

Garlic and cheese croissant

BRIDOR

PORTIONS	PREPARATION TIME	COOK TIME	
1	15 min	55 min	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	DINNER	Brunch	APPETIZER



RECIPE CREATED BY
Dominique Lafontaine



/ List of ingredients



Curved & Pinched Croissant RTB
52381 - Quantité: 1

1 clove of garlic

1 cup grated cheese

1 cup butter at room temperature

3 tbsp olive oil

3 tbsp parsley

/ Preparation steps

STEP 1

Cut the head off the garlic clove. Place the clove on a sheet of aluminium foil, add the olive oil and close the foil. Place in the oven at 450°F (230°C) for 45 minutes, then leave to cool.

STEP 2

Squeeze the clove to add the garlic to the soft butter, add the parsley and mix.

STEP 3

Make slits in the previous day's croissant to fill them with the butter mixture and add cheese in the slits and on top of the croissant.

STEP 4

Bake at 190 °C (375 °F) for 8-10min.

STEP 5

Serve on a board for an appetizer to share or on a plate for a starter.