



# Recipe

## Almond biscuits

*Serves : 80*

*Level of difficulty : 3/5*

*Preparation time : 40 minutes*

*Cooking time : 15 minutes*

*Utensils : saucepan, spatula, cooking mat*

### *- 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

### *- 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.

### *- 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.

