

Vegan pumpkin seed croissants

These delicious, juicy pumpkin seed croissants are irresistible. A must for all croissant lovers

Zutaten
20 Portionen

50 g Pumpkin seeds + approx. 15 g for decoration
125 g Flour
1 Pinch Salt
45 g Powdered sugar
1 Pck. Vanilla sugar
65 ml Byodo Baking Oil Classic
2 EL Byodo Styrian pumpkin seed oil
50 g Dark chocolate, vegan

Zubereitung

Chop the pumpkin seeds very finely using a blender or food processor. Sieve the flour, salt, powdered sugar and vanilla sugar into a bowl. Add the ground pumpkin seeds and mix thoroughly.

In a second bowl, mix the Byodo Baking Oil Classic and pumpkin seed oil. Stir in the dry ingredients in two stages with a mixing spoon. Divide the dough into approx. 20 equal portions and shape each into 6-8 cm long rolls with slightly tapered ends. Place the croissants slightly apart on a baking tray lined with baking paper.

Place the tray on the middle shelf in the NOT preheated oven. Set the oven to 175 °C top/bottom heat

and bake the croissants for approx. 15 minutes. Then leave to cool completely.
Chop the chocolate and melt over a bain-marie. Roughly chop the remaining pumpkin seeds. Dip the tips of the cooled pumpkin seed croissants into the chocolate and sprinkle with chopped pumpkin seeds.