

Fruity Croissant-Pizza

PORTIONS	PREPARATION	BAKE
6	40 minutes	15 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
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/ Ingredients



Full croissant dough sheet
Quantity: 1

- 250 ml milk
- 2 egg yolks
- 50 g sugar
- 20 g flour
- 1/2 vanilla bean or 1/2 teaspoon vanilla extract
- 150 g fresh or frozen raspberries
- 50 g sugar (for the raspberry jam)
- Egg yolk for glazing
- Fresh fruits (kiwi, strawberries, bananas, or your choice)
- Powdered sugar
- Edible gold leaf (optional)



/ Preparation

Step 1

Cut the croissant dough into triangles of the desired size. Place them on a baking sheet and chill in the refrigerator for 15 to 20 minutes.

Step 2

Meanwhile, prepare the pastry cream with the milk, 2 egg yolks, sugar, flour, and vanilla.

Step 3

Place a line of pastry cream along the base of each triangle, leaving about 1 cm free on the edges. Fold the dough carefully over the cream to form a filled crust.

Step 4

Brush the croissants with egg yolk. Bake at 180°C (350°F) for 12 to 15 minutes, until golden. Let cool.

Step 5

During baking, prepare the toppings. For the jam: in a saucepan, combine the raspberries and sugar. Cook over medium heat for 10 to 15 minutes, stirring regularly, until the mixture thickens slightly. Let it cool before use, then slice the fruits into thin rounds or evenly sized pieces for an attractive presentation.

Step 6

Spread some raspberry jam on each cooled croissant. Arrange fresh fruits on top, dust with powdered sugar, and add edible gold leaf if desired.