



Mini berry spring rolls with coconut crème

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

12

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.

Aire caliente con inyección de vapor (220 °C)

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

Introducir el producto de horneado

Aire caliente con inyección de vapor 220 °C durante 9 Min.

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.

Consejos

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





Accesorios

Baking tray

Información complementaria

Creado el 25.06.2024

