

Almond Palmiers

Pastry Ingredients:

1 sheet of frozen puff pastry
Raw ground sugar

Dough Directions:

Preheat Oven to 425° Fahrenheit.
Purchase simple puff pastry from the grocery store and let thaw for 20 minutes. While the pastry is thawing, create the filling. After 20 minutes, sprinkle raw sugar on a flat surface and place the dough on top. Press the sugar into the dough, then sprinkle more raw sugar on the inside of the dough.

Filling Ingredients:

1 1/2 cups blanched almonds
1 1/2 cups powder sugar
1 teaspoon almond extract
1 egg white

Filling Directions:

First, blend the almonds and powdered sugar in a food processor until a fine powder is formed. Then add in the almond extract and egg white. Once you complete this step, pulse the mixture until it comes together in a paste. Now take half of the almond paste you just made and place it onto a piece of parchment paper. Next, place another parchment paper on top and roll the paste into a thin 1/8 inch layer.

Cooking Time: 12-15 Minutes

Serving Size: 15

Cooking Appliance:

Notes:

Assembly:

After you have prepared the pastry, gently place the thin layer of almond paste on the inside of the pastry. The goal is to cover the entire surface but do not go over the edges. Now draw a vertical line down the center of your pastry and tightly roll both sides into the middle. Press down on the roll to keep it in place, then flip it over and place it on a tray in the freezer for 20 minutes. After the dough has rested, cut it into 1/2 inch pieces and place them on a parchment-lined baking sheet. Sprinkle with more sugar on top, then place them in the oven for 12-15 minutes flipping the tray halfway through.