

Mini perfect croissant crostini with burrata and fig

PORTIONS	PREPARATION	COOK TIME
100	2 hours	15-20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Tina Wilson, Chef



List of ingredients



Mini perfect croissant 52359
Quantity: 100

25 pc - 4 oz balls	Burrata - Calabro brand preferred
3.5 tbsp	Butter
3.5 tbsp	Bears Club pure clover honey
1 tub	Maldon sea salt flakes
4 tbsp	Divina fig spread
1 tsp	Chopped pistachios (1 tsp per croissant)
25 oz	Balsamic fig glaze
	Rainbow micro greens (for garnish)

Preparation steps

- STEP 1
Remove the burrata from the water and place on paper towels in a perforated hotel pan to drain off excess water. Cover with plastic wrap and let drain overnight in fridge.
- STEP 2
Thaw the croissants completely, then bend the pointed ends under the bottom of the croissants.
- STEP 3
Place the croissants on a full-sized sheet pan with parchment paper; 12 croissants total per sheet pan. Cover them with another parchment paper and evenly press each croissant down until flattened. Place another sheet pan on top to hold them down while baking.
- STEP 4
Bake at 375°F for 8-10 minutes, or until tops are a lightly golden brown. Flip each croissant over and re-cover with parchment paper, then continue to bake for 7-9 minutes or until tops are golden brown. Let rest.
- STEP 5
When the crostinis are still warm, brush each side with melted honey butter. Sprinkle with Maldon Flake Sea Salt. Rough chop Sicilian pistachios.
- STEP 6
Mix the drained burrata in a stand mixer with paddle attachment on low until evenly broken up and spreadable (should look like chunky ricotta).
- STEP 7
Once the crostinis are cool, spread a thin layer of fig jam on each one of them. Add 1 oz of whipped burrata on top of the fig jam. Sprinkle with Maldon Flake Sea Salt. Sprinkle rough chopped pistachios on top. Add Rainbow Micro Greens and drizzle Balsamic Fig Glaze over each crostini.