

Ingredients

Quantity	Measure	Ingredients
225	Grammes	Almonds
2	units	Egg Whites
1	Pinch	Red Food Colour
15	Drops	Rose Water
450	Grammes	Sugar, powdered

Method

Soak almonds overnight, remove skins, then mince and grind almonds with a little rose water. Beat the egg whites stiff. Put the ground almonds, sugar, and egg whites, into a steel or copper vessel. Add a little rose water. Cook over a very slow fire. All the mixture leaves the side of the vessel. Remove from the fire, cool. Form into a mass. Dust sugar into the rubber moulds, colour portions of the mass, press into the shapes in the rubber moulds. Beat the moulds on the reverse side, and the pieces will fall out.