# Nut swirls

Recipe by V-ZUG Ltd.

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

## 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.

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

## Accessories

Baking tray

## Additional information

| | |
|---|---|
| Created on | 11.12.2019 |