

# Rubbed puff pastry

Cuisine: **Czech**  
Food category: **Breakfast**

















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## Program steps

|   |   |   |   |   |  |   |   |
|---|---|---|---|---|--|---|---|
| 1 |  Hot air |  0 %   |  Termination by time |  00:30 hh:mm |  180 °C |  100 % |  |
| 2 |  Hot air |  100 % |  Termination by time |  00:35 hh:mm |  165 °C |  100 % |  |

| Ingredients - number of portions - 12 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| caster sugar                          | 1.1   | kg   |
| vanilla sugar                         | 0.04  | kg   |
| plain wheat flour                     | 2     | kg   |
| chicken eggs                          | 0.8   | kg   |
| baking powder                         | 0.06  | kg   |
| whole milk powder                     | 0.12  | kg   |
| water                                 | 1.14  | l    |
| 5 tbsp vegetable oil                  | 1     | kg   |
| raisins                               | 0.32  | kg   |
| cornstarch                            | 0.16  | kg   |
| lemon peel                            | 0.1   | kg   |
| powdered sugar                        | 0.04  | kg   |
| vanilla sugar                         | 0.02  | kg   |
| 5 tbsp vegetable oil                  | 0.08  | l    |
| plain wheat flour                     | 0.1   | kg   |

| Nutrition and allergens                                      |  |
|--|--|
| Allergens: 1, 3, 7   |  |
| Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn |  |
| Vitamins: A, B, C, D, E, K, Kyselina listová                 |  |

| Directions  |
|---|
| <p>Rub the slightly warmed fat together with the sugar in the bowl of the whisk and slowly pour in the egg and milk mixture while constantly whisking. Then add vanilla sugar and lemon zest. Separately, sift flour, starch and baking powder into a bowl, add raisins and mix the mixture again. Mix the resulting mixture slowly at a lower speed until a perfect consistency.</p> |
| <p>Divide the mass evenly into oiled molds and dusted with plain flour, place in a preheated combi oven and bake until golden.</p>  |

| Nutritional value of one portion | Value     |
|----------------------------------|-----------|
| Energy                           | 2085.5 kJ |
| Carbohydrate                     | 269.1 g   |
| Fat                              | 97 g      |
| Protein                          | 31.3 g    |
| Water                            | 0 g       |

Recommended accessories

