**Recipe**

**Almond biscuits**

Serves: 80

Level of difficulty: 3/5

Preparation time: 40 minutes

Cooking time: 15 minutes

Utensils: saucepan, spatula, cooking mat

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**Ingredients**

- 5 cl cream
- 50 g of glucose
- 100 g of caster sugar
- 40 g butter
- 50 g of baking almonds (they are even thinner)
- 50 g almond slivers

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**Directions**

Put the cream, glucose, sugar and butter in a saucepan and cook at 114°C, then add the almonds.

Pour the mixture on a baking sheet that is 5 millimetres thick, spread it, allow to cool and cut into 3-quarter-inch squares.

Bake for 15 minutes at 170°C.

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**Tips & Storage**

Cool the biscuits lying flat. These light and crisp almond “tuiles” are ideal with a coffee at the end of a festive meal.

The almond tuiles will keep for 2 weeks in a tin container. To avoid moisture, put a few sugar cubes in the container.