KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Creamy almond tartlets

Preparation time: 50 min. · Level of difficulty: medium ·

Quantity

Ingredients for 12 tartlets.

Ingredients

300 g Puff pastry (frozen or fresh)
2 Eggs
100 g Sugar
125 g Soft butter
150 g Ground almonds
2 tbsp Almond liqueur
2 packg. Vanilla pudding (for cooking)
50 g Chopped almonds
1 tsp Cinnamon sugar or almond caramel sugar

Preparation

Defrost the pastry and heat the oven to 180° (fan oven: 160°).

Separate the eggs, whisk the whites to egg whites and place the bowl in the fridge for a moment. Mix the egg yolks with the sugar, soft butter, almond flour, almond liqueur and custard powder.

Roll out the puff pastry on a floured work surface and cut into 12 equal squares. Place the pastry squares in the muffin tins. The mould should/must not be greased.

Now fold the beaten egg whites into the almond mixture with a kitchen spatula. Divide the filling between the muffin tins. Mix the chopped almonds with the cinnamon or almond caramel sugar and sprinkle over the cupcakes. Place the muffin tin in the oven and bake for about 25 to 30 minutes.

Leave the tartlets to rest in the tins for about 10 minutes after baking, then remove and leave to

cool slightly before eating.