



Product in the spotlight
Butter croissant

Ingredients

- butter croissants
- smoked salmon steak (no slices)
- fresh dill
- mango
- avocado
- wasabi mayonnaise

Cup-a-croissant

Culinary tip 🍳

Surprise your guests with a croissant as **starter**! Cut it in half crosswise and hollow out the inside a little with a fork. Fill with a tartar of smoked salmon and dill. Place the half croissant nicely upright in a glass jar with a tasty salad and finish with cubes of mango, avocado and wasabi mayonnaise. Hungry '**the day after**'? Top your croissant with ham, cheese and béchamel sauce, and let it briefly grill in the oven. Ideal for brunch or lunch!

Did you know that... 💡

... 'viennoiserie' is derived from the word 'Viennois' (from Vienna), and refers to the croissant's likely origin in **Austria**.

Croissants at LLBG 🍷

... available worldwide in **dozens of references**: from artisan butter croissant to filled croissants, a multigrain variant or croissants with e.g. drops of chocolate or sugar inside.