Strawberry Mascarpone & Berry Croissants



Serves: 4
Prep Time: 10 mins

Ingredients

- 4 butter croissants
- 1 × 250 g tub Montefiore Strawberry Mascarpone
- 250 g fresh strawberries, hulled and sliced
- 125 g fresh blueberries
- Fresh raspberries, to serve

Method

STEP 1

Slice the croissants in half horizontally using a serrated knife.

STEP 2

Open the tub of Montefiore Strawberry Mascarpone and spoon generously onto the base of each croissant, spreading it towards the edges.

STEP 3

Arrange the sliced strawberries and blueberries over the mascarpone.

STEP 4

Place the croissant tops over the berries. Serve immediately with fresh raspberries and any remaining berries on the side.