

Pistachio and Raspberry Filled Croissants – 12 croissants

Ingredients:

- Croissants
- Pistachio Spread 0.450kg
- Raspberry Jam 0.150kg
- Mactop Traditional 0.300kg
- Crushed Pistachios
- Freeze-dried Raspberry Pieces

Method:

1. Slice Croissants in half
2. Place raspberry jam in piping bag, pipe a thick line of jam into each croissant
3. Place 250g of pistachio spread into a piping bag, pipe a thick line of the spread into each croissant
4. Whip Mactop until it reaches 5x its original volume, place in piping bag and fill croissants
5. Heat remaining (200g) pistachio spread until it is a runnier consistency. Pipe over the croissants. Whilst the spread is still warm decorate with pistachios and raspberry pieces

