



Citrus and Maple Caramel Mascarpone Croissant



For 4 people:

- 4 Au Pain Doré butter croissants
- 500g mascarpone
- 4 egg yolks
- 100g sugar
- 2 lemons, 3 grapefruits, 5 blood oranges
- Orange maple syrup

Preparation:

- Put the egg yolks in a bowl and add the sugar. Mix with an electric whisk for 3 minutes until the mixture whitens.
- Gently stir in the mascarpone and lemon juice. Set aside in the fridge.
- Peel the half citrus fruits and cut half of them into segments.
- Reserve any excess juice and mix it with the orange maple syrup. Heat gently in a saucepan with the remaining citrus fruits for 30 seconds. Remove the citrus fruits with a slotted spoon.
- Reduce the syrup to the consistency of caramel.
- Cut the croissants in half lengthwise. Spread a layer of the mascarpone mixture onto one half of each croissant, add the citrus quarters and then add another layer of mascarpone.
- Close with the other halves of the croissant.
- Arrange on a plate with blueberries and the maple caramel.

And that's it. Bon appétit!