



# Ice cream encased in crispy pastry

Рецепт від V-ZUG AT



готування	30 хв
Пауза	2 годин
Час готування	3 хв
Порції	4
Прилад	Combair-Steam SL з 2015 року

## 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.

**Розігріти робочу камеру до 230 °С Гаряче повітря + зволожуюча пара**

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

**Засунути страву для випікання**

**Гаряче повітря + зволожуюча пара 230 °С протягом 3 хв**

Dust the dessert with icing sugar and serve immediately.

## Поради

Various fruit can be used in place of strawberries.

The dessert works even better if frozen overnight.

## Акcesуари

Baking tray

