

Muffuletta croissant cone



PORTIONS	PREPARATION TIME	COOK TIME
1	25-35 min	15-19 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST	LUNCH	BRUNCH	APPETIZER
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RECIPE CREATED BY
Tina Wilson, Chef



/ List of ingredients



Perfect Croissant 59103
Quantity: 1

2 tbs Olive salad spread

2 Thin slices of charcuterie meats such as soppressata, mortadella, speck or capicola

2 Slices of provolone cheese

Micro greens

2 tsp Sesame seeds

CHEF'S TIP

The perfect idea for your catering menu.

/ Preparation steps

STEP 1

Thaw the croissant at room temperature 30-35 minutes. Sprinkle croissant heavily with white sesame seeds.

STEP 2

Bake in the pre-heated 350°F oven for 15-19 minutes, until golden brown, set aside to cool.

STEP 3

Cut the croissant to create a cone shape.

STEP 4

Using a spoon hollow the croissant to make a cavity and add some olive salad spread into the cone.

STEP 5

Fold the slices of charcuterie and cheese and place into the cone.

STEP 6

Drizzle the rest of the olive salad spread over the meats and cheese. Top with micro greens and serve.