

Almond tiles

Ingredients

3 egg whites
150g of powdered sugar
75 g of tapered almonds, roasted in the pan in the pan
52.5 g of butter
45 g of flour

Preparation

1. Preheat the oven to 170 ° C.
2. Melt the butter in the microwave, then let it cool.
3. Roasting the almonds: put it in a pan, dry, low heat, and let brown for about 10 minutes (you have to stir from time to time). Almonds are ready when the edge of some becomes brown.
4. Whisk the egg whites with the sugar, without raising them.
5. Add the flour and melted butter.
6. On the baking sheet garnished with parchment paper, place small heaps of dough, the equivalent of a teaspoon, quite spaced. A 60x60 plate can contain 16 cookies. Spread these little heaps with the back of the spoon.
7. Dotted with tapered almonds
8. Bake for 10 minutes in the oven. The tiles must be golden on the edges.
9. Optional: Remove the tiles and place them on a rolling pin to give them a curved shape. Let cool and harden.

These tiles keep for several days in a metal box without losing their crisp.