



Making delicious mini cheese croissants



Ingredients

- 185 gr quark
- 450 gr flour
- 1 sachet of baking powder
- 1.5 tsp of salt
- 6 tbsp milk (cold, otherwise the baking powder will already work)
- 6 tbsp oil
- 4 egg
- 100 gram baby cheese herbs&garlic
- 100 gram baby cheese red chilli
- 100 gram young Gouda cheese
- 3 egg yolks
- 1 tbsp of milk
- Sesame seeds, nigella seeds, Italian herbs

Preparation method mini cheese croissants

What could be better than the smell of fresh croissants? Mini cheese croissants! This recipe takes the classic croissant to a whole new level with a delicious cheese filling. The dough, soft and supple, is enriched with cottage cheese, milk, and a touch of oil. With tiny strips of cheese encased in a crispy croissant jacket, these mini croissants are an irresistible treat. Whether you serve them for breakfast, brunch or as a snack, they are quick to make and even quicker to eat. Find out how to make these flavourful cheese croissants and indulge your senses!

Preparation

- 1: Beat the cottage cheese with the milk, oil and egg and yolk.
- 2: Mix flour with baking powder and salt and add that (you may need a little more flour if it sticks too much).
- 3: Mix until a soft and smooth dough forms (no kneading required).
- 4: Place in a plastic bag and let rest in the fridge for 15 minutes.
- 5: Cut the cheese into small strips.
- 6: Divide the dough into balls and roll each into a circle.
- 7: Cut a maximum of 8 points from each circle
- 8: Put some pieces of cheese on the wide side.
- 9: Roll up each tip tightly and bend into a croissant (make sure the tip is at the bottom, otherwise the shape will open).
- 10: Place them on a baking tray lined with baking paper. Brush with egg yolk and sprinkle with sesame seeds, nigella seeds or Italian herbs.
- 11: Bake them at 200 degrees until done in about 15 minutes.



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Get started with the mini cheese croissants!

With a simple twist on the classic croissant recipe, these mini cheese croissants offer a surprising and tasty variation. Roll them up with cheese filling, brush with egg yolk, and add your favourite toppings. In just 15 minutes, they are ready to enjoy. Serve them warm and let everyone enjoy this delicious treat. Feast on them!