

# Croissornament

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



Recipe created by  
**Vincent Rodier, Executif Chef**



## / Ingredients



### Mini Perfect Croissant

Quantity: 4

- 15 g sugar
- 1 egg yolk
- 10 g potato starch
- 1 vanilla pod
- 100 g milk
- 200 g liquid cream
- 300 g 60% chocolate
- 20 g chocolate coloring

## / Preparation

### Step 1

Thaw the croissant. Place them in a mold matching the desired ball size and bake at 350°F (175°C) for 14-18 minutes.

### Step 2

Pastry cream: Heat the milk with the vanilla. Mix the sugar, egg yolk, and starch. Cook in a saucepan for 5 minutes. Let cool. Whip the cream and add it once the mixture has cooled.

### Step 3

Cut a small hole in the bottom of the croissants balls and fill it with pastry cream using a piping bag and a small nozzle.

### Step 4

Temper the chocolate, dip the croissants balls in different chocolate food coloring. Finish with decorations of your choice, such as delicate candies, add a small marshmallow on top, and place a little sprig of fir.