

St Pierre Raspberry & Mascarpone Brioche Hot Dogs



Serves 6 **Prep 15 mins**

Cooking 4 mins

Easy

Ingredients

6 St Pierre brioche hot dogs, sliced
1 egg, beaten
6 tbsp Demerara sugar
200g fresh raspberries
250g Mascarpone, (or whipped cream)

1. Brush the surface of each brioche hot dog roll with beaten egg and dip into the demerara sugar.
2. Bake for 3-4 minutes at 200 C/fan 180C/Gas Mark 6 until the sugar is crisp and golden.
3. Meanwhile blend raspberries with either the mascarpone or whipped cream until evenly distributed through the cream.
4. Allow brioche hot dog to cool slightly and fill with raspberry cream.