Nut swirls

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	16

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.

Accessories

Baking tray

Additional information

Created on	14.12.2021