## **MILANESE NUTS**



## STEP 1

| White almonds 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 immmediately 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. | INGREDIENTS | PREPARATION   |
|--|-------------|---|
|  |             | and walnuts finely. Cook the sugar, water and honey at 121°C and combine with the ground nut mixture. Pour the resulting mix immmediately 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 |

## STEP 2

## **INGREDIENTS**

| WATER | g 200 |
|-------|-------|
| SUGAR | g 600 |
| HONEY | g 75  |

