



Ingredients

- 450 g icing sugar
- 375 g sweet almonds
- a tiny glass of Orange blossom water

Equipment

- a container
- a sieve (optional)
- a rolling pin
- a mould
- a wire
- a baking tray

Dandoy marzipan

Preparation: 30 min

Baking: 10 min

- 1 Peel the almonds. In order to do that, put them in a container and cover them with boiling water. Leave them for 12 minutes before removing the peel.
- 2 Put the almonds and the sugar in a blender. Just leave a bit of sugar aside to knead the dough (step 4).
- 3 Blend a second time.
- 4 Knead the dough strongly and for a while and add the Orange blossom water.
- 5 Roll it in a long sausage shape.
- 6 Leave it to rest 5 to 6 days in the fridge. The marzipan is ready!



“I’m always asked what is my favourite biscuit but it’s too tricky a question. If I have one piece of advice to give, it’s to try and eat speculoos with marzipan. I will never have enough!”

Christine Rombouts-Dandoy, Spectaculoos Marketing Officer depuis 1991