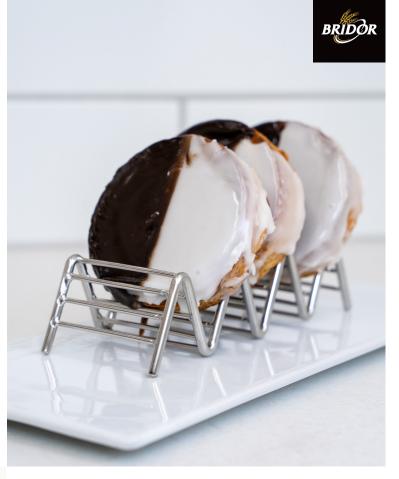
Black and white New York roll

PORTIONS	PREPARATION TIME		COOK TIME	
1	3 h (including proofing)		18-22 min	
SUGGESTED MOMENTS OF CONSUMPTION : Breakfast Dinner Brunch Snacks Appetizer				
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RECIPE CREATED BY Tina Wilson, Chef



/List of ingredients

2	Strips Lecoq croissant dough
	cut 1 cm width

Vanilla icing:

1 cup	Powdered sugar
1 tsp	Fresh lemon juice
1 tbsp	Water
1 tbsp	Light corn syrup
1/4 tsp	Vanilla extract

Chocolate icing:

1 cup	Powdered sugar
1 tsp	Cocoa powder
1 tbsp	Water
1 tbsp	Light corn syrup

1/4 tsp Vanilla extract

/ Preparation steps

STEP 1 Cut two 1.5cm strips from Lecoq croissant dough.

STEP 2

Roll the doughs end to end and place them in a 10cm x 3.5cm ring mold.

STEP 3

Proof at room temperature for 1.5 – 2 hours or overnight in the fridge.

STEP 4

Preheat oven at 345°F. Place a parchment paper and then a sheet pan on top of the mold with the product and put in the oven. Bake for 14 - 18 minutes.

STEP 5 Remove the ring, flip oven and contin

Remove the ring, flip oven and continue to bake for 3 – 5 more minutes.

STEP 6

Remove from the oven & let cool. Once cool, make a slit in the side with a sharp knife.

STEP 7 Fill with the desired filling.

STEP 8

Spread the prepared vanilla icing on half of the roll and then spread the chocolate icing on other half.

CHEF'S TIPS

The Bun & Roll can also be used for this recipe to save time. Just place in the mold and proceed with the baking.