



CINNAMON PALMIERS

INGREDIENTS

Group 1

Ingredient	KG
Cinnamon Filling	1.000
Water	0.550
Total Weight:	1.550

METHOD

Cinnamon Palmiers

1. Mix Cinnamon Filling and water on slow speed for 2 minutes using a beater.
2. Prepare puff pastry using usual recipe and method.
3. Roll the puff pastry into an evenly sized rectangle shape.
4. Roughly spread the prepared cinnamon filling on top of the pastry.
5. Starting from one edge, roll the pastry up tightly to the centre.
6. Repeat this on the other side, and then chill for 1 hour before cutting.
7. Cut the pastry into 1 cm slices and arrange on a baking tray lined with silicone paper.
8. Lightly sprinkle some cinnamon sugar on top of the palmiers before baking.
9. Bake for 20 - 25 minutes at 190°C (375°F).



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Chilled Dough, Confectionery,
Danish, Sweet Good