

RECIPES

Sweet croustades



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STRAWBERRY CROUSTADES:

- 1 package KRUSTADER mini croustades
- 1 jar SYLT JORDGUBB strawberry jam
- 6 fresh strawberries
- 1 tsp cornstarch
- 2 tsp sugar
- 50 g coarsely grated MARSIPAN marzipan

STEP BY STEP:

1. Fill the croustades halfway with the strawberry jam.
2. Quarter or halve the strawberries, depending on size. In a bowl, coat the pieces in the cornstarch and sugar, then put one piece into each croustade.
3. Sprinkle some grated marzipan on top of each and bake at 165°C for 10-15 minutes.

CHOCOLATE CROUSTADES:

- 1 package KRUSTADER mini croustades
- 1 package MÖRK CHOKLAD 70% dark chocolate, chopped
- 300 ml cream
- 100 ml sugar
- 1 tbspcocoa powder

STEP BY STEP:

1. In a saucepan, bring the cream and sugar to the boil.
2. Put the chocolate in a bowl and pour the hot cream on top. Stir with a spatula until smooth and glossy.
3. Pour the mixture into the croustades, then cool in the refrigerator for about 20 minutes to set. For a softer texture, let them to set at room temperature.
4. When ready to serve, dust them with cocoa powder.