



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Chilled Dough, Confectionery,
Danish, Sweet Good

CINNAMON PALMIERS

INGREDIENTS

Group : Puff Pastry

Ingredient	KG
Bread flour	3.125
Cake margarine	0.175
Water	1.600
Salt	0.050
Rollex® Gold	2.000
Total Weight: 6.950	

Group : Cinnamon Filling

Ingredient	KG
Cinnamon Filling	1.000
Water	0.550
Total Weight: 1.550	

METHOD

Puff Pastry

1. Rub in flour and margarine.
2. Add salt in water and mix to a clear dough. Do not over mix.
3. Rest dough for 20 minutes, keep covered.
- 4.

Pin out dough and cover two thirds with **Rollex Gold**.

5. Fold up and give 2 x 1/2 turns. Rest for 20 minutes.
6. Give a further 2 x 1/2 turns. Rest for 20 minutes.
7. Give a further 1 x 1/2 turn and sheet for puff pastry varieties.

Cinnamon Filling

1. Add ingredients into a mixing bowl fitted with a beater.
2. Mix for 2 minutes on low speed.

Form

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