



# ALMOND STICKS

## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Bake stable



15



easy

## INGREDIENTS FOR 650 G

<b>175 g</b>	Butter, softened
<b>75 g</b>	Powdered sugar
<b>75 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Almonds, ground
	Pulp from 1 vanilla pod
<b>175 g</b>	AP Flour, plain
<b>1</b>	Egg yolk(s), to brush
<b>50 g</b>	Almond slivers, to sprinkle

## METHOD

1. Preheat the oven to 340° F (conventional oven).
2. Whisk the butter with the powdered 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.