

Brioche Dorée

STAFF'S FAVOURITE Open face Danish



- 1 pack of 6 Brioche Dorée Danish
- 100g of cream cheese
- 1 sliced apple
- 100g fresh or frozen cranberries
- Powder sugar

Preparation :

- Line a baking sheet with parchment paper.
- Place the danishes and let them thaw for 45 min.
- Dig a small hole in the middle with the back of a spoon or with your hands to create a hedge (so the garnish doesn't spill out)
- Bake at 350°F for 20 to 22 min.
- Once out of the oven, add cream cheese, sliced apples and cranberries in the middle.
- Sprinkle with powder sugar.
- Serve.

Sam's Favourite:

Responsible for the King St Café since 2015. This delicious recipe is very often my favorite recommendation to my customers that what to try something different for brunch. They love it and I always get the best feedback! You can change the recipe to use your favourite fruits.

And that's it, BON APPÉTIT !