



Mini berry spring rolls with coconut crème

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 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.

(For)varm ovnrømmet til 220°C i Varmluft med damp

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

Sæt bagværket ind

Varmluft med damp 220°C i 9 Min.

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.





Tilbehør

Baking tray

Yderligere oplysninger

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