

ALMOND STICKS

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Bake stable





15

easy

INGREDIENTS FOR 650 G

175 g	Butter, softened
75 g	Powdered sugar
75 g	QimiQ Classic, unchilled
100 g	Almonds, ground
	Pulp from 1 vanilla pod
175 g	Flour, plain
1	Egg yolk(s), to brush
50 g	Almond slivers, to sprinkle

METHOD

- 1. Preheat the oven to 170° C (conventional oven).
- 2. Whisk the butter with the icing sugar until fluffy. Add the QimiQ Classic spoon by spoon, whisking continuously. Add the remaining ingredients and mix well.
- 3. Spoon the mixture into a piping bag with a 1 cm large star nozzle. Pipe in lines onto a baking tray lined with baking paper. Bruah with egg yolk and sprinkle with the flaked almonds.
- 4. Bake in the hot oven for approx. 15 minutes, and allow to cool.