

# Rubbed puff pastry

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

















Author: **Vlastimil Jaša**

Company: **Retigo**



## 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
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
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

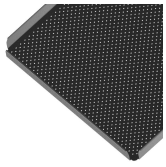
Nutritional value of one portion	Value
Energy	2085.5 kJ
Carbohydrate	269.1 g
Fat	97 g
Protein	31.3 g
Water	0 g

## Recommended accessories

## Directions

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.

Divide the mass evenly into oiled molds and dusted with plain flour, place in a preheated combi oven and bake until golden.



Perforated aluminium  
sheet, teflon coated