Ice cream encased in crispy pastry

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Resting time	2 Hrs
Cooking time	3 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

Preparation

25 g butter

4 sheets of strudel pastry

50 g strawberries

4 scoops of vanilla ice cream

icing sugar

Melt the butter in a small pan.

Wash and slice the strawberries.

Put each sheet of strudel pastry on the work surface, cut into a square and brush with a thin layer of melted butter. Fold all four corners into the middle and arrange the strawberries in the centre.

Put a scoop of vanilla ice cream on top of the strawberries and press the corners of the strudel pastry lightly together over the ice cream. Freeze the parcels for at least 2 hours.

(Pre-)heat cooking space to 230 °C with Hot air + steaming

Put the ice-cream parcels on the hot tray in the preheated cooking space. Bake.

Put the pastry in

Hot air + steaming 230 °C for 3 Mins

Dust the dessert with icing sugar and serve immediately.

Tips

Various fruit can be used in place of strawberries.

The dessert works even better if frozen overnight.

Accessories

Baking tray

Additional information

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