



CUBE CROISSANT

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CUBE CROISSANT

THE DECONSTRUCTED CROISSANT



RECIPE BY CHRISTOPHE PÉLERBE
MASTER BAKER IN FRANCE AND BBCC MEMBER

INGREDIENTS



- 10 ready-to-bake croissants

Vanilla cream

- 125ml milk
- 2 vanilla pods
- 7 level tablespoons cornflour
- 100g caster sugar
- 2 eggs

Topping

- Fruit: strawberries, blueberries, redcurrants, raspberries
- Flowers: borage, Atsina cress

Utensils

- Square mould

- Preheat the oven to 180°C. Thaw croissant and slice down the middle.
- Grease your square moulds and top and tail both pieces of croissant.
- Place your moulds between two perforated aluminium baking trays on baking paper or on a baking mat and bake for 25-28 minutes at 160°C.

Vanilla cream

- Bring half the milk to the boil with vanilla seeds and split pods.
- Place the cornflour in a salad bowl and thin it with the remaining cold milk.
- Add the sugar and egg to the cornflour-milk mixture, then stir until smooth.
- Pour boiling milk onto mixture and keep stirring.
- Pour the mixture back into the saucepan and cook on a low heat, mixing constantly until the cream thickens. Refrigerate cream.

Croissant cube assembly

- Make a hole at the top of the croissant cube and fill with your vanilla cream.
- Dot some vanilla cream onto the plate and place the croissant cube on top then add vanilla cream as a topping.
- Garnish with berries, borage flowers and Atsina Cress leaves.



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