

Almond bread crisp

Cuisine: English
Food category: Pastry



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Company: Retigo



Program steps

1	 Hot air	 100 %	 Termination by time	 00:25	hh:mm	 165 °C	 70 %	
2	 Hot air	 0 %	 Termination by time	 12:00	hh:mm	 65 °C	 40 %	

Ingredients - number of portions - 20

Name	Value	Unit
powdered sugar	180	g
egg whites	180	g
whole blanched almonds	180	g
all purpose flour	180	g

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	163.4 kJ
Carbohydrate	8.7 g
Fat	0 g
Protein	7.6 g
Water	0 g

Directions

Whisk egg whites adding sugar to form a meringue, add flour and almonds gradually.

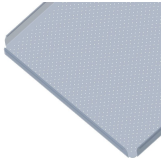
Fill up greased rectangle loaf tin and bake for about 25 minutes. To check use metal skewer to pierce through and if it comes out clean it's done. Let it cool completely.

Using a meat slicer, cut the loaf into very thin slices and spread them on shallow baking GN lined with baking paper. You can shape them into rings or cut into rounds or triangles.

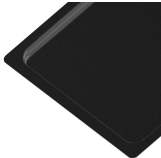
Dry overnight to achieve nice crispy decoration for your desserts.

Great with chocolate mousse.

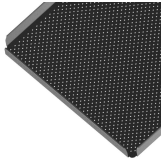
Recommended accessories



Aluminium baking sheet
perforated



Vision Bake



Perforated aluminium
sheet, teflon coated