

TRADITIONAL PANALLETTS



INGREDIENTS OF HOMEMADE PINION PANELLETS

200 g. flour raw almond

200 g. sugar

70 g. whites (about 2 small eggs)

1 lemon zest

75 g. pine nuts (to decorate)

75 g. chopped almonds (to decorate)

1 yolk (to decorate)

Baking paper





1. Grind the raw almond and add the same amount of sugar, egg whites and lemon zest. First with the help of a fork and then with your hands make a very homogeneous dough by kneading a very homogeneous mass by kneading it for a few minutes. Let it rest in the fridge for 12 to 24 hours.

2. With your hands, make little balls the size of a pinball, about 20 grams each. Half of the balls are rolled into whole pine nuts and the other half into almonds. We will have no problem with them sticking to the balls. If the paste is too dry and the pine nuts or almonds do not stick, paint each ball with egg white before coating.

3. We bake with the oven previously heated to 230° C in the central part with temperature up and down (with air) during 8-10 minutes. If we see that they start to brown, we cover them with aluminium foil so that they do not burn on the outside.

4. Remove to a grill and leave to cool before serving, if you can contain yourself, of course.

**“They are delicious, enjoy this little traditional sweet
that Catalans love so much. ”**