

INGREDIENTS

WHOLE ALMONDS

Cantucci

Step 1

TOP CAKE	g 2.000
EGGS	g 450
EGG YOLKS	g 150
ALL-PURPOSE FLOUR	g 120

PREPARATION

g 600

TOP CAKE g 2.000 Whole eggs g 450 Egg yolks g 150 Flour g 120 Whole almonds g 600 Beat all the ingredients together in a mixer equipped with hook or paddle attachment until they are completely amalgamated. Create long loaf shapes of about 5 cm diameter and place on baking sheets covered with ovenproof paper. Bake at 190-200°C for about 15-20 minutes. While they are still warm, cut into slices about 2 cm wide and return to the oven for a light toasting.

