



# 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

