

Vanilla crescents

Cuisine: **German**

Food category: **Pastry**



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Program steps

Preheating: **160 °C**

1	Hot air	100 %	Termination by time	00:12 hh:mm	160 °C	60 %	
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Ingredients - number of portions - 200

Name	Value	Unit
plain wheat flour	1	kg
butter soft	840	g
almonds	400	g
brown sugar	320	g
vanilla sugar	65	g
powdered sugar	500	g
vanilla sugar	65	g

Nutrition and allergens

Allergens: 1, 7, 8

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	80.4 kJ
Carbohydrate	8.5 g
Fat	4.7 g
Protein	1 g
Water	0 g

Directions

Put all the ingredients into the mixing bowl and knead well with the dough hook until a homogeneous dough is formed.

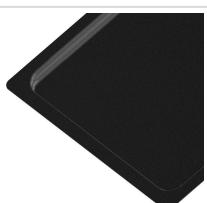
We recommend using a silicone mold for vanilla crescents; this will give you beautiful, uniform crescents that can be easily removed from the mold and are less likely to break. In this case, you should continue processing the dough at room temperature straight away.

If you shape the crescents by hand, the dough should be rested for at least 1-2 hours.

It is best to place the hand-shaped croissants on a coated baking tray and bake as described above - the insert timer is recommended.

Then let the crescents - whether in the silicone mold or on the tray - cool for 1-2 minutes and then carefully turn them while they are still warm in the mixture of sugar and vanilla sugar, then let them cool completely.

Recommended accessories



Vision Bake