



Nut swirls

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制备过程
烘烤的时间：
烘烤时间取决于机器
份
电器

20 分钟
20 分钟

16
Combair-Steam SE 自 2015 年

Preparation

1 roll of puff pastry
100 ml full cream
50 g sugar
200 g almonds, ground
½ tsp cinnamon, ground

Spread the filling over the sheet of puff pastry, leaving a 2 cm border free down the length of the pastry. Brush the uncovered edge of the dough with a little water, roll up the dough from the other long side and press down the edge of the dough to seal it. Cut the roll into 2 cm thick slices.

Place the nut swirls on a lined baking tray and put it into the cold cooking space. Bake.

在 酥皮专业烘烤技术 期间为 **200 20 分钟**°C

配件

Baking tray

附加信息

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