



# *Twice Baked Croissant*

with crumble, baked cheesecake, and blueberries

## INSIGHT – PASTRY CHEF MARCUS BRAUN **ANCHOR FOOD PROFESSIONALS**

This is a fantastic way to utilise any left-over baked croissants by simply adding value with a unique and delicious twist – how can anyone resist a buttery croissant filled with creamy baked cheesecake and toasty crumble?



# Baked Cheesecake Filling

## INGREDIENTS

|                                 |                        |
|---------------------------------|------------------------|
| <b>300g Anchor Cream Cheese</b> | <b>1 egg</b>           |
| <b>70g castor sugar</b>         | <b>15g corn flour</b>  |
| <b>2g vanilla paste</b>         | <b>30g lemon juice</b> |

## METHOD

Soften the cream cheese in the microwave until soft.

Beat the cream cheese, cream, sugar and vanilla until smooth.

Whisk the eggs and corn flour together and add to the cream cheese mixture.

Add the lemon juice.

Place the mixture into a piping bag until ready to use.

## TO ASSEMBLE

Cut a slit in the top of each baked croissant.

Dip each croissant into sugar syrup and then roll in the crumble to cover.

Open the slit and place blueberries into this – then fill with the baked cheesecake filling.

Place onto a baking tray and bake at 170°C for approximately 15 minutes.

Once baked, dust with icing sugar and serve warm or cold.

# Crumble

## INGREDIENTS

|                                    |                           |
|------------------------------------|---------------------------|
| <b>150g Mainland Salted Butter</b> | <b>20g flaked almonds</b> |
| <b>90g caster sugar</b>            | <b>20g rolled oats</b>    |
| <b>150g plain flour</b>            |                           |

## METHOD

Rub the butter into the dry ingredients to form a crumble texture.



Pure New Zealand butter! **Mainland Salted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.



## Tip

You can exchange the blueberries for any fresh or frozen berries or even try tropical fruits such as pineapple or mango.

**Anchor Cream Cheese**, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.