25 slices
English muffin, split, toasted	25 each
Trio® Southern Country Gravy Mix, prepared	6 ¼ cups

Cook Time: 2 min

PROCEDURE

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once oil is hot, add 1 ½ oz of egg mix. Scramble eggs until they are almost cooked.
2. Add 2 Tbsp onions and 2 Tbsp peppers to the sauté pan and continue to cook until the eggs are fully cooked and the vegetables are hot.
3. Place a slice of hot bacon on half of a muffin. Top with egg and vegetable mix and 1 oz of Country Gravy.

Yield: 15 lbs 10 oz
Servings: 50

To order **Trio Southern Country Gravy Mix**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.

TRIO



Curry Brown Rice Bowl



Prep Time: 5 min

INGREDIENTS

MEASURE

Butternut squash, diced, roasted, hot	1 ½ gal
Red skin potatoes, quartered, blanched, hot	1 ½ gal
Kale, chopped, cooked, hot	4 ¾ gal
Onions, medium dice, roasted, hot	3 qts
Tofu, firm, hot	3 qts
Brown Rice cooked with Minor's® Low Sodium Vegetable Base, hot	3 gal
Minor's® Thai-Style Red Curry RTU Sauce	2 ½ jugs
Cilantro, chopped	3 cups

Cook Time: 2 min

PROCEDURE

1. Arrange squash, potatoes, kale, onions, tofu, and rice (prepared with Low Sodium Vegetable Base) in a bowl.
2. Serve with a side of Minor's Thai-Style RTU sauce. Garnish with cilantro.

Yield: 45 ¾ lbs
Servings: 50 (14 ½ oz each with 1 cup of rice & curry)

To order **Minor's Low Sodium Vegetable Base & Minor's Thai-Style Red Curry RTU Sauce**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.



Embellished Zucchini Bisque



Prep Time: 10 min

INGREDIENTS

MEASURE

Olive oil	¼ cup
Shallots, minced	½ cup
Celery, small diced	1 ½ cups
Zucchini, medium diced	2 qts
Water	2 qts
Minor's® Gluten Free Vegetable Base made with Natural Ingredients	1 Tbsp + 2 tsp
Parsley, leaves only	¾ cup
Spinach, baby	1 ½ cups
Lemon zest	1 Tbsp
Lemon juice	3 Tbsp
Kosher salt	2 tsp
Black pepper, ground fine	1 tsp

Cook Time: 25 min

PROCEDURE

1. In an 8-qt saucepot over medium high heat, add oil, shallots, and celery. Sweat, stirring frequently for approximately 4–5 minutes.
2. Add zucchini and cook until soft, approximately 5–7 minutes.
3. Add water and Vegetable Base, heat to boiling; reduce heat and gently boil for approximately 10–12 minutes, stirring occasionally.
4. Remove from heat and add parsley, spinach, salt, pepper, lemon zest, and juice; mix until incorporated fully.
5. Purée in blender, using small batches; pour through a fine mesh strainer.
6. Reserve for service, hot or cold.

Yield: 120 oz
Servings: 15

To order **Minor's Gluten Free Vegetable Base made with Natural Ingredients**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.



Build-Your-Own Chicken Tacos



Prep Time: 15 min

INGREDIENTS

MEASURE

Taco Seasoning Mix

Chili powder	¼ cup
Cumin, ground	6 tsp
Salt	2 tsp
Cornstarch	4 tsp
Paprika, mild, smoked	3 tsp
Coriander (Cilantro) leaves, raw, ground	2 tsp
Cayenne pepper	1 tsp

Chicken Filling

Taco Seasoning Mix (from above)	7 Tbsp
Vegetable oil	2 Tbsp
Cooked chicken, meat only, julienne	4 lbs
Water	1 ½ cups
Minor's® Gluten Free Chicken Base made with Natural Ingredients 6 x 1 lb	1 Tbsp

