

Brandy snap baskets

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




Author: **Ondrej Vlcek**

Company: **Retigo**



Program steps


1

 Hot air

 100 %

 Termination by time

 00:10 hh:mm

 160 °C

 60 %



Ingredients - number of portions - 30		
Name	Value	Unit
butter soft	250	g
glucose	225	g
powdered sugar	450	g
hazelnuts	100	g
plain wheat flour	175	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	194.4 kJ
Carbohydrate	26.9 g
Fat	9 g
Protein	1.2 g
Water	0 g

Directions

Melt butter with liquid glucose in a bowl over steaming water bath not touching the water. Add sugar and melt in buttery mix. Fold in blitzed hazelnuts and flour. Cool down slightly. Using teaspoon portion up mixture onto a silicone mat or greseproof paper leaving enough space between dollops. 1 teaspoon makes enough to roll a little cigar, 2 teaspoons of mixture are enough for basket. Put it in the oven and bake for about 8 to 10 minutes at 160°C. Should be baked into thin round brown shape. While still hot from the oven shape into desired baskets laying on a muffin forms or rolling into cigars. Once cooled it is impossible to shape as it becomes very fragile.

Recommended accessories



Muffin form



Vision Bake