



RECIPES

PARMESAN ALMOND CRISPS



INGREDIENTS

60g	Prima Plain Flour Plus
40g	Parmesan Cheese
200g	Egg White
100g	Sugar
150g	Almond Flakes
1 tsp	Salt
2 tbsp	Butter, melted

PROCEDURE

1. In a mixing bowl, beat egg white and sugar until foamy.
2. Fold in Prima Plain Flour Plus and parmesan cheese until batter is smooth.
3. Add in almond flakes, salt and butter. Mix well.
4. Spread $\frac{1}{2}$ tablespoon of batter thinly on the baking tray lined with parchment paper.
5. Bake at 170°C for 10 – 15 minutes or until golden brown.



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