

Gingerbread cake with crunchy Kadayif and sour cherries

INGREDIENTS

CROISSANT

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

CREAM

600 g	CREAM 33% ALFAPRO	200 g	EGG YOLK BALTICOVO
75 g	VANILLA DELIPASTE SUPER FABBRI	100 g	SUGAR



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

