



# Nut swirls

Recipe by V-ZUG Ltd.



|              |                            |
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| Preparation  | 20 Mins                    |
| Cooking time | 20 Mins                    |
| Portions     | 16                         |
| Appliance    | Combair-Steam SL from 2015 |

## Preparation

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

For the filling, mix the cream, sugar, almonds and cinnamon together.

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.

**Professional baking puff pastry 200 °C for 20 Mins**

**Professional baking puff pastry 200 °C for 30 Mins**

## Accessories

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Baking tray

## Additional information

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