

Mary Calombaris Kourambiethes Recipe

Συντάχθηκε απο τον/την

Τρίτη, 12 Μάρτιος 2013 11:02 - Τελευταία Ενημέρωση Τρίτη, 12 Μάρτιος 2013 11:16

There are no translations available.

Kourabiethes Recipe

By Mrs Mary Calombaris

Yield: Approximately 24 pieces

Ingredients:

- 250gm unsalted butter (room temperature)
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 20gm vanilla sugar (*note)
- 1/2 cup silvered almonds
- 3 cups self raising flour
- 1 cup plain flour

Sift both flours together

*Note Vanilla Sugar

1. 1.One whole vanilla bean
2. 2.One cup of sugar

Directions

1.Split the vanilla bean in half lengthwise and scrape the seeds out with a knife. You will use both the seeds and the outside of the bean.

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2.Put one cup of sugar into a food processor.

3.Put the seeds and the outside of the bean into the food process.

4.Pulse several times until the seeds are all incorporated.

5.Pour the sugar through a sieve (to remove the large pieces) into a container. Put a lid on it and store until needed.

Method:

1.Pre-heat oven to 200°C and before baking reduce to 165°C (fan forced).

2.Lightly melt the butter and put into a large bowl

3.Add almonds, sugar and salt and mix thoroughly

4.Gradually add flour, little at a time until dough is firm and soft

5.Line a baking tray with baking paper

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6. Take a piece of dough the size of a 50c coin, and roll it into a ball in the palm of hand. Place the dough balls onto the baking tray, leaving enough space between each for the biscuits to spread.

7. Bake for 15–20 minutes or until golden brown. Allow to cool on the tray overnight.

8. Roll the biscuits in icing sugar.