

# HOW TO MAKE

## Fruits déguisés

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 9 oz very thin almond meal</li><li>• 2.5 oz confectioner's sugar</li><li>• 1 teaspoon ground cinnamon</li><li>• one lemon</li><li>• 2 egg whites</li><li>• 2 teaspoons orange blossom water</li><li>• 20 dates, prunes, dry apricots...</li></ul>	1	<p>Finely grate the lemon. Combine the almonds meal, the cinnamon, the orange blossom water and the zest with the sugar in a large bowl. Gradually add the egg whites (maybe not all of them will be needed) as you knead the paste to reach a pliable consistency.</p>	<ul style="list-style-type: none"><li>• 9 oz very thin almond meal</li><li>• 2.5 oz confectioner's sugar</li><li>• 1 teaspoon ground cinnamon</li><li>• one lemon</li><li>• 2 egg whites</li><li>• 2 teaspoons orange blossom water</li><li>• 20 dates, prunes, dry apricots...</li></ul>	
	2	<p>Prepare the fruits: remove the pits if any, select the nuts. Roll little balls of marzipan and place in the center of each fruit. The marzipan can be colored.</p>		