

# Strawberry croissant

Strawberries play a key role in this cheesecake croissant, adding freshness to the creamy filling and buttery pastry. The whole dish is tied together with strawberry jam, keeping the flavour light and well-rounded.

## Cheesecake filling

250 g cream cheese  
140 g mascarpone  
45 g powdered sugar  
1 vanilla pod  
1 lemon zest  
20 g lime purée  
2 tbsp cold heavy cream

**METHOD.** Beat the cream cheese and mascarpone until smooth. Add the remaining ingredients, and whip until silky. Transfer the filling to a piping bag fitted with a star tip, and chill in the fridge for 15 minutes.

## Assemblage

2 croissants  
4 tbsp strawberry jam  
250 g frozen strawberry halves  
cheesecake filling

**METHOD.** Slice the croissants lengthwise, and warm them slightly. Pipe a thick layer of cheesecake filling into the croissants. Spoon in the strawberry jam, and add the defrosted strawberries. Finish with white chocolate, or crushed pistachios, if desired. Serve immediately.

## Notes

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