

Nut croissants

Ingredients

- 150g almond meal
- 125ml (1/2 cup) pouring cream
- 55g (1/4 cup) caster sugar
- 5 plain biscuits (such as Arnott's Nice), crushed
- 1 apple, peeled, cored, coarsely grated
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon ground cinnamon
- 2 sheets (25 x 25cm) frozen ready-rolled butter puff pastry, just thawed
- 80g (1/2 cup) icing sugar mixture
- 1 tablespoon water
- 1 teaspoon fresh lemon juice, extra
- Icing sugar (optional), to dust

Method

Combine almond meal, cream, caster sugar, biscuit, apple, lemon juice and cinnamon in a bowl. Cover. Place in the fridge for 4 hours to develop the flavours.

Preheat oven to 190°C. Cut each pastry sheet into quarters diagonally. Spread one-eighth of the almond mixture over each pastry triangle. Starting at the long side, roll up to form a log. Shape into a crescent. Place on a non-stick baking tray. Bake for 20 minutes or until golden.

Meanwhile, combine the icing sugar, water and extra lemon juice in a bowl.

Brush the hot croissants with the icing. Dust with icing sugar, if desired. Serve warm or cold.