

## HANDOUT 7, page 1

### 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)
Cream margarine Creme	0.190
Condensed milk	0.076
Powdered sugar	0.102
Brandy	0.060

**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)
Chocolate glaze	0.180
Chopped peanuts	0.064
Cooking oil	0.010

**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.