

CINNAMON DE LUXE

Ingredients:

3 Mini Cinnamon Swirls
Orange marmalade
Whipped cream with mandarin pieces
Icing sugar
Blackcurrant coulis
Nibbed sugar

Procedure:

Defrost 3 Mini Cinnamon Swirls and toss them in nibbed sugar. Flatten out the swirls and bake them for 15 minutes at 190 °C (Convection oven)/220 °C (Deck oven).

Let the swirls cool for about 15 minutes, before cutting them into triangles. Place the first triangle as the bottom and daub it with orange marmalade and whipped cream mixed with mandarin pieces. Repeat the procedure until you have built up 3 layers. On the top you can decorate with macaroon sticks and sprinkled icing sugar. For a perfect finish the plate is decorated with blackcurrant coulis.

