Vanilla croissants

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

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.

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

Icing sugar

After baking, dust the croissants with icing sugar.

Accessories

Baking tray

Additional information

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