



Ice cream encased in crispy pastry

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
等待时间	2 小时
烘烤的时间：烘烤时间取决于机器	3 分钟
份	4
电器	Comhair-Steam SL 自 2015 年

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.

将发酵桶预加热：热风+清蒸 到 **230 °C**

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

放入糕点

在 热风+清蒸 期间为 **230 3 分钟**°C

Dust the dessert with icing sugar and serve immediately.

小费

Various fruit can be used in place of strawberries.

The dessert works even better if frozen overnight.

配件

Baking tray





附加信息

创建时间 11.12.2019

