



# ALMOND CARNATIONS TO YEARN FOR

## A FLORAL TITBIT

Did you know that the carnation represents passion and longing? That's why you see it so often in paintings of love scenes. Copy the attractive flower shape with its serrated edges for these almond carnations with pistachio marzipan, orange blossom water and rosewater for a sweet kiss after a delicious dinner. Although you don't really need any excuse to enjoy them!

## WHAT YOU NEED (MAKES 20-30)

200 g unsalted shelled pistachio nuts  
200 g icing sugar + extra 4-5 tbsp  
1 tbsp (organic) lemon zest  
½-1 tbsp orange blossom water  
200 g almond flour  
1-2 tbsp beet juice  
Rosewater  
Optional: almond oil and sumac  
Small food processor  
Serrated flower cookie cutter

## HOW TO MAKE IT

To create the pistachio marzipan, grind up the pistachios in a small food processor with the lemon zest, 4-5 tbsp icing sugar and a couple of drops of orange blossom water to create a soft 'marzipan'. The mixture must be very fine. If necessary, add 1 tbsp groundnut oil or pistachio oil if it's too dry. Form firm balls from the mixture and cut them in half with a sharp knife.

Now it's time to make the almond marzipan: mix the almond flour with the icing sugar in the food processor to make a very fine flour. Add the beet juice, 1-2 tsp rosewater to taste and mix rapidly to form a soft marzipan. Add 1 tsp almond oil if it's too dry.

Divide the almond marzipan into balls, roll them out - most easily done between two sheets of baking parchment - and cut out with a serrated flower cookie cutter. Place a green hemisphere on each flower and sprinkle on some icing sugar, possibly mixed with some sumac. Serve this titbit with a delicious cup of tea, and brighten things up with some fabulous carnations as decoration.

Hello sweet inspiration: come into my heart.

FOR MORE INSPIRATION VISIT

**FUNNY HOW FLOWERS DO THAT** .CO.UK