

ALMOND TUILES



Preparation : 5 min - **Resting :** - - **Cooking :** 8 min - **Equipment :** -

Ingredients : 6

- 30 g unsalted butter, diced - 70 g caster sugar - 50 g flaked almonds - 60 plain flour, sifted - 2 egg whites

1. Preheat the oven to 160°C (150°C fan, gas mark 3). Melt the butter in the metal bowl. Run the EXPERT programme for 1 minute/speed 2A/40°C. Add the flour, egg whites and sugar. Run the EXPERT programme (without heating) for 1 minute/speed 4. If necessary, scrape down the wall of the bowl and run the programme for a further 30 seconds. Place small spoonfuls of the batter onto aligned baking tray in narrow strips and flatten with the back of the spoon; scatter with flaked almonds.

2. Bake for 8 minutes until the edges are golden brown. Remove from the oven and while still warm curve the tuiles on a rolling pin.

Cook Expert ■