

Almond & Pistachio November Bones



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

FOR THE PASTRY

500g plain flour
1 heaped tsp baking powder
225g Valio unsalted butter
150g icing sugar
Zest and juice of 1 orange
1 tsp vanilla extract
2-3 egg yolks

FOR THE FILLING

350g mixed ground almonds and pistachios
300g icing sugar
Finely grated zest 2 lemons
1 tsp vanilla extract
2-3 egg whites
You will also need melted white chocolate & crushed pistachios to decorate



METHOD

- 1 Make the pastry using the rubbing in method using the flour, baking powder and icing sugar.
- 2 Add in the orange juice, zest and egg yolks and mix to a soft pastry. Chill for 15 minutes. Meanwhile make the filling. Mix together the ground almonds and pistachios with the lemon zest, vanilla and egg whites to a soft paste.
- 3 Roll out the chilled pastry on a floured surface to a long rectangle and brush with water. Roll out the filling the same length and place on top.
- 4 Roll over the pastry to coat the filling. Cut into 3 pieces, then roll each piece into a longer sausage shape. Cut into lengths, stick your finger into the ends to create a bone shape and place onto lined baking sheets.
- 5 Bake in the oven at 200°C for 20-25 minutes. Allow to cool before coating in melted white chocolate and sprinkling the top with crushed pistachios.