

Strawberry - cream cheese danish

PORTIONS	PREPARATION	COOK TIME
10	20 minutes	15-22 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Sylvain Leroy, Chef



List of ingredients



Guava danish 52833
Quantity: 1

250 g Strawberry purée

330 g White chocolate

400 g Heavy cream 35%

70 g Cream cheese

Fresh strawberry
(to garnish)

Preparation steps

STEP 1

Bake the guava danish at 350°F for 15-22 minutes.

STEP 2

In a medium size pot, bring the strawberry purée to a boil. Pour over the white chocolate to create an emulsion, mixing well.

STEP 3

Add the heavy cream and the cream cheese, mixing with a hand blender. Put the ganache into the refrigerator for 6 hours to allow it to crystallize.

STEP 4

Whip the cold ganache to medium peak. Transfer to pastry bag.