



## Wasp's nests/ Wespennester (my kind of macarons...)

**1** Preheat oven to 200°C (390°F). Evenly cover a lined (parchment paper) baking tray with almonds, sprinkle a teaspoon of sugar over them and toast until golden brown. Turn them once, then remove and let cool down. Now reduce the oven temperature to 160°C (320°F).

**2** Beat the egg whites, add the sugar together with the vanilla sugar and continue to beat until the mass forms stiff peaks. Stir in the lemon juice, then set aside.

**3** Finely grate the chocolate and carefully fold in with the egg whites and the toasted almonds.

**4** Use two teaspoons to help portion the cookies on a lined baking sheet. Bake for about 20 minutes or until lightly golden.

**5** Once cooled down, decorate with melted chocolate, if desired.



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*Recipe source: my mum*

Required time: prep. 15 min., baking time 20-25 min.

### Ingredients (yield: ~30 pieces):

- \* 100g almonds, coarsely chopped or better:  
[\*gestiftelt\*](#) (is there an English expression?)
- \* 75g sugar
- \* 2 egg white
- \* 2 tsp vanilla sugar
- \* 1 tsp lemon juice
- \* 100g dark chocolate, grated
- \* for decoration: melted chocolate