PORTO’S®
BAKERY & CAFE
SINCE 1960

Bake at Home
STEP 1: Preheat oven to 350° F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Potato Balls® on the parchment paper and make sure they have at least ½” of space between each piece to bake evenly.

STEP 2: Place the baking sheet in the middle of the oven. Bake the Potato Balls® for 20-30 mins. in a conventional oven, 15-25 mins in a convection oven, or until golden brown. Alternatively, you may microwave the Potato Balls® on a microwave safe dish for 1 minute, then rotate the dish, and microwave again for an additional 2 minutes.

STEP 3: When the Potato Balls® reach a golden brown, remove them from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check Potato Balls® 5 mins. before the recommended baking time.

PORTO’S FUN FACT: The Potato Ball is Porto’s number one selling savory item selling millions of pieces every year.
**STEP 1:** Preheat oven to 400˚ F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least \( \frac{1}{2} \)" of space between each piece to bake evenly.

**STEP 2:** Place the two baking sheets in the middle of the oven. Bake pastries 20-30 mins. in a conventional oven, 15-20 mins. for convection, or until golden brown. Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

**STEP 3:** When pastries are done, remove them from the oven. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

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**PORTO’S FUN FACT:** The Cheese Roll is Porto’s most popular pastry selling millions of pieces every year.
**STEP 1:** Preheat oven to 400°F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Chicken Empanadas on the parchment paper and make sure they have at least ½” of space between each piece to bake evenly.

**STEP 2:** Place the baking sheet in the middle of the oven. Bake the Chicken Empanadas for 30-35 mins. in a conventional oven, 25-30 mins. in a convection oven, or until golden brown.

**STEP 3:** When the Chicken Empanadas reach a golden brown, remove them from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check Chicken Empanadas 5 mins. before the recommended baking time.*

**PORTO’S FUN FACT:** The Chicken Empanada was one of Rosa Porto’s original recipes and continues to be a Porto’s favorite.
STEP 1: Preheat oven to 400°F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least ½” of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake pastries 35-40 mins. in a conventional oven, 30-35 mins. for convection, or until golden brown*. While they bake, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

STEP 3: When pastries are done, remove from oven and brush them with simple syrup while they are still hot. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

PORTO’S FUN FACT: The perfect mix of savory meat & sweet syrup makes this pastry a Cuban staple.
STEP 1: Preheat oven to 400°F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least ½” of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake pastries 35-40 mins. in a conventional oven, 30-35 mins. for convection, or until golden brown*. While they bake, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

STEP 3: When pastries are done, remove from oven and brush them with simple syrup while they are still hot. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

PORTO’S FUN FACT: Refugiato means “refugee” and is one of the first products Porto’s ever sold.
STEP 1: Preheat oven to 400°F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least ½" of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake pastries 35-40 mins. in a conventional oven, 30-35 mins. for convection, or until golden brown*. While they bake, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

STEP 3: When pastries are done, remove from oven and brush them with simple syrup while they are still hot. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

PORTO’S FUN FACT: The Pastel de Guayaba (Guava Strudel) is one of the most iconic pastries in Cuba.
STEP 1: Preheat oven to 350° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place cookies on parchment paper and make sure pastries have at least \( \frac{1}{2} \) " of space between each piece to bake evenly.

STEP 2: Place the two baking sheets in the middle of the oven. Bake cookies 20-25 mins. in a conventional oven, 10-15 mins. for convection, or until the top and bottom are golden brown. Because all ovens vary, check the cookies 5 mins. before the recommended baking time.

STEP 3: When cookies are done, remove from the oven and allow to cool. Dust top of Besitos with powdered sugar or granulated sugar. Allow cookies to cool completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

PORTO’S FUN FACT: Inspired by its small size & unique shape, the Besito or “kiss” found its playful name!