

## Healthy hazelnut & mascarpone croissants

Preparation time: 30 min. · Level of difficulty: easy ·

### Quantity

Ingredients for 8 croissants.

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1 packg. Puff pastry (frozen or fresh)  
5 tsp Hazelnut or almond cream (unsweetened)  
2 tbsp Mascarpone or cream cheese

### Preparation

A simple and quick recipe that will amaze your guests, your children or yourself! What's more, by choosing a dough without additives, we will have the best croissants with a more homemade touch and avoiding the additives of the more commercial croissants.

- Preheat the oven to 180°C.
- Divide the dough into 8 triangles
- Spread each part with mascarpone and hazelnut cream.
- Roll the triangles from the widest part to the tip of the triangle.
- Brush with egg and add some seeds for decoration.
- Bake in the oven at 180°C for about 20 minutes or until golden brown.

Thank you to adefit\_healthstyle for this wonderful and delicious recipe!