



Mocha Croissant

Ingredients:

1 Pastridor Chocolate Croissant
50 g dark chocolate
1 tsp vanilla sugar
100 ml cold coffee
Cream
Cape gooseberries
Grated dark chocolate

Procedure:

Bake the Pastridor Chocolate Croissant directly from frozen in a pre-heated oven at 190°C for 18 minutes.

Let the croissant cool for about 15 minutes. Then pour the cream, coffee and vanilla sugar into a bowl whisk until thickened.

Roughly chop the chocolate and stir it into the creamy mixture. Fill the croissant with the mocha cream and serve the dish with cape gooseberries and grated dark chocolate.

