



Ice cream encased in crispy pastry

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

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.

(For)varm ovnrømmet til 230°C i Varmluft med damp

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

Sæt bagværket ind

Varmluft med damp 230°C i 3 Min.

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.

Tilbehør

Baking tray

