

## RECIPE

# Marzipan



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## INGREDIENTS

200 g almonds (peeled)  
200 g icing sugar  
1-2 drops of bitter almond oil (optional)  
a little water

- 1.** Blanch the almonds in boiling water for approx. 1-2 minutes. Then drain the almonds and remove the skin. Leave the peeled almonds to dry well.
- 2.** Finely grind the dried almonds in a food processor/chopper/blender until they have a floury consistency.
- 3.** Add the icing sugar to the ground almonds and mix well.
- 4.** Add the water drop by drop and knead the mixture well until it is mouldable.
- 5.** Shape the finished marzipan mixture into a ball and wrap in cling film. Store in the fridge until further processing.
- 6.** Roll the marzipan balls in cocoa powder, turn them into marzipan potatoes and eat them quickly.