

SAVOUR



# ALMOND PASTE 50% - MARZIPAN

Almond paste, also referred to as marzipan, can be used as a confectionery product on its own or as a base ingredient for many applications including baked cakes, Danish fillings and in chocolate preparations.



RECIPE BY  
KIRSTEN TIBBALLS



BEGINNER



10 MINS



MAKES 440g

## ALMOND PASTE 50% - MARZIPAN

### INGREDIENTS

200g (7.05oz) almond meal (ground almonds)  
200g (7.05oz) pure icing (confectioner's) sugar  
40g (1.41oz) egg white (🔄)

### EQUIPMENT

☐ Robot Coupe or food processor

### METHOD

Place the almond meal and pure icing sugar into a food processor and combine until you achieve a finer texture without the mixture getting warm. Add the egg white and process until the mixture just comes together. If the paste is not coming together, add a small amount of additional egg white. Transfer the paste onto a work surface and roll it into a log. Wrap the almond paste in plastic wrap and store in the refrigerator or freezer until ready to use.

### 🔄 SUBSTITUTE

40g (1.41oz) egg white {for}  
60g (2.12oz) golden syrup {for}  
60g (2.12oz) corn syrup

### 🖋️ NOTE

If you are making your own almond meal, ensure the skins are removed from the whole almonds before grinding it down to a powder.

To dry out the almond meal, spread the almond meal out over a tray and leave at room temperature for 48 hours. Alternatively, heat an oven to 180°C (356°F), switch the oven off and place the tray of almond meal in the oven to dry overnight.