

WHITE CHOCOLATE & RASPBERRY CROISSANT

INGREDIENTS

6 Croissants (store-bought)

300g *DLA White*

Chocolate Filling

120g *DLA Raspberry*

Filling & Topping

OPTIONAL:

- small amount of white chocolate & dark chocolate to make the monster eyes decoration for a Halloween themed croissant.

METHOD:

1. Make a horizontal cut into each croissant.

2. Transfer the DLA Raspberry Filling & Topping into a piping bag and pipe into the croissants.

3. Transfer the DLA White Chocolate Filling into a piping bag and pipe into the croissants

OPTIONAL:

Shape the chocolates into circles and attach it to the croissant to make the monster's eyes.

FEATURED PRODUCTS

White Chocolate
Filling



Raspberry
Filling & Topping