Nut swirls

Recipe by V-ZUG LTD



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

Preparation

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

Baking tray

Additional information

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