



# PECAN DIAMONDS



## QimiQ BENEFITS

- Quick and easy preparation
- Can be frozen and defrosted without loss of quality
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

## INGREDIENTS FOR 1 BAKING TRAY

**175 g** Butter

**225 g** Brown sugar

**170 g** Honey

**65 g** Granulated sugar

**150 g** QimiQ Classic

**450 g** Roasted pecan nuts

**340 g** Pre-baked sweet pastry

## METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. Place the butter, sugar and honey in a saucepan and heat up to 120° C.
3. Add the QimiQ Classic and nuts and mix well.
4. Place a sheet of pre-baked sweet pastry in a baking pan (9x13 inches) and cover with the pecan mixture.
5. Bake in the hot oven for approx. 18 minutes, or until the mixture starts to bubble.
6. Remove from the oven, and allow to cool completely before cutting into diamond shapes.