

Croissanterole

PORTIONS	PREPARATION	COOK TIME
10	30 minutes	14-18 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Sylvain Leroy, Chef

List of ingredients



Perfect mini croissant 52359
Quantity: 10

200 g	Milk
50 g	Honey
120 g	Dark chocolate 60%
100 g	Sliced almonds
30 g	Simple syrup
1 pint	Vanilla ice cream
	Chocolate sauce, for topping



Preparation steps

STEP 1

Bake the croissants in a 2-3-inch mold at 350°F for 14-18 min.

STEP 2

Boil the milk. Add the chocolate and honey. Mix well (an emulsion like ganache).

STEP 3

Mix the almond with the syrup. Roast in the oven at 325°F until they have a nice gold color.

STEP 4

Cut the croissants in half and add 1 scoop of ice cream.

STEP 5

Serve with warm chocolate sauce and roasted almonds.