

Great Americans

Cuisine: German
Food category: Pastry



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Program steps

Preheating: 170 °C

1

 Hot air

 100 %

 Termination by time

 00:18 hh:mm

 150 °C

 50 %



Ingredients - number of portions - 10

Name	Value	Unit
granulated sugar	60	g
brown sugar	55	g
butter	120	g
chicken eggs	2	pcs
plain wheat flour	250	g
vanilla pudding	40	g
baking powder	3	pcs
salt	1	pcs
almond drink	100	ml

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, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	238 kJ
Carbohydrate	33.1 g
Fat	10.5 g
Protein	2.8 g
Water	0 g

Directions

Beat the sugar and butter with a hand mixer (beater), then add egg by egg and continue beating until fluffy. Then add the other ingredients and continue whisking. Fill a piping bag with a round nozzle with the dough. Pipe the dough onto a closed, coated baking plate with plenty of space, as the Americans are even wider.

Preheat the combi steamer, 150°C hot air, 50% fan speed, clocked fan wheel, closed vapor flap and bake the Americans for approx. 18 minutes.

After baking, let the Americans cool and spread with icing or chocolate or decorate as desired.

Recommended accessories



Vision Bake