

Everything Croissant-Burger

PORTIONS	PREPARATION	BAKE
4	20 minutes	13-15 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Mini Perfect Croissant
Quantity: 12

- 200 g beef pastrami
- 50 g mustard
- 100 g pickled cabbage
- 60 g mayonnaise
- 100 g Gruyère cheese
- 20 g Everything Bagel seasoning
- 1 lettuce

/ Preparation

Step 1

Thaw the mini croissants at room temperature for 30 minutes. Roll the croissants in the spice mixture, then place 3 in a circular mold.

Step 2

Bake the mini croissants for 13 to 15 minutes at 356°F (180°C). Allow to cool.

Step 3

Cut the cabbage into small pieces, then mix with the mustard and mayonnaise.

Step 4

Remove the bread shaped with the mini croissants from the mold and cut it in half (like a hamburger bun).

Step 5

Add the cabbage mixture, arrange the lettuce leaves, beef, cheese, then finish with fresh pepper and other Everything Bagel spices.

