



Cantuccini

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 clementines
- 200g hazel nuts
- 400g flour
- 1 dash salt
- 1/2 (4g) baking soda
- 1 pack (8g) vanille sugar
- 250g sugar
- 4 eggs
- 1 yolk

Instructions

1. Preheat the oven to 180°C.
2. Wash and dry the clementines. Abrade the peel and press out the fruits. Chop the hazel nuts and roast them without fat or oil in a pan.
3. Mix the flour, salt, baking soda, vanille sugar and sugar in a bowl.
4. Add the eggs, the peel of the orange and 3 spoons of the pressed clementines juice by and by and mix all to a dough. Add the hazel nuts.
5. Make 2 roles a diameter of about 6cm and lay it down to a tray. Flatten it & spread it with the yolk.
6. Bake the dough in the hot oven for 15min. Take it out and spread it with the rest of the clementines juice. Cut pieces like 1cm thick. Lay them on the tray and bake them for 8min. Take them out, reserve all and bake again for about 8min.