

RECIPE: “Torró de XIXONA”

INGREDIENTS:

- 1 kg of crude almonds
- 800 grams of sugar
- 6 egg yolks
- 3 tablespoons honey
- 1 cup of water
- 1 tablespoon ground cinnamon
- The zest of a lemon skin

PREPARATION:

1. Grind the almonds
2. Then put the grinded almonds in a mortar with some water
3. Now put the yolks in the mix.
4. Now put the rest of the water and the sugar in a pot with slow fire
5. When it has a gold colour add the almonds paste, the honey and the lemon zest
6. Let it in the fire until it has consistency
7. Now, extract it from the pot and put it in a mould, before eating it, let it cool down.

The final result must be this:

