Apricot Breakfast Sausage Pastry

ANDROS Professional brings a sweet-savory twist to this buttery "croissant" pastry. Savory breakfast sausage, Gruyère, and aromatic thyme bake into crisp, flaky layers, while the luscious Apricot Fillings adds bright, fruit-forward notes that balance the richness and deliver a warm, indulgent pastry with depth of flavor in every bite.

INGREDIENTS

- 454g / 16 oz **ANDROS Apricot Fillings**
- ½ diced onion
- 224g (8 oz) Uncooked Ground Breakfast Sausage
- 113g (4 oz) Gruyère Cheese
- 5 g (1 tsp) Thyme
- Salt and Pepper to taste
- Croissant Dough*

Yield: 680g / 24 oz Apricot Sausage Filling

***check out https://www.whitetoque.com/product/proof-and-bake-croissant-dough-sheets/**

INSTRUCTIONS

1. In a skillet, sauté onion and sausage until sausage is fully cooked.
2. Stir onions and sausage with cheese, thyme, and Apricot Fillings and season with salt and pepper.
3. Cut croissant dough into desired shape and fill with mixture.
4. Proof, egg wash and bake at 375°F for approximately 20 minutes, rotating half way through.

FEATURED INGREDIENT

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