

Little Bethmen

Ingredients (makes 30 pieces)

1 egg, separated
250 g raw marzipan
80 g icing sugar, sieved
70 g ground almonds
40 g all-purpose flour
75 g halved, blanched almonds (blanching: heat briefly in boiling water and peel them)
100 g VIVANI Dark Chocolate with Orange

Method

Preheat the oven to **160°C (150°C fan oven)**

Mix the egg yolk with one tablespoon of water, and then put to the side. Beat the egg white until stiff. Roughly chop the marzipan and mix with the icing sugar, flour, chopped almonds and beaten egg white until it forms a smooth dough. Wrap in cling film and chill for 30 minutes.

Shape the marzipan mixture into a long roll and cut into 30 walnut-sized pieces. Roll these pieces into drop-shaped balls. Place three almond halves upright around the sides of each ball and press them in firmly. Place on a baking tray lined with baking paper and brush with egg yolk. Bake in the oven for **15-20 min.** until golden brown. Leave to cool.

Chop the chocolate and melt in a water bath (don't let the chocolate get too hot). Dip the bethmen in the chocolate.

If stored in a biscuit tin they will last up to 4 weeks.