

Almond "cigars"

Cuisine: **Other**
Food category: **Desserts**



Author: **Ondrej Vlcek**

Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:08
hh:mm

 210 °C

 100 %



Ingredients - number of portions - 12		
Name	Value	Unit
almond flour	200	g
caster sugar	125	g
orange + peel	2	pcs
lemon peel	2	pcs
ground cinnamon	10	g
melted Butter	100	g
filo pastry	6	pcs

Nutrition and allergens	
Allergens: 8	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	462 kJ
Carbohydrate	13.6 g
Fat	17 g
Protein	3 g
Water	0 g

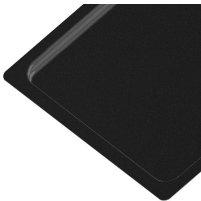
Directions

In a bowl, mix almond flour with sugar, grated peel from oranges and limes, add orange juice, cinnamon and 2/3 of the melted butter. We should get a stiff paste. Divide into 12 equal parts and shape into rolls.

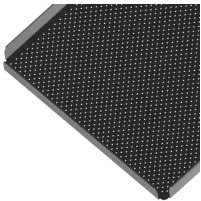
Cut the filo slices in half. Brush each slice with melted butter. We place the roll on it and wrap it so that the excess edges of the filo cover the roller lengthwise and roll it up. After wrapping, brush all the rolls with the remaining butter and let them harden in the fridge.

Bake until brown on the program and dust with icing sugar before serving.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated