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Technological Guide: BRANDY TUBE

Brandy tube

Yield: 20 pcs

The cake consists of a tube-shaped pastry rolled into a cylinder, filled with brandy cream. Finished with chocolate and nuts.

DOUGH

Ingredients	Amount (kg)
Wheat flour	0.120
Powdered sugar	0.120
Egg	0.029
Milk	0.120
Vanilla sugar	0.001

Instructions:

The ingredients are mixed into a smooth mass. Using a spoon, round dough circles with a diameter of 10–12 cm are formed. Bake at 190–200 °C for 5–7 minutes.



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BRANDY CREAM

Ingredients	Amount (kg)
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Cream margarine	0.190
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Creme

Condensed milk	0.076
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Powdered sugar	0.102
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Brandy	0.060
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Instructions: The cream is whipped into a fluffy, pale mass. Condensed milk and sifted powdered sugar are added. Brandy is added at the end of whipping.

FINISHING

Ingredients	Amount (kg)
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Chocolate glaze	0.180
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Chopped peanuts	0.064
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Cooking oil	0.010
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Instructions: The tube is filled with cream and placed in the fridge for 10–15 minutes. Once chilled, the tubes are dipped in chocolate (at 30–45 °C) and sprinkled with nuts.