

# Crispy croissant S'mores

PORTIONS	PREPARATION TIME	COOK TIME		
4-6	10-15 min	2-4 min		
SUGGESTED MOMENT OF CONSUMPTION :				
Breakfast	Lunch	Brunch	Snacks	Appetizer



RECIPE CREATED BY  
Katherine Duris, Chef

## / List of ingredients



Perfect croissant 59103  
Quantity: 4

2 L Canola oil (if deep frying in a pot on a stove top, or on a counter-top deep fryer)

3 tbsp. Ground cinnamon

2 cups Granulated white sugar

Mini marshmallows

Chocolate chunks

Chocolate sauce



## / Preparation steps

### STEP 1

Heat the canola oil to 350°F.

### STEP 2

Remove the croissants from the freezer. Allow them to thaw for approximately 10 minutes, then cut them into one-inch pieces while they are still semi-frozen and firm. Set the croissant pieces aside and allow to completely thaw.

### STEP 3

Mix the cinnamon and the sugar together in a deep bowl and set aside.

### STEP 4

Once the oil reaches 350°F, gently drop the croissant pieces into the oil. Fry until golden brown (approx. 1 minute per side), gently flipping halfway through. Do not overload your fryer.

### STEP 5

Remove the croissant pieces from the oil and immediately toss in the cinnamon sugar. While the pieces are still hot, begin layering with mini marshmallows and chocolate chunks. Finish with chocolate sauce.