

# 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            | 150   | g    |
| almond flakes     | 200   | g    |

## Nutrition and allergens

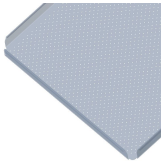
Allergens: 1, 7, 8  
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn  
Vitamins: A, B, C, D, E, K

| 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