

## CINNAMON ROLL STICK

### METHOD

- 01 Mix the sugar and cinnamon powder well.
- 02 Defrost the puff pastry to semi-soft status.
- 03 Sprinkle the cinnamon sugar mix on the puff pastry and spray water.
- 04 Halve the pastry and fold it to the other side with the sugar layer staying between the two pastry layers.
- 05 Cut the puff pastry into 1cm width. Twist the puff pastry one by one, then brush with egg wash.
- 06 Preheat Miele Oven at 200°C with "Moisture Plus"\* function and set to release 1 burst of steam manually. Prepare 100ml of water and pull out the water intake pipe to absorb the water.
- 07 Put the twisted pastry in the preheated oven, press the burst of steam button to release moisture and bake for 10 minutes.
- 08 Ready to serve.

### INGREDIENTS

Puff Pastry .....	1 pc
Cinnamon Powder .....	1 tbsp
Sugar .....	3 tbsp
Egg yolk .....	1 pc
Water .....	Moderate

\* "Moisture Plus" function: Subject to selective Miele built-in oven model. Activate "Moisture Plus" function, then follow the instructions for steam injection during roasting or baking.

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#### Tips

- Keep the puff in semi-soft status for easier handling.
- By applying the "Moisture Plus" function, the oven will release bursts of steam during the baking process, so the puff pastry will rise better for auffy and crispy texture.



20 mins



8 persons

## 玉桂酥條

### 做法

- 01 將糖及玉桂粉拌勻。
- 02 解凍酥皮至半軟。
- 03 將玉桂糖灑上酥皮，再噴上少量水。
- 04 將酥皮切開一半，然後對摺，將有糖表面夾於兩塊酥皮之間。
- 05 將酥皮切成1厘米闊的條狀，然後扭成扭紋狀，再掃上蛋液。
- 06 選用「加濕」\*功能以攝氏200度預熱Miele焗爐，同時選擇手動加濕1次，並預備100毫升水讓喉管吸水。
- 07 將扭紋酥皮放入已預熱的焗爐中，按下噴灑蒸氣按鈕，焗10分鐘。
- 08 完成即可享用。

### 材料

酥皮 .....	1塊
玉桂粉 .....	1湯匙
糖 .....	3湯匙
蛋黃 .....	1隻
水 .....	適量

\*「加濕」功能只限於部份Miele嵌入式焗爐。啟動「加濕」功能，根據焗爐指示注水，於烤焗時噴灑蒸氣。

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貼士

- 酥皮在半軟狀態下較易處理。
- 利用「加濕」功能在烤焗時噴灑蒸氣，令酥皮有更佳膨脹效果，更鬆脆。



20 分鐘



8 人份