



## PETIT ORANGE

### Marzipan almond pastry with orange

Recipe-No. 01-09



### Recipe

<b>1000 g</b>	<b>Marzipan almond paste M0 MM A</b>	<b>item 014</b>
230 g	whole egg	
100 g	orange liqueur (approx. 40% Vol.)	
70 g	orange juice	
330 g	butter (softened)	
85 g	plain wheat flour	
	pinch salt, lemon juice	
25 g	orange peel (peel of approx. 3 unsprayed oranges)	
	You may also add a hint of orange paste or orange oil.	

### Method

Mix marzipan almond paste, whole egg, orange liqueur and orange juice. Stir until smooth. Add the softened butter, pinch of salt and lemon juice. Stir again. Fold in the orange peel and flour. Fill the dough into small silicone moulds and bake.

Bake:	200 °C
Baking time:	approx. 12 minutes