

Croissornament

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: 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

Defrost the croissant. Place them in the mold and bake at 350 for 20 minutes.

Step 2

Pastry cream: Heat the milk with the vanilla, separate the egg yolks from the whites. Mix the sugar, egg yolk, and starch. Cook in the saucepan for 5 minutes. Let cool. Add the whipped cream while cold.

Step 3

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

Step 4

Temper the chocolate, dip the croissant ball in the different chocolate colors. Finish with Christmas décor.