Almond croissants

NZBK-077 · Seasonal And Speciality · 12 pastries

INGREDIENTS

12 baked plain croissants

90 g butter

85 g caster sugar

110 g ground almonds

1 egg

15 g plain flour

50 g flaked almonds

25 g icing sugar



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Beat butter and caster sugar, then add ground almonds, egg and flour.

2. Split croissants and spread with most of the cream, reserving a little for the tops.

3. Add flaked almonds and bake at 170°C for 16–21 min until almond cream is set.

4. Cool and dust.

ALLERGEN CHECK

Wheat, milk, egg, almond

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-077-almond-croissants