

Orange marzipan confection

Preparation time: 1 h. · Level of difficulty: easy ·

Quantity

Ingredients for approx. 500g.

Ingredients

380 g Raw, peeled almonds
180 g Sugar
1 piece Natural orange
Rose petal or orange blossom water
1 piece Dark chocolate coating
Baking decor
Almonds for garnish
Cookie cutter

Preparation

Weigh out the required almonds and grind them very finely in portions. It's better to grind small portions, otherwise the almond paste will clump in the machine. Put the ground almonds in a large bowl.

Finely peel only the upper orange layer from the orange.

Then grind the sugar, adding a few pieces of orange peel to each portion of sugar. For the colour and aroma, you can also grind some rose petals.

Mix the finely ground sugar well with the almonds, then add about 10ml of rose water and immediately knead everything carefully until a firm smooth mass is formed.

Leave the marzipan mixture to rest in the fridge for 24 hours.

The next day, roll out the marzipan mixture in portions between 2 layers of cling film. The dough should be 0.5 -1 cm thick, otherwise the figures will be too thin. Cut out the shapes with any

baking moulds.

Shape some of the mixture into balls, flatten slightly and decorate with an almond. Melt the required amount of chocolate coating. Dip the cut-out figures and the almond confectionery into the liquid chocolate and decorate with baking decorations if desired.

The marzipan keeps well for 2 weeks in the fridge, but should be stored completely airtight so that it does not dry out.

If you don't have an electric machine, grate the almonds into a paste in a mortar and grate the orange zest directly into the icing sugar with a fine grater.