



FLAT CROISSANT



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FLAT CROISSANT

THE DECONSTRUCTED CROISSANT

BBCC
CLUB

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MASTER BAKER IN SPAIN AND BBCC MEMBER

INGREDIENTS



- 10 ready-to-bake croissants
- Glaze: chocolate or white chocolate with natural colouring
- Topping: dessicated coconut, freeze-dried raspberry pieces or chopped pistachios

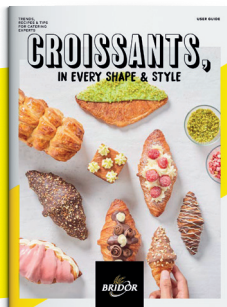
Utensils

- Baking trays and paper or mats

- Thaw your croissants.
- Place 4 croissants on a tray between two sheets of baking paper or two baking mats, then place another tray on top to flatten your croissants.
- Place a weight on top using several baking trays or a saucepan to make sure the croissants don't rise while baking.
- Bake the croissants at 180°C for 20 minutes.
- Glaze with chocolate and garnish with coconut or other toppings.

Try out these toppings:

- Pink glaze with raspberry pieces.
- Pistachio glaze with chopped pistachios.



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