

RED FRUITS MILK BRIOCHE ROLLS

4 personnes

10 minutes

Easy

Ingredients

- 4 Milk Brioche Rolls
- 250 g mascarpone
- 2 tablespoons powdered sugar
- 1 can of whipped cream
- 150 g mixed red berries
- 2 tablespoons sliced almonds

Preparation

STEP 1

Whip the mascarpone with the powdered sugar, then add half of the can of whipped cream.

STEP 2

Fill a piping bag with this mixture and place it in the fridge for 20 minutes.

STEP 3

Cut off the tops of the milk buns and hollow out the base, removing the crumb.

STEP 4

Fill the hollowed buns with the chilled cream mixture.

STEP 5

Top with the mixed red berries and sprinkle with sliced almonds.

STEP 6

Place the tops back on the buns before serving.

