TAYLOR & COLLEDGE

# Pistachio Croissant



Preparation: 20 mins
Total Time: 35 mins
Portions: 4 Portions

## Ingredients

### For the croissants

**4** Croissants from the day before

### For the simple syrup

**80 g** Granulated Sugar
**80 ml** Water

### For the filling

**1 tbsp** Taylor & Colledge Vanilla Bean Extract
**1** Egg Yolk
**1** Large Egg
**250 g** Pistachios
**60 g** Ground Almonds
**90 g** Icing Sugar
**30 g** Cornflour
**0.3 tsp** Salt
**50 g** Unsalted butter

## Preparation

1. Prepare the filling, process 200 g of the pistachios in a food processor until they turn into very fine crumbs. Coarsely chop the remaining pistachios and set them aside.
2. In a large bowl, combine the finely ground pistachios, almonds, powdered sugar, corn flour, salt, softened butter, vanilla extract, egg and egg yolk. Whip with a hand mixer for approximately 2-3 minutes until fluffy. If the mixture seems too thin to spread, add a little more corn flour.
3. Make the simple syrup, in a small saucepan, combine the granulated sugar and water. Heat over low heat, stirring until the sugar has dissolved. Allow to cool slightly.
4. Cut the croissants in half lengthwise and brush both cut sides with the simple syrup.
5. Place the tops of the croissants on and spread the remaining pistachio mixture on top. Sprinkle with the chopped pistachios.
6. Place the croissants on a lined baking sheet and bake in the oven for approximately 12-15 minutes until crispy.
7. Let cool slightly before serving, dusted with icing sugar if desired.