



Bread pine trees

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

8

Preparation

400 g wheat and spelt flour
100 g wholemeal flour
3 tbsp whole cane sugar
2 tsp mixed spice
½ cube of yeast
300 ml water
100 g trail mix
½ tbsp salt

Roughly chop up the trail mix.

Put the flour, sugar, yeast and water in a mixing bowl and mix on the lowest setting for 8 minutes. Add the salt and mix for another 2 minutes. Add the nut mixture and knead the dough on the highest setting for 5 minutes. Using the «Proofing» function, allow the dough to poof in the cooking space until it has doubled in volume.

Dejar subir el horneado profesional 32 °C durante 1 H

Divide the dough into eight pieces. Roll out each piece into a sausage shape roughly 12 cm long. Make 3 cuts at an angle on either side of each roll. Place the rolls on two lined baking trays, shape each one into a fir tree with a trunk.

Put the baking trays into the preheated cooking space at levels 1 and 3. Bake.

Introducir el producto de horneado

Horneado profesional Pan 180 °C durante 20 Min.

100 g icing sugar
1 tbsp water
2 tbsp pearl sugar (also called
hail or nib sugar)

Mix the icing sugar and water in a small bowl. Using a pastry brush or the back of a spoon, spread the sugar glaze over the branches of the baked pine trees, then sprinkle them with pearl sugar.





Consejos

Bread pine trees (without glazing) are suitable for freezing.

Pearl sugar can be substituted with silver or rainbow balls.

Accesorios

2 baking trays

Información complementaria

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