

Chocolate Almond Tuiles

Recipe By Miriam (Pascal) Cohen



Cooking and Prep:  35
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Serves:  8

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

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Ingredients (6)

Main ingredients

- 5 tablespoons plus 1 teaspoon Gefen Potato Starch
- 5 tablespoons sugar
- 2 teaspoons Gefen Cocoa Powder
- 1/4 cup oil
- 1 egg white or 3 tablespoons Haddar Egg Whites



1/2 cup sliced or chopped almonds

Start Cooking

Prepare the Tuiles

Yields 18-24 tuiles.

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. Combine all ingredients except almonds in a small bowl. Stir to combine.
3. Spoon out approximately a teaspoon of the batter onto the baking sheet and spread into a circle about three inches in diameter. Spread the batter very thin, as the thinner the batter is spread, the crunchier and tastier the cookie will be. Place six cookies on the baking sheet at a time (see note). Sprinkle a couple of sliced almonds on each cookie. Bake for 6-7 minutes.
4. When cookies come out of the oven, immediately remove them from the tray with a spatula and drape over a rolling pin, wine bottle, or other cylindrical item. As cookies cool, they will harden in that shape, giving them the signature “tuile” look.

Note:

Do not be tempted to make more than six cookies per tray, as they need to be shaped while very hot, and you won't have time to do more than 6.

If cookies cool too much before you shape them, place them back in the oven for about 30 seconds to become more pliable.

Tip:

To achieve uniform circles: turn the parchment paper over and trace six circles (use a cup) with a marker. The marker will show through on the other side when you are shaping the cookies, leaving a guide.