



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 °C 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 °C 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





Додаткова інформація

Складено

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