

Croissant Pudding Napoleon

Servings: 1

INGREDIENTS

- 2 oz Chef's Line™ melting cake batter
- 1 ea Chef's Line butter croissant pudding
- 2 oz Chef's Line vanilla creme
- 1 oz heavy cream
- 2 oz whipped cream
- 3 ea fresh raspberries

PREPARATION

On a sprayed baking pan, place two 1 oz scoops of melting cake batter, baking at 350° for 8 to 10 minutes until fully baked. Remove from pan; set aside.

Slice croissant pudding into three equal slices. Place each on a warm grill. Cook for 1 minute on each side until browned. On a white dessert plate, begin stacking in order, using whipped cream to hold layers together: croissant, chocolate cake, croissant, chocolate cake, croissant. Blend vanilla creme with heavy cream. Use as a sauce to pour over top. Garnish with raspberries.

