**SHELLS WITH WALNUT FILLING**

Ingredients

250 g butter

300 g fine flour

2 spoons of cold water

1 egg

1 yolk

Filling:
Boil 100g ground walnuts and
100 g icing sugar in some milk.

Process

We mix all the ingredients, make a dough on the rolling board and let it mature for 1-2 days in the fridge. Then we roll it flat (about 3 mm) on the rolling board, cut out small wheels, put some filling in the middle and fold them in half. Bake them in the oven to be slightly pink. You can coat them in sugar in the end.

  

  

  