

BAKO 

'The key ingredient to the food industry'®

LUXURY CHOCOLATE-DIPPED ALMOND MARZIPAN HORNS

Makes
22

Order all the ingredients you need from BAKO,
contact your BAKO representative or call us on 0808 196 2344.

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Makes 22 Horns

INGREDIENTS:

450g BAKO
Golden Marzipan
(90996)

300g BAKO
Ground Almonds
(28030)

250g BAKO Icing Sugar
(35615)

75g Eggs (for egg white)
(78698)

20g BAKO Bitter
Almond essence
(51238)

BAKO Light
Chocolate Coating
(33068)

Sweet Snow
(44258)

BAKO Flaked Almonds
(28040)

14g Lemon Juice

METHOD:

1. Place the marzipan, ground almonds, icing sugar, almond extract, fresh lemon juice and egg white in a mixing bowl. Combine the mixture until it comes together to form a thick, tacky dough.
2. Wrap the dough in cling film and leave it to chill for at least 30 minutes.
3. Chop the dough up into 50g pieces and roll them into balls, then roll each ball into a sausage shape.
4. With a pastry brush, brush egg white all over the dough and roll each one into flaked almonds.
5. Bend the dough into the shape of a crescent and place them on a lined baking sheet. Bake the marzipan almond horns for approximately 15 minutes at 160° celsius or until the tips are starting to turn golden.
6. Once baked, leave to cool completely.
7. Melt some chocolate in the microwave and dip each end of the cooled almond horns into the chocolate.
8. Place the almond horns back on the cookie sheet or another surface to let the chocolate harden.
9. Before serving, dust the crescents with sweet snow!

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