

Nuts, orange peel and white chocolate sweets

Recipe for 24 grignotines

Description

Small sweets made with white chocolate, almonds, pistachios and candied orange peel for sweet and crunchy bites.

Note

You can vary the nuts and replace the candied orange peel by other candied fruits such as cherries or ginger.

Ingredients

For the sweets

- 60 Gr White chocolate
- 10 Gr Cocoa butter
- 50 Gr Slivered almonds
- 15 Gr Pistachios
- 25 Gr Candied orange peel

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **375 F°**

Nuts preparation

Place pistachios on a baking sheet and roast them for 3 minutes. Place almonds on a baking sheet and roast them for 7 minutes.

Grignotines preparation

Place the white chocolate and cocoa butter in a stainless steel bowl and melt it all in a double boiler, over low heat. In a bowl, combine the pistachios, almonds and chopped orange zest and mix. Stir in the chocolate. Using a fork, form small balls of mixture and place them on a baking sheet lined with parchment paper. Reserve in refrigerator until firm.

Bon appétit!