Calissons



FOR 6 PEOPLE

PREPARATION TIME 20 MIN

Ingredients

250g almond powder 250g powdered sugar 2 tablespoons orange blossom water 300g candied melon * 30g candied orange *

/2 egg white 50g powdered sugar <u>Jstensiles spécifiques :</u> I cm high metal frame A few sheets of unleavened paper

*available at La Maison du Fruit Confit.

COOKING 5 MIN

Recipe

Pour the almond powder into a saucepan, add 250 g caster sugar and the orange blossom water, then cook over a low heat, stirring until the mixture is dry and not sticky.

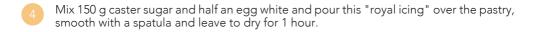
Cut the candied fruit into pieces and mix with the almond paste until smooth.

Roll out the sheets of parchment paper on a baking sheet and place a 1 cm-high metal frame on top, pour in the mixture and smooth with a spatula. Leave to rest for 48 hours in a cool, dry place.



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- 5 Cut the calissons into diamond shapes using a cookie cutter or knife. Place on a baking sheet and bake for 5 minutes in an oven preheated to 130°C, until the glaze hardens without coloring.
- 6 Allow to brown before serving. Store in a cool, dry place.







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