



# Ice cream encased in crispy pastry



Preparación  
Tiempo de  
cocción  
Porciones 4

## Preparation

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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.

### **Aire caliente con inyección de vapor (230 °C)**

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

### **Introducir el producto de horneado**

**Aire caliente con inyección de vapor 230 °C durante 3 Min.**

Dust the dessert with icing sugar and serve immediately.

## Consejos

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Various fruit can be used in place of strawberries.

The dessert works even better if frozen overnight.

## Accesorios

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Baking tray

