Sweet palmiers

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	25 Mins
Portions	32
Appliance	Combair-Steam SE from 2015

Preparation

1 roll of puff pastry

1 egg white

4 tbsp sugar

Whisk the egg white. Brush the sheet of puff pastry with the egg white and sprinkle over the sugar. Loosely roll up the dough from both long sides and cut into 1 cm thick slices.

Place the palmiers on two lined baking trays and put them into the cold cooking space. Bake.

Professional baking puff pastry 200 °C for 25 Mins

Allow the palmiers to cool completely.

Accessories

2 baking trays

Additional information

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