

# Almond cream puff pastry matches, dark chocolate glazed |

## Recipe for 12 Tapas

### Description

In the spirit of the cheese match, here's the sweet version.

With almond cream and melted chocolate

### Note

Use quality dark chocolate, which will make all the difference when you taste it.

### Ingredients

#### Puff pastry

- 1 Unit(s) Sheet of puff pastry

#### Almond cream

- 80 Gr Softened butter
- 80 Gr Sugar
- 2 Unit(s) Egg
- 80 Gr Almond powder
- 15 Gr Flour
- 1 Tbsp Amber rum

#### Chocolate Glaze

- 350 Gr Dark chocolate
- 100 Gr Crushed almonds
- 30 Ml Grape seed oil

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **30 mins**

#### Almond cream

Place the soft butter and sugar in your mixing bowl and blend vigorously to whiten the mixture. Add the eggs one by one, while sifting in the dry ingredients. When the eggs are absorbed, add the dry ingredients and mix well. Finish with the rum for taste.

#### Puff pastry

In the end, roll the whole puff pastry sheet (approx. 30cm x 35 cm) with a rolling pin. Keep the sheet in the fridge, covered with cling film.

#### Assembly

Spread a thin layer of almond cream, no more than 2 mm thick, over the entire sheet of puff pastry.

Then fold one side over the other, as if you were closing a book.

Press lightly with your hands over the entire surface. Place in the freezer for 5 minutes.

Then, using a knife, cut strips no more than 1 cm wide. Be as even as possible, as this will ensure even baking and a beautiful finish.

All that's left is to twist each strip of puff pastry between your hands or on the table.

#### Baking

Place each twisted strip on an oven tray lined with baking paper. Leave at least 2 cm between each strip.

Place in a hot oven, making sure they are nicely browned (approx. 12 to 15 minutes, depending on the power of your oven).

#### Glaze

Place the almonds on a baking tray and roast in the oven for 5 to 6 minutes.

Place the chocolate in a bain-marie and remove from the heat once it has melted.

Add the oil to the chocolate, mixing well with a spatula. Let the chocolate cool to room temperature, then add the cold roasted almonds.

Mix again, and you're ready to dip the almond matchsticks.

**Bon appétit!**