

## SARA LEE CROISSANTS. EXPERTLY CRAFTED TO THE FINEST DETAIL.

Made from 100% real butter and Australian wheat flour. Alternating layers of dough and butter are created through lamination. The characteristic flavour is then developed through the process of fermentation, which Sara Lee has mastered so well. Cut and rolled to create 96 layers and the perfect crescent shape, before then being proofed and baked. The result? A beautifully light croissant with a perfect flaky texture.

### FROZEN TO LOCK IN *FRESHNESS*

- Frozen right out of the oven, locking in all that freshness and goodness from the very beginning
- 18 month shelf life in the freezer
- Up to 3 days shelf life in the fridge
- Minimise waste
- Sara Lee croissants allow you the flexibility required to work with the requirements of your business





SURE. PLAIN
CROISSANTS
ARE GOOD...
BUT FILLED
CROISSANTS ARE
EVEN BETTER!

# ICE CREAM FILLED CROISSANTS

#### **Profit calculation:**

Suggested Menu Price: \$9.95

Number of Serves: 1 Cost per serve: \$2.26\*

Cost %: 23%

**Gross profit per serve: \$7.69** 

#### Ingredients per serve:

Sara Lee Large Croissant 75g 3 scoops of mixed berry icecream 1/4 cup frozen raspberries 1 tbs icing sugar

**Product Number** 7087

\*Price calculated based on average cost of ingredients listed



## BURGER CROISSANT

#### **Profit calculation:**

Suggested Menu Price: \$12.95 Number of Serves: 1 Cost per serve: \$4.38\*

Cost %: 34%

**Gross profit per serve: \$8.57** 

#### Ingredients per serve:

Sara Lee Extra-Large Croissant 110g 150g angus beef patty 2 x slices tasty cheese 50g mixed lettuce

2 slices field tomato

2 x dill pickles

1 x tbs dijon mustard

**Product Number** 7087







