

NUT BRITTLE BASKETS, CONES AND TUBES

Advanced level

FLOMIX	600g
almond flakes	350g

Combine the two ingredients and roll out the mixture onto a 40 x 60cm 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.