



Honey Croissants

with Whipped Ricotta & Fresh Berries

Flaky, buttery croissants filled with lightly whipped ricotta, fresh seasonal berries and a generous drizzle of pure Mountain Mist Wildflower Honey. Effortless to prepare yet beautifully elegant, perfect for slow mornings, weekend brunches or sharing with family around the table.

SERVES 4 | PREP 15 mins | COOK 5 Mins | DIFFICULTY EASY

INGREDIENTS

Croissants

- 4 fresh butter croissants
- 250g fresh ricotta
- 150ml thickened cream
- 1 tbsp icing sugar
- 1 tsp vanilla extract

Toppings

- 250g fresh strawberries, sliced
- 125g blueberries
- 125g raspberries

To Finish

- Fresh mint leaves
- 4-5 tbsp **Mountain Mist Wildflower Honey**
- Lightly toasted pistachios (optional)

METHOD

1. Whip the ricotta, thickened cream, icing sugar and vanilla together until smooth, light and fluffy.
2. Slice each croissant almost all the way through without separating the halves.
3. Lightly warm the croissants in a 160°C oven for 3-5 minutes until crisp on the outside.
4. Generously spoon the whipped ricotta into each warm croissant.
5. Arrange the sliced strawberries, blueberries and raspberries over the ricotta.
6. Drizzle generously with **Mountain Mist Wildflower Honey**.
7. Scatter over chopped pistachios if using garnish with fresh mint.
8. Serve immediately with freshly brewed coffee or tea.

MOUNTAIN MIST TIP

Warm the croissants just before serving so the Mountain Mist Wildflower Honey gently melts into the whipped ricotta, creating a beautifully rich yet delicate finish.

Gather around the table.