



NO-WASTE RECIPE Maple Croissant Pudding



- 4 day old (of a few days) Au Pain Doré croissants diced
- 2 cups of 35% cream
- 1/3 cup of Maple syrup
- 2 beaten eggs
- Dried raisins or berries and Maple sugar (for topping)

Preparation :

- Over medium heat, heat the cream in a medium saucepan.
- Lay the cubes of croissant in a 8in (20cm) oven pan. Add the maple syrup and half of the beaten eggs alternating with the warm cream. Mix. Pour the rest of the beaten eggs and mix lightly.
- Bake in the oven at 375°F during 35 minutes or until the top is golden (if needed, cover with an aluminium paper to prevent from burning).
- Sprinkle with maple sugar, and add dried raisins or pieces of fruits if desired.
- Serve warm with a dash of maple syrup.

And that's it, **BON APPÉTIT !**