

Almond tuile

Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:11 hh:mm

 160 °C

 40 %



| Ingredients - number of portions - 20 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| powdered sugar | 400 | g |
| plain wheat flour | 100 | g |
| orange juice | 150 | g |
| butter soft | 150 | g |
| almond flakes | 200 | 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 | 214.7 kJ |
| Carbohydrate | 24.6 g |
| Fat | 11.5 g |
| Protein | 2.6 g |
| Water | 0 g |

Directions

Mix icing sugar and flour.
Add orange juice and melted butter and mix well.
Combine together with uncooked almond flakes and refrigerate in a container for at least 1 hour.
Spread thin layer on the silicone mat or baking paper into a desired shape.
Bake in the oven at 160 degrees until golden brown.
Give it shape you like before cooled.
Store in air tight container ideally with silica gel.

Recommended accessories



Aluminium baking sheet perforated



Vision Bake



Perforated aluminium sheet, teflon coated