

Sicilian soft crunchy cookie, almond, honey and lemon - Virtual Workshop Version

Recipe for 2

Description

Unforgettable almond taste, a mouthful of sunshine.

Note

It's preferable to use a high quality almond powder and also a Meyer lemon.

Make sure to always sift your icing sugar ! It is the root of many of lumps if not sifted.

Ingredients

Cookie

- 170 Gr Almond powder
- 75 Gr Icing sugar
- 1 Unit(s) Egg white
- 0.50 Tbsp Honey
- 0.50 Unit(s) Lemon zests

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **350 F°**

To prepare before class

Ingredients

Makes sure all of your ingredients are measured and ready.

Material

1 bowl, 1 wooden spatula, 1 baking sheet with parchment paper, 2 clean rags.

The cookie

In a bowl, pour the almond powder (1 3/4 cup + 1.5 tbsp), the sifted icing sugar (1/2 cup), the egg whites, the honey and the lemon zests.

Delicately mix with a wooden spoon, finish by hand until homogenous.

Powder your work surface with icing sugar, deposit the dough. Roll it down into a 3 or 4 cm diameter, then cut thick 1 inch pieces.

In your hands, shape into a ball, the flatten into a disk, pass it through the icing sugar. Roll it through your fingers to remove excess icing sugar.

Cook for 5 minutes at 350 F, then lower heat to 300 F for 10-12 minutes.

Bon appétit!