

# PANELLETS

## recipe



**FOR THE BASIC dough (around 40 portions)**

You will need:

- 350gr (8.8 ounces) of sugar
- 500 (17.6 ounces) of ground almonds.
- 1 small potato
- 3 white eggs.

**FOR SPECIAL PANELLETS** you can use:

- Either 150gr (5.2 ounces) of pine nuts
- or 150gr (5.2 ounces) of sliced or chopped almond
- or 1 bag of candied cherries
- or 1 bag of grated coconut
- or 1 pack of candied quince
- or 1 lemon
- or some ground coffee
- or some cocoa powder

Remember! You can create your favorite panellet specialties:

### PREPARATION METHOD

First of all wash your hands  
Bring the potato to a boil, When ready let it cool.  
Put on the apron,  
Slip on a pair of gloves.  
Put on an apron  
Peel the potato and mash it  
Put the sugar and the ground almonds in a bowl and mix together.  
Add the mashed potato and mash it once again til it comes together.  
Make small balls with the dough (They have to be the size of a walnut)  
Brush the panellets with egg whites.  
Put them into the oven  
Bake them for 6/7 minutes or until golden brown  
Remove them from the oven, let them cool and... they are ready to go.  
Panellets dry as they cool down. They taste best one or two days after they have been baked. BON PROFIT!!!!

### TIP

- For the almond panellets the same thing but here the panellets don't have a ball shape but a half-moon shape (croissant like), to follow the tradition.
- For the cherry ones, make a ball and stick half a candied cherry on the top.
- For the coconut panellets, you'll have to mix the basic paste with the same amount of coconut. Make either balls or pyramids.
- For the quince ones, slice the quince in small pieces, and stick a piece on the top of each panellet. They can be balls or long shaped.
- For the lemon ones, mix the basic paste with the skin of the lemon and some drops of its juice. Make balls and cover them with sugar or whisked eggs.
- For the coffee or chocolate panellets: mix the basic paste with the coffee or the cocoa before making the balls.