Mini berry spring rolls with coconut crème

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

(Pre-)heat cooking space to 220 °C with Hot air + steaming

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

Put the pastry in

Hot air + steaming 220 °C for 9 Mins

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.

Tips

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

Accessories

Baking tray

Additional information

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