

# *Black and white New York roll*



PORTIONS	PREPARATION TIME	COOK TIME
1	3h (including proofing)	18-22 min

SUGGESTED MOMENTS OF CONSUMPTION :

Breakfast    Dinner    Brunch    Snacks    Appetizer



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 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.***