

Pistachio Tuile

85g	Butter
85g	Icing Sugar
90g	Egg white
85g	Flour, plain
50g	Pistachio nuts, chopped



Non-stick baking tray
Spoon
Weighing scales
Palate knife
Bowl



Cream the butter and icing together in a bowl and gradually add the egg white. Fold in the flour to a smooth paste. Refrigerate until needed.

Preheat the oven to 170oC.

Place a small walnut sized piece of mix onto the tray and spread out with palate knife ensuring the tuiles are not too close together.

Sprinkle over pistachio nuts.

Cook for 5 to 7mins and shape as required whilst the tuile is hot.

Cool and store in an airtight container.