

Guava Apple Pastelito

Recipe #R2450N

Yields: 21 Servings

Pro Tip:

Use baskets from the most recent delivery or keep baskets from the day before. After use, please return them to the NNC for washing and sanitizing.

Gather Ingredients:

Stock # 2095 Guava Apple Pastry

Equipment Needed:

Stock # 4220 Pastry Bag
or

Stock # 4556 1l tray boat

After You Assemble:

Place in warmer until service

1. Place a pan liner inside a NNC wire basket, permitting the liner to go up on the sides



2. Place 21 Pastelitos in each basket.



3. Bake at 325°F for approximately 15 minutes or until the internal temperature reaches 165°F.



4. Remove cooked pastelitos from the oven. Package the pastelitos inside a pastry bag. If the Pastelitos are too hot to handle, wear cotton gloves underneath.



5. Depending on the breakfast service, use either a pastry bag or serve on a 1lb tray.
(as seen below)

