

# Almond "cigars"

Cuisine: **Other**  
Food category: **Desserts**



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Company: **Retigo**



## Program steps

1


 Hot air


 100 %

 Termination by time

 00:08  
hh:mm

 210 °C

 100 %



## Ingredients - number of portions - 12

| Name            | Value | Unit |
|-----------------|-------|------|
| almond flour    | 200   | g    |
| caster sugar    | 125   | g    |
| orange + peel   | 2     | pcs  |
| lemon peel      | 2     | pcs  |
| ground cinnamon | 10    | g    |
| melted Butter   | 100   | g    |
| filo pastry     | 6     | pcs  |

## Nutrition and allergens

| Allergens: 8                     |        |
|----------------------------------|--------|
| Minerals:                        |        |
| Vitamins:                        |        |
| Nutritional value of one portion | Value  |
| Energy                           | 462 kJ |
| Carbohydrate                     | 13.6 g |
| Fat                              | 17 g   |
| Protein                          | 3 g    |
| Water                            | 0 g    |

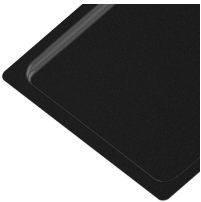
## Directions

In a bowl, mix almond flour with sugar, grated peel from oranges and limes, add orange juice, cinnamon and 2/3 of the melted butter. We should get a stiff paste. Divide into 12 equal parts and shape into rolls.

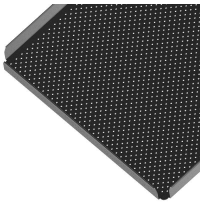
Cut the filo slices in half. Brush each slice with melted butter. We place the roll on it and wrap it so that the excess edges of the filo cover the roller lengthwise and roll it up. After wrapping, brush all the rolls with the remaining butter and let them harden in the fridge.

Bake until brown on the program and dust with icing sugar before serving.

## Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated