

Almond Tuiles

Ingredients

3 egg whites
150g powdered sugar
75 g flaked almonds, dry roasted in the pan
52.5 g 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. Roast the almonds: put them in a dry pan, over low heat, and leave to brown for about 10 minutes (you need to stir from time to time). The almonds are ready when the edges of some turn brown.
4. Whisk the egg whites with the sugar, without making them rise.
5. Add the flour and melted butter.
6. On the baking tray lined with parchment paper, place small piles of dough, the equivalent of a teaspoon, fairly spaced apart. A 60x60 baking tray can hold 16 biscuits. Spread these little piles with the back of the spoon.
7. Sprinkle with flaked almonds
8. Bake for 10 minutes in the oven. The tiles should be golden brown around the edges.
9. Optional: remove the tiles and place them on a rolling pin to give them a rounded shape. Allow to cool and harden.

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