



STAFF'S FAVOURITE Sweet Danish



- 6 Au Pain Doré frozen danishes
- 100g plain yogurt
- Small berries or fresh fruits

Preparation :

- On a baking sheet lined with parchment paper, lay the danishes and let thaw for 45 min.
- Make a small hold in the middle of the danish with the back of a spoon or with your hands to create a ledge (this will prevent the garnish to leak)
- Bake at 350°F 20 to 22 min.
- Once baked, fill the center with the plain yogurt and garnish with small berries or fresh fruits.
- Serve.

Maeva's favourite :

At Au Pain Doré for 10 years. You can come and say hi at the Cours Mont-Royal Café. This recipe is my favourite recommendation to my customers who want to try something different for brunch. They love it and I get great comments on the success of their own creation with different toppings.

And that's it, BON APPÉTIT !