

# Brandy snap baskets

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




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## 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<br>Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn<br>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