

Melomakarona; nut, honey and spice cookies

Recipe for 4 servings



Description

Small oval cookies flavoured with honey-orange syrup.

Note

You can use the nuts of your choice to garnish the melomakaronas.

Ingredients

Cookies

- 250 Gr Flour
- 105 Gr Olive oil
- 0.50 Zest Orange
- 60 Ml Orange juice
- 15 Ml Cognac
- 1 Tsp Baking soda
- 25 Gr Sugar
- 2 Pinch(es) Ground cloves
- 2 Pinch(es) Cinnamon powder

Syrup

- 250 Ml Water
- 250 Ml Sugar
- 0.50 Zest Orange
- 1 Stick(s) Cinnamon
- 80 Ml Honey

Topping

- 2 Tbsp Honey
- 2 Tbsp Sliced almonds
- 2 Tbsp Pistachios

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **375 F°**

- Resting time **15 mins**

Syrup

Place the sugar, water, cinnamon stick, zest and drained orange halves in a saucepan.

Bring to the boil and boil for 1 minute.

Remove from the heat and add the honey. Stir until diluted. Leave to cool completely.

Cookies

To prepare the paste, combine the extra-virgin olive oil, cognac, sugar, cinnamon and clove powder.

Add the orange zest and stir until all the sugar has melted.

Add the orange juice, flour and baking soda and mix to form a dough.

Shape the dough into golf-ball-sized balls and oval melomakaronas.

Press each ball on a grater to create the pattern, then place on parchment paper on a baking sheet.

Bake in a preheated oven for 20-25 minutes.

Once the melomakaronas are out of the oven, dip them in the cold syrup for one minute, turning once. Then drain the melomakaronas with a colander. Pour a little honey onto a plate and place the melomakaronas on top. Add a few pieces of walnut and pour a little honey over the melomakaronas again. Sprinkle with crushed nuts.

Bon appétit!