

Almond Cream Recipe

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Prep. time : 10 minutes

Cook time : 20 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Butter 100g (3.5oz)
- Sugar 100g (3.5oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Lemon zest
- Almond flour 100g (3.5oz)
- Rum (optional) 15ml (1Tbsp)

Directions

1. Cream the butter with sugar and lemon zest.
2. Add eggs one by one, and mix until incorporated. You should have a smooth mixture.
3. Fold in almond flour along with the flour (if using).
4. Add rum and mix well.
5. This cream is baked, usually inside a tart or puff pastry.