

RECIPE

Corne de Gazelles

Easy

1 h 0 min



INGREDIENTS

FOR 6 PORTIONS

- 200g all-purpose flour
- 1 medium egg
- 2 tbsp orange blossom water
- 6 tbsp water
- 40g unsalted butter, softened
- 1/4 tsp salt
- 3 1/2 cups whole almonds, peeled
- 1 cup powdered sugar
- 1 teaspoon of cinnamon
- 4 tbsp melted butter
- 3 tbsp orange blossom water



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

1**To make the almond filling:**

Remove the skin from the almonds and place in a food processor. Add the sugar and pulse until powdery.

2

Transfer the almond paste into a bowl and add cinnamon powder and orange blossom. Keep adding the melted butter a little at a time while mixing in between until the mixture turns stiff.

3

Roll the filling into a ball, wrap with plastic wrap and place in the refrigerator for at least 1 hour.

4**To make the dough:**

Mix the flour, egg, butter, orange blossom and a pinch of salt, until the dough starts to form.

Add water a little at a time and knead vigorously until dough becomes smooth and elastic.

5

Divide the dough into 3 equal parts, cover with plastic wrap and leave at room temperature for 20 min.

Transfer one part onto a floured surface and keep the remaining parts covered in plastic wrap for later use.

6

Roll out the dough with a rolling pin to form a long rectangle.

Take 1 tbsp of the almond paste and using your hand, roll into a rod.

7**To assemble:**

Place an almond rod on one side of the dough, 1cm from the edge, and roll it once in the dough.

Bend pastry into a crescent shape and using your fingers, pinch the crescent upwards and cut with a pastry wheel. Repeat until all the dough has been used.

8

Transfer the Corne De Gazelles onto a baking tray, lined with baking paper and leave to rest for at least 3 hours or overnight.

When ready to bake, set the oven at 180°C. Using a toothpick, prick the bottom side of the cornes and bake for 20 minutes or until lightly golden.