

Almond and Orange Tuile Cookies Recipe

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Prep. time : 10 minutes

Cook time : 8 minutes

Ready in 18 minutes

Level : Basic

Ingredients:

- Butter 60g (2oz)
- Orange juice 60g (2oz)
- Orange zest 2g (zest of one orange)
- Powdered sugar 120g (4.2oz)
- All purpose flour 50g (1.8oz)
- Almonds, toasted and ground 60g (2oz)

Directions

1. Line one large baking tray with parchment paper or a silicone mat.
2. Melt the butter in a saucepan or in a microwave.
3. Sift powdered sugar and flour into a bowl. Add toasted and ground almonds.
4. Add butter, orange juice and the zest to the dry ingredients and mix with a whisk until well combined.
5. Put a spoonful of the mixture on the prepared tray and spread with a spatula or a back of the spoon until very thin. Continue until you fill the tray.
6. Bake them at 180°C (350°F) for about 5-8 minutes, depending on the thickness, until tuiles are golden brown.
7. Take them out from the oven and leave them for 30 seconds to cool down slightly.

8. Remove the cookies from the paper or silicone mat with a small offset spatula, and transfer the hot and still flexible cookie on the rolling pin. You can use a glass bottle instead of a rolling pin.
9. Leave them to cool down completely, and remove tuiles from the rolling pin carefully.

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