Additional Ingredients

Taco shells, crispy, corn	20 each
Taco Sauce (recommended gluten free)	1 ¼ cups
Lettuce, shredded	3 cups
Cheddar cheese, shredded	8 oz
Tomatoes, seeded, small diced	¾ cup

Cook Time: 25 min

PROCEDURE

1. To make taco seasoning mix: Combine chili powder, cumin, salt, cornstarch, paprika, coriander (Cilantro) leaves, and cayenne pepper in a bowl. Mix with a whisk.
2. To prepare chicken filling: Heat oil in a skillet. Add chicken and sauté 3–4 minutes. Add water, Chicken Base, and taco seasoning mix. Stir to combine until chicken is well coated. Simmer until liquid is absorbed, 3–4 minutes.
3. If desired, heat taco shells. To assemble tacos, spoon 3 oz chicken filling into each shell. Top with ½ oz taco sauce, ¼ oz lettuce, ¼ oz cheese, and garnish with tomatoes.

Yield: 6 lbs 2 oz
Servings: 10 (2 tacos each)

To order **Minor's Gluten Free Chicken Base made with Natural Ingredients**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Mix-and-Match Macs



Prep Time: 15 min

INGREDIENTS

MEASURE

Buffalo Chicken Macaroni and Cheese

Stouffer's® Macaroni and Cheese 4 x 98 oz	1 tray (98 oz)
Chicken, popcorn chicken or small chicken thumbs	48 oz
Buffalo Sauce	1 ½ cups
Cheese, bleu, crumbled	18 oz
Celery, small diced	1 qt

Tuscan Shrimp Special Macaroni and Cheese

Stouffer's® Macaroni and Cheese 4 x 98 oz	1 tray (98 oz)
Shrimp, frozen, small or medium, thawed	2 qts
Olive oil	2 Tbsp
Minor's® Roasted Garlic Flavor Concentrate Gluten Free 6 x 1 lb	2 Tbsp
Minor's® Sun Dried Tomato Pesto Flavor Concentrate 6 x 0.85 lb	1 cup
White wine	¼ cup
Artichoke hearts, cooked, cut into halves or quarters	2 cups
Peas, green, frozen	2 cups
Tomato, cherry, cut into halves	2 cups
Parsley, fresh, Italian, coarsely chopped	2 Tbsp
Pesto (optional)	½ cup

Cook Time: 75 min

PROCEDURE

Buffalo Chicken Macaroni and Cheese

Yield: 200 oz | Servings: 24

1. Prepare Macaroni and Cheese per package directions.
2. Cook chicken, reserve, and keep warm. Toss with buffalo sauce, keep warm.
3. Place 4 oz of hot Macaroni and Cheese into serving dish, top with 2 oz of chicken, ¾ oz bleu cheese crumbles, and sprinkle with diced celery.

SERVING SUGGESTION: Top with a sprinkling of crispy, chopped bacon.

Tuscan Shrimp Special Macaroni and Cheese

Yield: 186 oz | Servings: 24

1. Prepare Macaroni and Cheese per package directions.
2. Sauté shrimp in hot olive oil until slightly opaque, tossing frequently.
3. Add Roasted Garlic Concentrate, Sun Dried Tomato Pesto Concentrate, and toss to coat.
4. Deglaze with white wine, cook 1 minute.

Yield: 36 lbs total
Servings: 72 (8 oz each)

To order *Stouffer's* Macaroni and Cheese, *Minor's* Roasted Garlic Flavor Concentrate Gluten Free, & *Minor's* Sun Dried Tomato Pesto Flavor Concentrate, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Mix-and-Match Macs (continued)



Prep Time: 15 min

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INGREDIENTS

MEASURE

Classic BLT Macaroni and Cheese

Stouffer's® Macaroni and Cheese 4 x 98 oz	1 tray (98 oz)
Bacon, cooked, diced, or crumbled	24 oz
Lettuce, iceberg, shredded	1 ½ cups
Tomato, medium diced	36 oz
Croutons, seasoned, toasted	72 pieces

Cook Time: 75 min

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5. Add artichoke hearts, peas, and tomatoes. Add parsley and, if desired, pesto.
6. Place 4 oz of hot Macaroni and Cheese into serving dish, top with ½ cup of hot, sautéed shrimp. Mix.

