



0g Trans Fat Per Serving
No Cholesterol

Ready-To-Go
FILLO DOUGH™

Now it's a Snap to Serve
Fillo for 50, 500 or 5000!

Fillo Dough

Ready-To-Go Fillo Dough™

- 5 layers of Athens Fillo® Dough
- Pre-layered, pre-brushed
- No trans fat, no saturated fat, no cholesterol

ATHENS®

1-800-837-5683
fillo@athensfoods.com
www.athensfoods.com/foodservice

Ready-To-Go Fillo Dough™ Astonishingly Easy-to-Use



Wild Mushroom
Strudel



Pork
Wellington



Apricot Stars
with Raspberry Coulis



Asiago
Cheese Puff



Chicken
Cosmopolitan



Pineapple Fillo Fans
with Bourbon Sauce

For these and additional chef created recipes visit www.athensfoods.com/foodservice

Ready-To-Go Fillo Dough™ Astonishingly Easy-to-Use



Salmon Phyllo Rolls

90% Faster To Work With Than Fillo Dough Sheets

We layered five sheets of Athens Fillo® Dough, lightly coated each with canola oil and assembled into easy-to-use sets of Ready-To-Go Fillo Dough. Athens did all the prep to transform fillo dough into an easy-to-use, efficient ingredient that must be a staple in your kitchen.

Benefits:

- Paper thin sheets don't tear or dry out
- Eliminates time consuming brushing of each layer
- Each layer is lightly coated with canola oil
 - 5 layers of Athens Fillo Dough in every set
 - Number of layers is adjustable to suit your application
- Re-sealable zipper storage bag
- Thaw overnight in cooler
- Store refrigerated up to 3 weeks
- Ⓚ Pareve
- Available in 5 and 15 lb. cases

Preparation as Easy as 1, 2, 3

1. Thaw overnight
2. Cut to size
3. Wrap & Roll

Ready-To-Go Fillo is user friendly because it eliminates the layering step, minimizes waste and improves efficiencies in the kitchen. Fillo items can be made ahead and baked as needed, making them perfect for high-volume banquet and catering menus in addition to everyday dining.

Nutritional Benefits

- Ready-To-Go Fillo has 39% less fat than puff pastry
- Does not contain trans fats or cholesterol

Presentations that Wow

Fillo dough can be formed into various shapes for multiple applications. Its unique light and flaky texture, combined with the multiple shapes into which it can be formed, truly adds the *Wow Factor* to your presentation. Applicable to every event setting and every menu course, Athens Ready-To-Go Fillo will allow you to quickly and efficiently bring fresh appeal to trusted favorites and elegantly showcase your newest creation.

Ready-To-Go
FILLO DOUGH™

Ready To Wrap & Roll

WRAP IT! Pouch & Purse Directions

Bring Ready-To-Go to room temperature. Preheat conventional oven to 375°F.

CUTTING

- Small pouches - Cut layered fillo into 2½" squares.
- Large pouches - Cut layered fillo into into 6-8" squares.
- Fillo purses - Cut into circles and gather ¾ of the way to the top. Spread top edges and tie with blanched scallion strip.

FILLING

- Small pouches - Spoon 1½ teaspoons of filling onto center of square.
- Large pouches - Spoon ¼ to ½ cup of filling onto center of square.

SHAPING

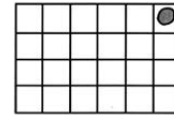
1. Brush edges of each square lightly with water or egg wash.
2. Gather points of square and pinch together just above filling.
3. Brush outside with butter or oil.
4. Place at least 1" apart on baking pan.

BAKING

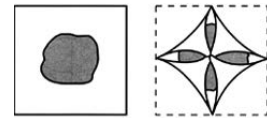
- Small pouches & purses - Bake in preheated 375°F oven for 12-15 minutes or until golden brown.
- Large pouches & purses - Bake in preheated 375°F oven for 25-30 minutes or until golden brown.

TIPS

- Freeze filled fillo for 10 minutes before baking to set the shape of the pouch and purse.
- Pouches and purses can be made ahead of time and frozen.



Cutting



Filling and Shaping



Purse



Pouch

ROLL IT! ROLL & STRUDEL DIRECTIONS

Bring Ready-To-Go to room temperature. Preheat conventional oven to 375°F.

CUTTING

- Small rolls or strudels - Cut width of layered fillo into 4 strips.
- Medium rolls or strudels - Cut width of layered fillo in half.
- Large roll or strudel - Roll entire fillo sheet.

FILLING

- Small and medium rolls - Fill with 3 tablespoons of cooled filling. Place filling at one end of fillo strip, leaving 1" from end and ½" from each side free of any filling.
- Medium roll - Fill with ½ to ½ cup of cooled filling. Place filling at one end of fillo strip, leaving 1" from end and ½" from each side free of any filling.
- Large roll - Leave 1" from each side free of any filling.

ROLLING

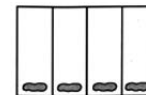
1. Start rolling from edge containing filling.
2. Once filling is enclosed, fold over edges.
3. Continue rolling to end of fillo strip.
4. Brush outside with butter or egg wash.

BAKING

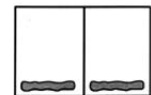
- Bake small and medium rolls seam side down, at least 1" apart, on ungreased cookie sheet or baking pan in preheated 375°F oven about 20-30 minutes or until golden brown.
- Bake large roll at 375°F for 35-45 minutes or until golden brown.

TIPS

- Score fillo before butter or egg wash is applied to top. This will allow you to slice through cleanly after baking.
- Strudel can be made ahead and frozen. Increase the baking time slightly longer than the recipe suggests.



Cutting Small Rolls or Strudels



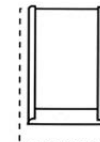
Cutting Medium Rolls or Strudels



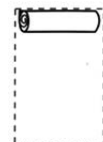
Filling Rolls



Rolling / Step 1



Rolling / Step 2



Rolling / Step 3

SPECIFICATIONS FOR UNBAKED, FULLY PREPPED FILLO DOUGH

Item	UPC Code	Case Pack	SET DIMENSIONS	Case Cube	Case Dimensions	Ti x Hi
Ready-To-Go Fillo Dough™	00117	15 lbs. Approx. 50 sets / 5 sheets ea.	Approximately 13" x 18"	0.43	18.25" x 14.25" x 2.875"	6 x 10
Ready-To-Go Fillo Dough™	00123	5 lbs. Approx. 16 sets / 5 sheets ea.	Approximately 13" x 18"	0.16	19.25" x 15.25" x 1.12"	6 x 20

(K) Pareve

Fresh frozen to ensure excellent shelf life in re-sealable bag: Refrigerated / 3 weeks • Frozen / 9 months



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