

Almond cream palm, caramelized icing sugar

Recipe for 12 Tapas

Description

Puff pastry rolled in the shape of a heart, garnished with an almond cream.

Note

**The dark rum in the almond cream is optional, I'm referring to children (knowing that after cooking it is not a big problem).

Ingredients

Puff pastry

- 2 Unit(s) Sheet of puff pastry

Almonds cream

- 150 Gr Softened butter
- 150 Gr Sugar
- 3 Unit(s) Egg
- 150 Gr Almond powder
- 15 Gr Flour
- 25 Ml Amber rum

Glaze

- 120 Ml Icing sugar

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **425 F°**
- Resting time **30 mins**

Almond cream

In your bowl, place the soft butter as well as the sugar and mix vigorously to whiten the mass. Add the eggs one by one, meanwhile sift the dry ingredients. When the eggs are eaten, combine the dry ingredients, well mixed. Finish with rum for taste.(**optional)

Cooking process

Spread the sheet of puff pastry again, lightly, spread a thickness of almond cream (2 mm) over the entire surface.

Roll the sides twice so that they meet (ideally leave a space of 5 mm), then overlap them one on the other.

Pass a light roller stroke along the entire length (so as to give the shape well).

Let the dough rest in the refrigerator for 30 minutes or 10 minutes in the freezer.

Then cut palms up to 1 cm wide.

Cooking

On a baking sheet or silpat, place a palm tree almond cream side up, leaving a space of about 5 cm between each palm tree.

Be sure to stagger them on the baking sheet, with your fingertips, create a slight opening at the base of the palm.

Bake in a hot oven for about 12 to 18 minutes depending on the power of your oven, coloring is also a good idea for cooking.

Glaze

Outside the oven, lightly dust the palms with icing sugar. Place the plate in the hot oven, or under the grill, stay there to watch.

We just want a glaze due to the melting of the icing sugar, it will add shine.

Bon appétit!