






VEGAN  
Cook me  
I MELT  
FOR YOU  
**FREE FROM:**  
DAIRY / GLUTEN / SOYA / LACTOSE / PALM OIL  
WITH COCONUT OIL





## CHEDDAR CROISSANTS

Ingredients  
(for 6-8 croissants):

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- 300 gr puff pastry
  - 2 tbsp of coconut oil
  - 100 gr GreenVie Dairy Free Cheddar Cheese
  - Sesame seeds
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## *instructions*

Cut the puff pastry into triangles and place a cube of Cheddar in each of them, in the widest part of it.

Roll them into croissant shape.

Gently coat them in the melted coconut oil and sprinkle with sesame seeds.

Bake them in the oven, set to 180<sup>0</sup> Celsius, for 15-20 minutes.



*enjoy!* 

