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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)
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.