

Calissons



FOR 6 PEOPLE

PREPARATION TIME 20 MIN

COOKING 5 MIN

Ingredients

250g almond powder
250g powdered sugar
2 tablespoons orange blossom water
500g candied melon *
50g candied orange *


1/2 egg white
150g powdered sugar

Ustensiles spécifiques :
1 cm high metal frame
A few sheets of unleavened paper

**available at La Maison du Fruit Confit.*

Recipe

- 1 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.
- 2 Cut the candied fruit into pieces and mix with the almond paste until smooth.
- 3 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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- 4 Mix 150 g caster sugar and half an egg white and pour this "royal icing" over the pastry, smooth with a spatula and leave to dry for 1 hour.
 - 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.