SERVING SUGGESTION: Try mixing in crisp, Italian Pancetta, or slivered Prosciutto with capers for an authentic flavor.

Classic BLT Macaroni and Cheese

Yield: 164 oz | **Servings:** 24

1. Prepare Macaroni and Cheese per package directions.
2. Cook bacon; chop or crumble, reserve, keep warm.
3. Place 4 oz of hot Macaroni and Cheese into serving dish, top with ¼ oz of shredded lettuce, 1 oz bacon, and 1 ½ oz of diced tomatoes and garnish with croutons.

SERVING SUGGESTION: Try mixing in crumbled bacon, tomatoes, and topping with breadcrumbs, bake. Instead of bacon add diced ham. Add 1 Tbsp Chipotle Flavor Concentrate to 1 cup ranch dressing, put in squeeze bottle and garnish top of dish with sauce.

Yield: 36 lbs total
Servings: 72 (8 oz each)

To order **Stouffer's Macaroni and Cheese**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Sicilian Flatbread



Prep Time: 2 min

INGREDIENTS

MEASURE

Tomato sauce, low sodium	3 ¾ cups
Maggi® Thai Style Red Curry Paste	3 Tbsp
Naan bread	28 each
Mozzarella, low moisture, shredded	28 oz
Cauliflower, florets	28 oz
Lamb, ground, cooked	28 oz
Pine nuts	2 cups
Cilantro, chopped	¾ cup

Cook Time: 12 min

PROCEDURE

1. Combine tomato sauce and Thai Style Red Curry Paste.
2. Spread tomato sauce on naan. Sprinkle with cheese, cauliflower, lamb, and pine nuts.
3. Bake in a pizza oven at 400°F for 7–9 minutes.
4. Slice and sprinkle with cilantro.

Yield: 14 lbs 14 oz
Servings: 28

To order **Maggi Thai Style Red Curry Paste**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Salmon Plus Side Dish Assortment



Prep Time: Varies by recipe

INGREDIENTS

MEASURE

Salmon

Barbeque Sauce	1 cup
Minor's® Chipotle Flavor Concentrate	1 Tbsp
Salmon, filet, cut into 5 oz portions	30 each

Creamed Spinach with Mushrooms, Bacon, and Green Onions

Bacon, grease	1 Tbsp
Button mushrooms, sliced thin	1 qt
Scallions, or green onions, sliced on bias	1 cup
Bacon, cooked, sliced thick, small diced	8 oz
Stouffer's® Creamed Spinach (Pouch Pack) 4 x 96 oz, prepared	1 pouch
Mozzarella cheese, shredded*	8 oz

*VARIATION: Use 2 cups of shredded cheese of choice.

Cook Time: Varies by recipe

PROCEDURE

1. Thoroughly whisk together barbeque sauce and Chipotle Flavor Concentrate.
2. Lightly coat the top of the salmon filet with approximately 1 tsp of sauce.
3. Bake salmon in a convection oven at 375°F until it is cooked to the desired temperature.
4. Serve with a selection of 3 sides.

SERVING SUGGESTION: Use Stouffer's® side dishes to create a modern twist on the classic southern meat and three.

Side Dish: Creamed Spinach with Mushrooms, Bacon, and Green Onions

Yield: 3 ¼ qts | Servings: 26 | Prep Time: 15 min | Cook Time: 25 min

1. In a saucepot, heat bacon grease and sauté mushrooms and scallions, 2 minutes. Add bacon.
2. Add Creamed Spinach. Gently fold constantly until hot and well blended.
3. Place mixture into a baking pan. Top with cheese. Bake in a 400°F conventional oven for 20 minutes.

