

# Marzipan

As Christmas approaches, it is time to start thinking of the holidays and food. Marzipan is part of Christmas traditions in many countries. The commercial marzipan is usually made with soya beans and flavoured with almond essence. Thermomix marzipan may have no preservatives, is by far superior, easier to handle, and so quick to make.

Makes: about 500g

Preparation time: 15 minutes

## Ingredients

240g granulated sugar, divided 100g and 140g  
220g blanched almonds  
2 free-range medium egg yolks, plus one extra if needed  
1 Tbsp lemon juice  
1 Tbsp orange flower water or rose water  
¼ tsp real vanilla extract/essence (not flavouring)  
1 tsp almond extract/essence, or more to taste (not flavouring)

## Method

- Weigh 100g of the granulated sugar into the TM bowl. Grind to caster sugar **5 sec/speed 10**. Tip out and set aside.
- Weigh remaining 140g granulated sugar into the TM bowl, grind to icing sugar **1 min/speed 10**. Set aside in a wide flat bowl or on a plate.
- Weigh the blanched almonds (they must be dry) into the TM bowl and grind until fine **10 sec/speed 10**.
- Add the caster sugar and most of the icing sugar (save 2 Tbsp for step 6). Mix **10 sec/speed 3**.
- Add egg yolks and flavourings. Knead **1 min/Dough Setting** until a rough paste is formed – add the other egg yolk if it still looks like crumbs, then knead again **30 sec/Dough Setting**.
- Taste and add more almond extract if desired – knead **30 sec/Dough Setting** if you've added more. Turn out of the TM bowl and use the remaining icing sugar to roll out the marzipan if needed.

## Cook's notes

- To store, wrap tightly with greaseproof paper or cling film and then store in an airtight bag or container in the fridge.

Thank you to UK Thermomix for this recipe which comes out of their brand new book "i love chocolate, I love Thermomix". A collection of mouth watering and delicious chocolate recipes from masters of the art of chocolate". Limited stocks available.



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