





# French Cuisine

MADE SIMPLE

## *Baked Shrimp Cheese Croissants*

*Croissants au fromage et aux crevettes au four*

 Individual or party size  10 mins prep time.  30 mins total time  Super easy!

### INGREDIENTS

- Butter croissants (2 per person): If possible, butter is the best. Be sure that butter is written in the ingredients. Sometimes it's written in the name but not the ingredients. (Shh! Costco sells the fake ones! Check your local grocery store.)
- Shrimp (6-7 per person): Precooked, prepared, average sized, thawed out if frozen
- Mozzarella and fresh parmesan cheese
- Heavy whipping cream (is the best) or coffee cream will pass too.
- Salt and cracked pepper



## DIRECTIONS

1. Preheat the oven to 400 °F (200 °C)
2. Cut the croissants long ways so that it resembles two sandwich pieces.
3. Place the croissants on an oven tray with the halves flat side facing up.
4. Cut each shrimp in 4 pieces depending on the size of the shrimp.
5. Place the shrimp pieces on top of the croissants.
6. Drizzle about 1 tablespoon of cream on top of the croissant and the shrimp.
7. Sprinkle 50/50 mozzarella to parmesan cheese over the top of the croissants.

The croissant bread is not as strong as pizza dough so don't overdo the cheese or the croissant will collapse.

8. Garnish with salt and cracked pepper.
9. Cook for 10-15 minutes or until the cheese is well melted and the croissants have a slight crispiness to them.
10. Remove the tray from the oven, let cool for 5 minutes, and serve. I find eating the croissants warm next to a side salad is delicious!
11. The croissants can be put in the frig for up to two days. Any longer and the bread will be too soggy. To reheat, sprinkle the croissant tops with water, and place the croissants back in the oven at 300°F to revive their crispiness.

*Bon Appetit!*  
*Emilie Anne* 

