



# Nut swirls

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制备过程	20 分钟
烘烤的时间	20 分钟
时间：烘烤时间取决于机器	
份	16
电器	Comhair-Steam SE 自 2015 年

## 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.

在 酥皮专业烘烤技术 期间为 **200 20** 分钟°C

## 配件

Baking tray

## 附加信息

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