





Croissant Cake



1 cake

🕒 Preparation time: 50 minutes
Cooking time: 25 minutes

Ingredients

For madeleine Biscuit:

- 90 g beurre noisette
- 85 g sugar
- 15 g light brown sugar (cassonade)
- 2 g salt
- 100 g eggs
- 100 g flour
- 2.5 g baking powder

For Raspberry Confit:

- 300 g raspberry purée
- 50 g glucose syrup
- 6 g citrus pectin
- 60 g sugar
- 20 g lemon juice

For the croissant ganache:

- 125 g white chocolate
- 200 g heavy cream
- 15 g inverted sugar
- 25 g butter
- 35 g dried croissant

Mini Croissants for Decoration

REALIZATION

1. For the bisquit madelein make beurre noisette in advance:
 2. Melt the butter in a saucepan until golden and nutty in aroma. Cool slightly.
 3. In a bowl whisk sugar, cassonade, salt, and eggs until homogenous (do not whip).
 4. Add flour + baking powder. Mix until smooth.
 5. Pour warm (not hot) beurre noisette into the batter and mix until fully incorporated.
 6. Spread the batter in a thin layer on a trays (or a ring).
 7. Bake at 170°C for 10–12 minutes, until lightly golden.
 8. Cool completely.
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1. For the raspberry confit heat raspberry purée and lemon juice + glucose to 40–45°C.
 2. Mix sugar + pectin together.
 3. Sprinkle the sugar-pectin mixture into the warm purée while whisking.
 4. Bring to a boil, simmer 1–2 minutes.
 5. Cool completely.
 6. Put in a piping bag for using.
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1. Cut a dry croissant into small pieces.
 2. Spread on a tray and place in a preheated oven at 180°C.
 3. Bake for 10 minutes until the pieces become very crispy and golden.

Biscoff Cinnamon Roll

Prepare the Ganache

1. Heat the heavy cream with inverted sugar until it begins to simmer.
2. Pour over the white chocolate and let rest for 1 minute.
3. Emulsify until smooth.
4. Add the crispy croissant crumbs and mix well.
5. Add the butter and blend again with a hand blender.
6. Cover with plastic film and refrigerate 4–6 hours or until pipeable.

Mini Croissants for Decoration

Using your croissant dough (you can find the full recipe on my website), prepare the decorative mini croissants as follows:

Instructions

1. Roll out the croissant dough to a 2 mm thickness.
2. Trim the edges to create a clean, even rectangle.
3. Cut the dough into small triangles measuring 3×11 cm each.
4. You should obtain approximately 50 pieces from one full dough sheet.
5. Take each triangle, gently stretch the tip, and roll it from the base toward the point to form a classic croissant shape.
6. Repeat with all remaining triangles.
7. Place the mini croissants on a tray lined with parchment paper.
8. Proof until they become light and slightly puffy.
9. Bake at $170\text{--}175^\circ\text{C}$ until golden brown.
10. Cool completely before using to decorate the cake.

Biscoff Cinnamon Roll

Assembly of the cake

1. Prepare the base

- Cut a disc of the Madeleine biscuit the same diameter as your mould. (You can use the leftover biscuit trimmings to make cake pops.)
- Cut the biscuit in half diagonally.

2. First layer of croissant ganache

Pipe a generous layer of croissant ganache over the biscuit base.

Smooth lightly with a small spatula.

Pipe a layer of raspberry confit directly on top of the ganache.

Add a thin layer of croissant ganache over the confit to seal it.

Place another biscuit disc gently on top, pressing slightly to set the layers.

Repeat the same process with all remaining biscuits and fillings until you have the desired number of layers.

Using a piping bag, pipe the ganache around the sides of the cake, starting from the bottom and working your way up to the top.

Keep the piping as straight and even as possible—this will help you build perfectly smooth edges.

Once the sides are covered, pipe a layer of ganache on the top of the cake and spread it evenly to create a clean, straight surface.

- Smooth edges with a warm spatula.

Decoration ideas (croissant-themed)

- Add mini baked croissants on top for an iconic look.

Arrange them neatly on top of the cake and on the edges.

Enjoy!