



# Vanilla croissants

Recipe by V-ZUG Ltd.



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| Preparation  | 1 Hrs                |
| Resting time | 1 Hrs                |
| Cooking time | 8 Mins               |
| Appliance    | Combair SE from 2015 |

## Preparation

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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.

**(Pre-)heat cooking space to 200 °C with Top/bottom heat**

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.

**Put the food in**

**Top/bottom heat 200 °C for 8 Mins**

Icing sugar

After baking, dust the croissants with icing sugar.

## Accessories

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Baking tray

## Additional information

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