



# 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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