

Butter cookie with strawberries and crumble

INGREDIENTS

CROISSANT

20 [CROISSANT MAŚLANY](#)
PCS. [VANDEMOORTELE](#)

CREAM

600 g [CREAM 33% ALFAPRO](#) 200 g [EGG YOLK BALTICOVO](#)
75 g [VANILLA DELIPASTE SUPER](#) 100 g [SUGAR](#)
[FABBRI](#)



A METHOD OF PREPARING

- 1 Mix the cream, egg yolk, vanilla Delipaste and sugar, then heat to approx. 90°C, stirring constantly. The cream is ready; set aside to cool.
- 2 Place the frozen croissants on a baking tray and proof for approx. 60 min. Bake at approx. 200°C for 25–30 min. Once cooled, cut off the top part of the croissant and gently hollow out the centre. Pour in the previously prepared crème brûlée cream, cooled to approx. 30°C. Sprinkle the surface with sugar and caramelize with a torch.

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: savpol@savpol.pl

