

Raisin snails

Cuisine: **German**
Food category: **Pastry**



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Program steps

Preheating:

180 °C

1	 Hot air	 100 %	 Termination by time	 00:00 hh:mm	 180 °C	 70 %	
2	 Injection	 5 n		 60 s	 300 ml		
3	 Pause			 60 s			
4	 Hot air	 100 %	 Termination by time	 00:18 hh:mm	 170 °C	 70 %	

Ingredients - number of portions - 12		
Name	Value	Unit

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fresh yeast	20	g
plain wheat flour	320	g
oat milk drink	125	ml
brown sugar	20	g
butter, vegan	50	g
salt	4	g

Name	Value	Unit
butter, vegan	50	g
cinnamon	2	pcs
brown sugar	30	g
raisins	50	g

Nutrition and allergens	
Allergens:	1
Minerals:	
Vitamins:	

Directions

Yeast dough: Put the oat drink, yeast and sugar in a container and let it work, then add all the other ingredients and knead into a smooth dough. Cover and let rise: at room temperature for 60 minutes or in the refrigerator for 14 hours.

Roll out the puff pastry and yeast dough to the same size, place them on top of each other and fold them together. Roll out and fold again, repeat this twice.

Spread the very soft butter all over the dough sheet, then sprinkle with cinnamon and sugar, then distribute the raisins over it.

Now roll up the sheet of dough to form a roll, cut it into 12 slices of equal thickness and place on a coated baking plate, brush with the oat drink and then bake. Topping: as desired (liquid chocolate coating, icing, toasted almond flakes).

Nutritional value of one portion	Value
Energy	177.3 kJ
Carbohydrate	26.7 g
Fat	6.4 g
Protein	3.1 g
Water	0 g