

Alfajores, manjar blanco |

Recipe for 12 tapas

Description

An Argentinian cookie similar in shape to a macaroon.

Note

Alfajores are cookies of Hispanic and Oriental origin, which are found in most Latin countries in different variations. Manjar blanco is the name given to the famous dulce de leche in the western Andes. You can prepare a good quantity of it and package it in a jar.

Ingredients

Manjar blanco

• 280 Gr Flour	• 300 Ml Condensed milk
• 135 Gr Cornstarch	• 200 Ml Evaporated milk
• 60 Gr Icing sugar	• 60 Gr Brown sugar
• 250 Gr Butter	• 60 Gr Icing sugar
	• 1 Stick(s) Cinnamon

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **380 F°**

Cookies

In the bowl of a food processor, place the butter cut into small cubes. Add the sifted flour, cornstarch and icing sugar, and beat with a leaf (or with a fork if you don't have a food processor) until you obtain a homogeneous dough. Then roll out this dough between 2 sheets of parchment paper (cooking) to a maximum thickness of 1 cm. If the dough is too soft, put it in the fridge for 30 minutes. Otherwise, cut out small cookies with a cookie cutter and place them on a baking sheet with parchment paper (cooking). Put them in the oven for 8 to 10 minutes, watching them closely, as soon as the cookies start to color they are ready. Take them out of the oven and let them cool on a wire rack.

Manjar blanco

Combine all ingredients in a saucepan and simmer for 45 minutes, or until texture is right. Cook over medium heat, stirring constantly, until the mixture thickens and turns a caramel color. This can take up to 2 hours.

The mixture will immediately begin to thicken and harden completely once removed from the heat. Spoon a little manjar blanco over half the cookies. Close with another unfilled cookie (like macaroons). Sprinkle with powdered sugar.

Bon appétit!