



Mini berry spring rolls with coconut crème

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制备过程	30 分钟
烘烤的时间	9 分钟
时间取决于机器	
份	12
电器	Comhair-Steam SE 自 2015 年

Mini berry spring rolls

- 120 g strudel pastry
- 150 g berries, e.g. blackcurrants and blueberries, frozen
- 30 g coconut flakes
- 1 tbsp sugar
- 1 tbsp vanilla sugar
- 35 g butter

Melt the butter. Unfold the strudel pastry and brush each sheet of pastry with butter. Pile the sheets of pastry on top of each other and then cut into 12 pieces. Spread on the berries, coconut flakes, sugar and vanilla sugar, roll up and place on the lined baking tray, tucking the pastry ends underneath. Brush again with the melted butter.

将发酵桶预加热 热风+清蒸 到 **220°C**

Put the baking tray with the berry rolls into the preheated cooking space. Bake.

放入糕点

在 热风+清蒸 期间为 **220 9 分钟°C**

Coconut crème

- 150 g mascarpone
- 100 ml cream
- 50 g coconut flakes
- 50 g icing sugar

Whip the cream, add to the remaining ingredients and whisk until light and fluffy.

小费

Berry spring rolls can easily be prepared in advance and frozen for future baking.





配件

Baking tray

