

# CHOCOLATE CROISSANTS WITH ALMONDS

4 personnes

20 minutes

Easy

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## Ingredients

- 4 Chocolate Croissants
- Almond Cream (30 g of butter, 60 g of powdered sugar, 1 egg, 60 g of almond flour)
- Sliced Almonds

## Preparation

Preheat the oven to 150°C (302°F).

Mix the room temperature butter and sugar together.

Add the egg and mix before incorporating the almond flour. The mixture should be very frothy. Place in the refrigerator for a few hours.

Gently reheat the chocolate croissants in the oven for 2 minutes at 150°C.

Toast the sliced almonds until golden.

Spread the almond cream on top of the chocolate croissants.  
Sprinkle with toasted sliced almonds.

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