

Filling croissants with a flavoured frangipane and then baking elevates the humble croissant to a whole new level of deliciousness.



INGREDIENTS

4 day or two old croissants
50g room temperature butter
50g golden caster sugar
1 large egg
75g ground almonds
30g plain flour
12 fresh or frozen blackberries
¼ tsp vanilla extract
1tbsp apricot glaze, warmed
20g flaked almonds
Icing sugar

Item: Evergreen dinner plate

Image ID: 84811

RRP: £20.00

Outlet price: £14.00

METHOD

1. Pre-heat your oven to 180*c.
2. Slice the croissants horizontally through the middle and place the bottom onto a baking tray.
3. In a bowl beat the butter and caster sugar until light and fluffy.
4. Beat in the egg and vanilla. Sift in the flour and add the ground almonds, bring together to form a paste.
5. Divide the almond paste between the croissant bases and smooth.
6. Halve the blackberries and place 6 halves onto the paste.
7. Place the lid on the croissant, brush the top with warm apricot glaze, sprinkle over flaked almonds and bake for about 15-20 minutes until crisp and golden.
8. Leave to cool for a few minutes and serve warm with a little sprinkling of icing sugar.