



Vanilla croissants

食谱作者 V-ZUG 瑞族



制备过程 1 小时
等待时间 1 小时
烘烤的时间：烘烤时间取决于机器
电器 Combair SE 自 2015 年

Preparation

225 g plain flour

½ vanilla pod

125 g almonds, blanched, finely ground

125 g hazelnuts, finely ground

90 g sugar

250 g butter

1 egg

1 egg yolk

Scrape the vanilla seeds out of the pod and mix them with the rest of the ingredients to form a dough. Wrap the dough in cling film and rest in the refrigerator for 1 hour.

将发酵桶预加热、顶部加热/底部加热 到 **200°C**

Knead the dough lightly until smooth and form small croissants. Place the croissants on the lined baking tray.

Put the baking tray into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **200 8 分钟°C**

Icing sugar

After baking, dust the croissants with icing sugar.

配件

Baking tray

附加信息

创建时间

11.12.2019

