



MILANESE NUTS

STEP 1

INGREDIENTS

WALNUTS

HONEY

g 150

g 150

g 75

PREPARATION

White almonds g 150 Walnuts g 150 Sugar g 600 Water g 200 Honey g 75 Grind the almonds and walnuts finely. Cook the sugar, water and honey at 121°C and combine with the ground nut mixture. Pour the resulting mix immediately onto siliconized paper and leave to cool. Use a refining machine to soften up the mixture, roll out to a thickness of 8 millimetres and then cut into pieces using a 30-mm oval pastry cutter. Dip them up to halfway in hot fondent sugar (60°C) and immediately stick on a half walnut. Dip them in tempered RENO DARK 36/38 or 40/42 as far as the edge.

STEP 2

INGREDIENTS

WATER

SUGAR

HONEY

g 200

g 600

g 75