

Almond cookies



For 12 cookies

Cookie dough :

60 g butter
35 g pure almond paste
95 g brown sugar
25 g sugar
35g glucose syrup
1 g salt
1 g sea salt
25 g eggs
10g egg yolk
185 g flour
4 g baking soda

Mix the ointment butter with the almond paste, the different types of sugar and salt, then stir in the eggs. Mix the flour and baking soda then add them to the first preparation.

Make balls of about 35 g and store them in the refrigerator for 1 hour.

Almond praliné :

130 g sugar
45 g water
250 g roasted almonds

Cook the sugar and water at 100 ° C. Add the almonds. Mix and cook until completely caramelized. Clear and let cool on Silpat. Mix in a blender until a fine and smooth mass is obtained.

Soft caramel :

125g cream
½ vanilla pod
75g glucose
75g sugar
35g butter
1g sea salt

Boil the cream with the vanilla, let infuse 30 minutes at least.
Melt the glucose in the pan, add the sugar in three times.
Realise a clear caramel, add the cream.
Cook to 112°C.
Let warm the caramel and add the butter and the salt.

Caramelised almonds :

100g almonds
30g sugar
10g water
3g cocoa butter

Roast the almonds in the oven at 165 °C.
Cook the sugar and the light caramel water, add the hot roasted almonds, mix with the caramel, add the cocoa butter then pour over the marble and separate the almonds.

Weigh 35g cookie balls, slightly flatten the balls and bake for 4 minutes in 7cm diameter silicone molds.

After 4 minutes of cooking, make 3 points of almond praline in the cookies.

Cook again 3 minutes.

Remove from the oven, pipe 3 points of salted butter caramel, place some caramelized almonds.

Let cool.

Scrape caramelized almonds and sprinkle a little sea salt.

