



Ice cream encased in crispy pastry

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制备过程	30 分钟
等待时间	2 小时
烘烤的时间：烘烤时间取决于机器	3 分钟
份	4
电器	Comhair-Steam SL 自 2015 年

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.

将发酵桶预加热：热风+清蒸 到 **230 °C**

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

放入糕点

在 热风+清蒸 期间为 **230 3 分钟**°C

Dust the dessert with icing sugar and serve immediately.

小费

Various fruit can be used in place of strawberries.

The dessert works even better if frozen overnight.

配件

Baking tray

