



Vanilla Crème Crown



78%

of consumers consume a sweet pastry at least once a fortnight



76%

of consumers would be tempted to buy a Danish Pastry with additional toppings

79%

of consumers would pay more for an indulgent topped Danish Pastry



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Topped Danish Pastry Recipes

Our quick guide to an indulgently topped
Vanilla Crème Crown

Ingredients

- 1 Vanilla Crème Crown
- 300ml of Chilled whipping cream or canned whipped cream
- 2x Strawberries, chopped
- 4-5x Blueberries
- 2x Mini meringues, broken & crumbled
- 60ml caramel sauce



Step 1

Bake off from frozen, no need to thaw first. Bake for 18 minutes at 190°C.



Step 2

Once the pastry is a crispy golden brown allow to cool for 5 mins. Whilst cooling, whip the cream until it forms medium soft peaks.



Step 3

Cover half the crown with whipped cream. Ensure at least half of the vanilla centre and nuts are still visible.



Step 4

Evenly scatter the berries over the cream, and then add the meringue pieces over the berries.



Step 5

Drizzle caramel sauce in an even zigzag over the cream and berries.

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