Almond tiles

Ingredients

3 egg whites150g of powdered sugar75 g of tapered almonds, roasted in the pan in the pan52.5 g of butter45 g of flour

Preparation

- 1. Preheat the oven to 170 °C.
- **2.** Melt the butter in the microwave, then let it cool.
- **3.** Roasting the almonds: put it in a pan, dry, low heat, and let brown for about 10 minutes (you have to stir from time to time). Almonds are ready when the edge of some becomes brown.
- **4.** Whisk the egg whites with the sugar, without raising them.
- **5.** Add the flour and melted butter.
- **6.** On the baking sheet garnished with parchment paper, place small heaps of dough, the equivalent of a teaspoon, quite spaced. A 60x60 plate can contain 16 cookies. Spread these little heaps with the back of the spoon.
- 7. Dotted with tapered almonds
- 8. Bake for 10 minutes in the oven. The tiles must be golden on the edges.
- **9.** Optional: Remove the tiles and place them on a rolling pin to give them a curved shape. Let cool and harden.

These tiles keep for several days in a metal box without losing their crisp.