

"Panellet" recipe

Every year new ingredients are introduced to this traditional recipe from chocolate to pop rocks. However a classic never dies.

Recipe(for 60/70 panellets with different toppings):

Marzipan ingredients:

- 1kg ground raw almonds
- 1300gr sugar
- 1 beaten egg white
- 330 ml of water
- 65 gr of dehydrated smash potato

First of all, prepare the mashed potato. Boil the water and add the dehydrated potato. Mash it and put it aside until it is cold. It is very important not to add butter, salt or milk.

Mix the ground raw almonds with the sugar and 1 beaten egg white. Add the mashed potato and stir it until the mixture has no lumps. Let the dough rest for at least 15 minutes, then cover with plastic wrap and refrigerate overnight.

Toppings:

- Pine nuts: 400 gr of pine nuts(20 gr per panellet), 1 egg, 1 yolk egg (for the varnish)
- Herbs: 5 gr of curry (or coriander, green tea or cardamon), 2 gr of nutmeg(or star anis) coffee or cocoa powder.
- Other combinations: 100 gr of candied orange, 100 gr of quince, 100 gr of shredded coconut...

**Note: whatever your topping is respect always the quantities, otherwise your panellet will melt in the oven.*

**Be creative, you can try other ingredients!*

Pine nuts:

In a bowl mix a beaten egg with the pine nuts. Put sugar on the cooking table and shape the marzipan dough into a wide line. With a knife cut the lines into panellet size. Shape the pieces into walnut-size balls, coat each ball in the egg white and then roll in the pine nuts, pressing them into the dough so that they don't fall out during baking.

As you work, place the balls on the baking sheet about 2 inches apart.

Candied orange:

Put sugar on the cooking table. Add the candied orange to the marzipan dough and stir it until it is homogeneous. With a knife or a palette shape the dough into a wide line and then cut into pieces. Make them round and sprinkle some sugar on them.

Make a hole in each panellet and bake them at 220 degrees for 8- 10 minutes.

When they are cold with a pastry bag pour some candied orange in the hole.

Quince:

Cut the quince into slim lines.

Put sugar on the cooking table and shape the dough into a wide line. Open the line and stuff it with the quince. Roll the marzipan with the quince in it.

Sprinkle some sugar and cut the dough into sections.

Herbs:

Put sugar on the cooking table. Shape the marzipan into a volcano. In the centre put the herb you have chosen and then mixed it until it is homogeneous.

With a knife or a palette shape the dough into a wide line and cut into panellet pieces. Shape them round and roll them with sugar.

Coffee:

Put sugar on the cooking table. Shape the marzipan into a volcano. In the centre put a spoon of soluble coffee and a yolk egg. Mixed it until it is homogeneous. Add 10 gr of sugar to make the dough more compact.

With a knife or a palette shape the dough into a wide line and cut into panellet pieces. Shape them as a coffee bean and draw a line in the middle to make them more real. Sprinkle with sugar.

Baking (valid for all *panellets*):

Bake at 220 degrees until the panellets are golden brown, 8 to 10 minutes. The heat needs to come from the bottom more than from the top.

To decorate with different colours:

Beat the egg whites add icing and some drops of lemon juice. Fill the pastry bag with the mixture and food coloring and decorate!

Bon profit!