

# Angel eyes - Linzer Kolatschen

Cuisine: **German**  
Food category: **Pastry**



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## Program steps

Preheating: 170 °C

1

 Hot air

 100 %

 Termination by time

 00:12 hh:mm

 160 °C

 50 %



| Ingredients - number of portions - 4 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| butter soft                          | 550   | g    |
| brown sugar                          | 260   | g    |
| vanilla sugar                        | 20    | g    |
| salt                                 | 10    | g    |
| egg yolk                             | 12    | pcs  |
| lemon peel                           | 25    | g    |
| plain wheat flour                    | 700   | g    |
| breadcrumbs                          | 100   | g    |
| powdered sugar                       | 200   | g    |
| jam - variety to taste               | 200   | g    |

| Nutrition and allergens                                                                                  |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| Allergens: 1, 3, 7<br>Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn<br>Vitamins: A, B, C, D, E, K |           |
| Nutritional value of one portion                                                                         | Value     |
| Energy                                                                                                   | 2354.9 kJ |
| Carbohydrate                                                                                             | 299.5 g   |
| Fat                                                                                                      | 118.1 g   |
| Protein                                                                                                  | 23.3 g    |
| Water                                                                                                    | 0 g       |

Directions

Recipe for approx. 4 trays GN 1/1 of 30 pieces each. 1 portion corresponds to 1 tray GN1/1 in the text.

Preparation:  
Beat the soft butter in the food processor, add salt and sugar and beat until fluffy.  
Add egg yolks and lemon zest and continue stirring.  
Add the sifted flour and breadcrumbs and knead into a homogeneous dough. The shortcrust pastry does not have to be kept cold until it is processed.

Form the dough into small balls and place on a coated baking tray. Please do not use baking paper. The baking tray/plate does not have to be perforated, this ensures a beautifully browned base.  
Make a dip in the balls using a slightly curved object. This is filled with the jam filled into a piping bag.  
We recommend the rack timing for baking; the coated frying baskets are ideal for cooling down.  
After cooling, dust with powdered sugar.

Bake:  
Preheat to 170°C.  
Hot air, 160 °C, 12 minutes, fan at 50%, vapor flap closed.

## Recommended accessories



Vision Bake