

# Windmills

Cuisine: Czech

Food category: Desserts



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Company: Retigo



## Program steps

Preheating: 180 °C

1	Hot air	10 %	Termination by time	00:15 hh:mm	170 °C	+ 70 %	
2	Hot air	0 %	Termination by time	00:10 hh:mm	170 °C	+ 80 %	
3	Hot air	0 %	Termination by time	00:10 hh:mm	185 °C	+ 100 %	

## Ingredients - number of portions - 10

Name	Value	Unit
water	140	g
milk 3.5%	140	g
caster sugar	13	g
plain wheat flour	205	g
chicken eggs	275	g
salt	3	g
milk 3.5%	500	g
egg yolk	80	g
caster sugar	125	g
vanilla pudding	50	g
butter soft	50	g
vanilla pod	1	pcs
butter soft	125	g
rum	30	g

## Nutrition and allergens

Allergens: 1, 3, 7, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	396.1 kJ
Carbohydrate	37.2 g
Fat	23 g
Protein	9 g
Water	0 g

## Directions

### Baked dough

1. Weigh water, milk, butter, salt and sugar into a saucepan. Bring to a boil and add flour. Knead the dough for about 1-2 minutes while stirring constantly. Next, mix in a mixer with a spatula until cold and add the egg. If necessary, dilute the mass with a little water.

2. Using a piping bag with a large star tip, spray pinwheels with a diameter of 7 cm on a sheet of baking paper. Place in the preheated chamber of the convection oven and bake on the above program.

### Yolk creme patissiere

1. Mix the custard powder and egg yolks in a little milk. Bring the remaining milk, butter, sugar and vanilla to a boil. Pour in the stirred mixture and boil properly for 2-3 minutes. Cool covered with foil so that a shell does not form.

### Yolk-butter cream

1. Beat the crème patissiere until smooth with the rum and beat in the softened butter. Fill a bag with a star tip with the cream.

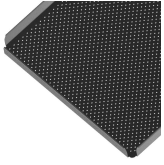
### Glaze

1. Put sugar, lemon juice and oil in a bowl. We rub it by hand until it is smooth into a thick glaze. You can tell when it's done when the frosting slowly drips from the spoon and covers well.

### Conclusion

1. Cut the cooled pinwheels lengthwise and fill them with cream. Dip the tops in the glaze, let them drain and place them on top of the filling.

## Recommended accessories



Perforated aluminium  
sheet, teflon coated