Vanilla croissants

Recipe by V-ZUG Ltd.



Preparation	1 Hrs
Resting time	1 Hrs
Cooking time	8 Mins
Appliance	Combair SEP from 2015

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.

(Pre-)heat cooking space to 200 °C with Top/bottom heat

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.

Put the food in

Top/bottom heat 200 °C for 8 Mins

Icing sugar

After baking, dust the croissants with icing sugar.

Accessories

Baking tray

Additional information

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