

## Sweet crispy twister

Ingredients: puff pastry	amount
wheat flour, type 550	2,000 kg
<b>Westfalia Backstabil PRO</b>	0,100 kg
salt	0,040 kg
whole egg	0,050 kg
water, cold	1,100 kg
basic dough	3,290 kg

### Method:

Knead the ingredients to a basic dough. Use as usual and laminate **2kg Westfalia Ziehplatte**.

Roll the dough to a width of 50cm and to a thickness of 1.5mm.

Spread **3000g marzipan flavored pastry filling** lengthwise on the lower half, then turn the upper half over.

Cut stripes of 4cm width and twist them three times.

Press the twister in a mixture of **500g WESTFALIA Bienenstich Fix, 500g pearl sugar and 500g chopped almonds**.

Lay the dough pieces on prepared baking sheets, ready to bake.

baking temperature: approx. 180 – 190°C convection oven

baking time: approx. 18 – 20 minutes

