



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. Brush with egg yolk and sprinkle with the flaked almonds.
4. Bake in the hot oven for approx. 15 minutes, and allow to cool.