

Angel eyes - Linzer Kolatschen

Cuisine: German

Food category: Pastry



Author: Retigo Team Deutschland

Company: RETIGO Deutschland GmbH



Program steps

Preheating: 170 °C

1 Hot air 100 % Termination by time 00:12 hh:mm 160 °C 50 %

Ingredients - number of portions - 4

Name	Value	Unit
butter	550	g
granulated sugar	260	g
vanilla sugar	20	g
salt	10	g
egg yolk	12	pcs
lemon peel	25	g
plain wheat flour	700	g
breadcrumbs	100	g
powdered sugar	200	g
jam - variety to taste	200	g

Nutrition and allergens

Allergens: 1, 3, 7

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

Vitamins: A, B, C, D, E, K

Nutritional value of one portion	Value
Energy	2362 kJ
Carbohydrate	302.1 g
Fat	118.1 g
Protein	23.3 g
Water	0 g

Directions

Recipe for approx. 4 trays GN 1/1 of 30 pieces each. 1 portion corresponds to 1 tray GN1/1 in the text.

Preparation:

Beat the soft butter in the food processor, add salt and sugar and beat until fluffy.

Add egg yolks and lemon zest and continue stirring.

Add the sifted flour and breadcrumbs and knead into a homogeneous dough. The shortcrust pastry does not have to be kept cold until it is processed.

Form the dough into small balls and place on a coated baking tray.

Please do not use baking paper. The baking tray/plate does not have to be perforated, this ensures a beautifully browned base.

Make a depression in the balls using a slightly curved object. This is filled with the jam filled into a piping bag.

We recommend the slide-in timer for baking; the coated frying baskets are ideal for cooling down.

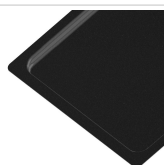
After cooling, dust with powdered sugar.

Bake:

Preheat to 170°C.

Hot air, 160 °C, 12 minutes, fan at 50%, vapor flap closed.

Recommended accessories



Vision Bake