



# NUT BRITTLE BASKETS, CONES AND TUBES

👤 Advanced level

## INGREDIENTS

FLOMIX

almond flakes

## PREPARATION

600g Combine the two ingredients and roll out the mixture onto a 40 x 60cm  
350g baking sheet which has been well greased with butter or onto ovenproof  
paper. Bake at 180-190°C for about 7-10 minutes. While it is still hot, cut into  
the desired shapes and model it as you want. Should the brittle harden  
before the modelling process, reheat it briefly in the oven. It is advisable to  
keep the finished products in a dry place and to brush chocolate on the  
insides of baskets and tubes before filling them, so as to make them  
impermeable.