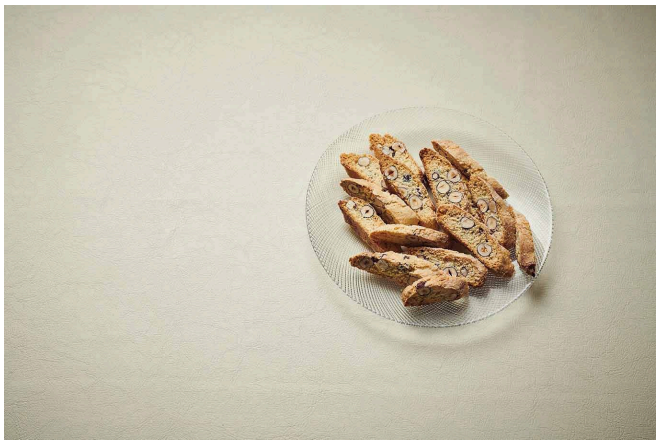
Cantucci

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Resting time	30 Mins
Cooking time	35 Mins
Piece	40
Appliance	CombairSteamer V2000 from 2021

with hazelnuts and tonka beans

Cantucci

2 eggs from vegan egg substitute, make up as per the instructions on the packet

250 g white flour

180 g sugar

½ tsp tonka beans, grated

1 pinch of salt

2 tsp baking powder

25 g margarine

175 g hazelnuts, roasted

Baking

Sugar for rolling out

Cantucci

Mix all the ingredients up to and including the margarine to form a dough. Carefully incorporate the hazelnuts into the dough.

Cover and refrigerate for 30 minutes.

Baking

Preheat the cooking space to 190 °C using the hot air mode.

Divide the dough into 3 portions. Shape each piece of dough into a roll about 3 cm thick and as long as the baking tray. Roll the rolls in sugar and then place on a lined baking tray. Bake in the middle shelf position for 20 minutes.

Take the rolls out of the cooking space. Allow to cool down a little and then cut diagonally into slices about 1 cm thick. Return to the baking tray, cut-side down.

Bake in the middle shelf position for a further 10 minutes.

Cooking steps

(Pre-)heat cooking space to 190 °C with Hot air

Preheating finished. Put the food in.

Hot air 190 °C for 25 Mins

Remove the food from the cooking space. Prepare.

Put the food in. Continue baking.

Hot air 190 °C for 10 Mins

Tips

Keep the cantucci in a closed container, away from moisture and direct light.

Accessories

Baking tray

Additional information

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