Yield/Servings:
See individual recipes

To order **Minor's Chipotle Flavor Concentrate & Stouffer's Creamed Spinach (Pouch Pack)**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Salmon Plus Side Dish Assortment (continued)



Prep Time: Varies by recipe

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INGREDIENTS MEASURE

Broccoli Gratin and Dijon Mustard Tarts

All-purpose flour	5 ½ cups
Parmesan cheese, grated	1 cup
Minor's® Roasted Garlic Flavor Concentrate Gluten Free 6 x 1 lb	1 Tbsp
Mustard, dried, powdered	1 tsp
Dijon mustard	½ cup
Black pepper, cracked	½ tsp
Butter, salted, cold	2 cups
Water	¼ cup
Stouffer's® Broccoli Au Gratin 4 x 94 oz, thawed, mixed	1 tray (94 oz)

Whipped Sweet Potatoes with Glazed Pecan Topping

Pecan nuts, lightly toasted	8 ½ oz
Brown sugar	4 oz
Butter, slightly salted, softened	4 oz
Stouffer's® Whipped Sweet Potatoes 4 x 96 oz, thawed	1 tray (96 oz)

Cook Time: Varies by recipe

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Side Dish: Broccoli Gratin and Dijon Mustard Tarts

Yield: 9 lbs | Servings: 48 | Prep Time: 30 min | Cook Time: 20 min

1. Blend the flour, cheese, Roasted Garlic Flavor Concentrate, ground mustard, Dijon mustard, and pepper with the butter in a food processor until butter is crumbled.
2. Remove and knead, adding cold water as required. Chill for 30 minutes.
3. Roll out the dough. Using a circular cutter, cut the dough and place into 2-inch, nonstick, sprayed cupcake pans.
4. Fill each tart shell with approximately ¼ cup mixed Broccoli Au Gratin.
5. Bake in preheated 325°F convection oven for 17–22 minutes or until tops are golden brown. **Chef's Tip:** If dough is too stiff, slowly knead in 1 tsp of water at a time.

SERVING SUGGESTION: If desired, tart shells may be parbaked. Top tarts with cheddar cheese or breadcrumbs.

Side Dish: Whipped Sweet Potatoes with Glazed Pecan Topping

Yield: 2 ½ qts | Servings: 20 | Prep Time: 5 min | Cook Time: 30 min

1. In a small bowl, combine pecans, sugar, and butter until well blended.
2. Uncover Whipped Sweet Potatoes and top with pecan mixture. Bake uncovered according to label directions.

SERVING SUGGESTION: For variation, place marshmallows on top of Whipped Sweet Potatoes before baking.

Yield/Servings:
See individual recipes

To order **Minor's Roasted Garlic Flavor Concentrate Gluten Free, Stouffer's Broccoli Au Gratin, & Stouffer's Whipped Sweet Potatoes**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.





Mezze Sampler featuring Roasted Garlic Hummus and Jalapeño Hummus



Prep Time: 2 min

INGREDIENTS

MEASURE

Hummus, prepared	2 qts
Minor's® Roasted Garlic Flavor Concentrate	6 Tbsp
Minor's® Fire Roasted Jalapeño Flavor Concentrate	2 Tbsp

Cook Time: N/A

PROCEDURE

1. Evenly divide hummus into two separate containers.
2. To make *Roasted Garlic Hummus*: Whisk ¼ cup of Roasted Garlic Flavor Concentrate into one quart container of hummus.
3. To make *Jalapeño Hummus*: Whisk 2 Tbsp of Roasted Garlic Flavor Concentrate and 2 Tbsp of Fire Roasted Jalapeño Flavor Concentrate into the other quart container of hummus.

SERVING SUGGESTION: Serve hummus with pita bread and other assorted mezze such as grape leaves, marinated feta, spiced olives, tabbouleh, radish, etc.

Yield: 68 fl oz
Servings: 34

To order **Minor's Roasted Garlic Flavor Concentrate** & **Minor's Fire Roasted Jalapeño Flavor Concentrate**, please contact your local Nestlé Professional sales representative or call us at 1-800-288-8682.