

German Almond Crescents - Mandelhörnchen

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 5 minutes

Cook time : 20 minutes

Ready in 25 minutes

Level : Basic

Ingredients:

Basic Dough:

- Marzipan 400g (14.1oz)
- Almond flour 200g (7oz)
- Powdered sugar 200g (7oz)
- Egg whites 55g (2oz)
- Lemon juice 10g (2Tsp)

Orange and Gingerbread Spice Crescents:

- Basic Dough 280g (9.9oz)
- Orange zest 4g (1Tsp)
- Gingerbread spice 2g (1/2Tsp)

Chocolate Crescents:

- Basic Dough 280g (9.9oz)
- Cocoa powder 20g (0.7oz)

For Coating:

- Dark chocolate 200g (7oz)
- Milk chocolate 200g (7oz)

- White chocolate 200g (7oz)
- Slivered almonds 200g (7oz)

Directions

1. To make the dough put powdered sugar into a bowl of a stand mixer fitted with paddle attachment. Add almond flour, marzipan, egg whites and lemon juice. Mix on medium speed until the mixture becomes uniform. Equally distribute the mixture into three bowls, about 280g (about 10oz) each. Leave the first bowl as is.
2. Add finely grated orange zest and gingerbread spice into the second bowl, and stir well with a silicone spatula.
3. Add cocoa powder into the third bowl and stir well to combine.
4. Using your scale, divide each dough mixture into 5 equal pieces, about 55g (2oz) per piece, and roll them into balls. Now take one ball and roll it into a rope approximately 22cm (9") long. Then bend it and make a crescent. Dip your crescent into egg white, and roll it into sliced almonds. Repeat the procedure with all the remaining balls of pastry.
5. Place your crescents onto a paper lined baking tray and bake them at 180°C (350°F) for about 15-20 minutes, until golden. Then leave them to cool down.
6. Dip the plain crescents into tempered dark chocolate gingerbread crescents into tempered milk chocolate, and finally, your chocolate crescents into tempered white chocolate. Place them onto a paper lined baking tray until the chocolate sets.
7. There, your delicious German almond crescents are done! Enjoy!