

# 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