



# Vanilla croissants

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制备过程 1 小时  
等待时间 1 小时  
烘烤的时间：烘烤时间取决于机器  
电器 Combair SE 自 2015 年

## Preparation

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.

将发酵桶预加热 顶部加热/底部加热 到 **200°C**

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.

放入食物

在 顶部加热/底部加热 期间为 **200 8 分钟°C**

Icing sugar

After baking, dust the croissants with icing sugar.

## 配件

Baking tray

