

Raisin snails

Cuisine: **German**
Food category: **Pastry**



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Company: RETIGO Deutschland GmbH



Program steps

Preheating:

180 °C

| | | | | | | | |
|---|---|--|--|---|---|---|--|
| 1 |  Hot air |  100 % |  Termination by time |  00:00 hh:mm |  180 °C |  70 % |  |
| 2 |  Injection |  5 n | |  60 s |  300 ml | | |
| 3 |  Pause | | |  60 s | | | |
| 4 |  Hot air |  100 % |  Termination by time |  00:18 hh:mm |  170 °C |  70 % |  |

| Ingredients - number of portions - 12 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| | | |
| Name | Value | Unit |
| fresh yeast | 20 | g |
| plain wheat flour | 320 | g |
| oat milk drink | 125 | ml |
| brown sugar | 20 | g |
| butter, vegan | 50 | g |
| salt | 4 | g |

| Name | Value | Unit |
|---------------|-------|------|
| butter, vegan | 50 | g |
| cinnamon | 2 | pcs |
| brown sugar | 30 | g |
| raisins | 50 | g |

| Nutrition and allergens | |
|-------------------------|---|
| Allergens: | 1 |
| Minerals: | |
| Vitamins: | |

Directions

Yeast dough: Put the oat drink, yeast and sugar in a container and let it work, then add all the other ingredients and knead into a smooth dough. Cover and let rise: at room temperature for 60 minutes or in the refrigerator for 14 hours.

Roll out the puff pastry and yeast dough to the same size, place them on top of each other and fold them together. Roll out and fold again, repeat this twice.

Spread the very soft butter all over the dough sheet, then sprinkle with cinnamon and sugar, then distribute the raisins over it.

Now roll up the sheet of dough to form a roll, cut it into 12 slices of equal thickness and place on a coated baking plate, brush with the oat drink and then bake. Topping: as desired (liquid chocolate coating, icing, toasted almond flakes).

| Nutritional value of one portion | Value |
|----------------------------------|----------|
| Energy | 177.3 kJ |
| Carbohydrate | 26.7 g |
| Fat | 6.4 g |
| Protein | 3.1 g |
| Water | 0 g |