

Tuile Twists

Description:

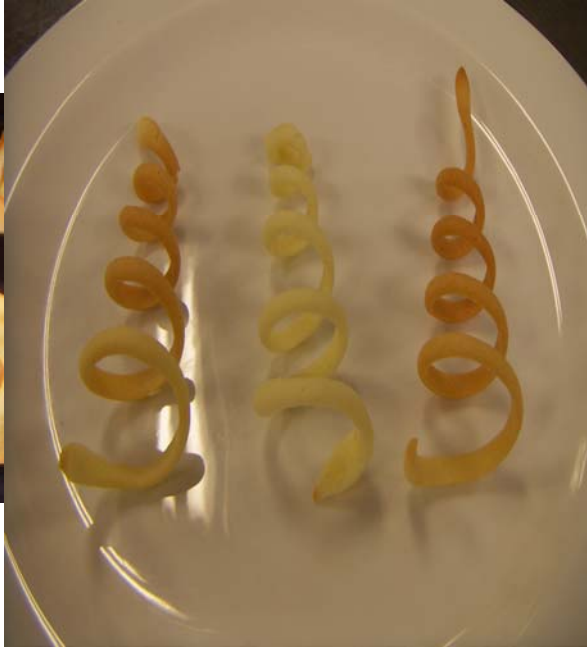
Serving Size: 1.5 KG

Categories: Crown Grill

Cost Per Kilo

\$ 3.06

SABATINI's TUILE (Yield: 60) ↓



Amount	Measure	Ingredient	Preparation Method	Product No.
0.450	kg	Butter	at room temperature	20-100001601
0.450	kg	Powdered sugar	sifted	20-100001064
14.000	ea	Egg whites (210g)	fresh, separate out yolk	20-100000648
0.010	lt	Vanilla extract		20-100001093
0.480	kg	Flour		20-100000470

Method of Preparation:

- Prepare your template/mold
- Mix the butter and powder sugar together add the vanilla extract
- Add in the sifted flour and slowly add in the egg whites one by one. Mix until combined
- Allow to rest before use.
- Turn a sheet pan over and place a silpat on the backside. Place a dab (amount will depend on application) spread very, very thin
- Place in a 400F (204C) oven for 5-7 minutes or until golden brown.
- Remove from oven and immediately place in mold or bend to desired shape