

Recipe No. 44/2013

# Meringue encrusted Almond Pastries

A recipe inspired by our Thermomix Family in Portugal. Tea-time treats which can be whipped up as the doorbell rings and served once sitting down to tea.

## Ingredients

1 roll puff pastry  
250g sugar  
1tsp lemon juice  
1 egg white  
100g nibbed or slivered almonds

## Method

- Preheat oven 200°C
- Roll out puff pastry on to a greased baking sheet 40 x 30cm.
- Place sugar into TM bowl. Mill **15 sec/speed 10**.
- Add lemon juice and egg white. Beat **20 sec/speed 4**.
- Spread meringue mixture over pastry. Sprinkle nuts on the meringue mixture.
- Bake 10 – 12 minutes in pre-heated oven.
- Cut into squares while still hot.
- Cool before serving

## Cook's notes

- To use whole nuts, place into TM bowl. Chop **1 – 2 sec/closed lid position/turbo**. May replace almonds with other nuts.

*Alice, our MD, made this recipe in our last "master" cooking class. Great fun was had by all our customers both Thermomix owners and potential Thermomix owners. For more information on cooking classes, follow our face book pages and also check in our website [www.sathermomix.com](http://www.sathermomix.com)*



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