

Pressure Fryer Favorites:

PALMIERS



Simply divine!

These fancy cookies will class up your dessert tray, and they're easier to make than they look.

Chef's Hint



We love cookies, especially these numbers topped with a little bittersweet chocolate.

Ingredients

- ½ cup sugar
- 2 tsp ground cinnamon
- Zest of 1 orange
- 1 sheet (½ 17.3 oz package) frozen puff pastry, thawed

Prepare In

FlexFusion Combi Oven
Platinum Series
Gold Series



Method

1. Combine sugar, cinnamon and orange zest in a bowl.
2. Sprinkle half the sugar mix on a clean work surface. Lay puff pastry on top of sugar mix and sprinkle remaining sugar mix on top of pastry.
3. With a rolling pin, roll sugared dough into an even rectangle about ⅛ in (3+mm) in thickness.
4. Working from the short sides, roll up each end of the dough rectangle forming two rolls that meet in the middle. Roll one whole roll on top of the other and press gently to secure.
5. Wrap dough in plastic and let sit in refrigerator for at least 30 minutes.
6. Cut dough into ¼ in (6+ mm) slices. Line sheet pan with parchment paper or silpat and lay slices on liner.
7. Set FlexFusion combi oven program for 375° F (190° C) Convection, 12 minutes, 10% humidity, fan slow and normal. Load pan into combi and start program.
8. Turn slices over and bake in combi for another 6 – 7 minutes, or until golden brown.
9. Remove and cool on a rack before serving.