

TURRÓN DE ALICANTE

It's a Christmas dessert.

INGREDIENTS:

- ✚ 250 g. Honey.
- ✚ 200g. Sugar.
- ✚ 4 egg whites.
- ✚ 300g. toasted almonds.
- ✚ 1 teaspoon vanilla extract.
- ✚ 1 tablespoons corn syrup.
- ✚ 3 tablespoons water.
- ✚ 10 Waffles, discs (optional).



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- 1- Beat egg whites until they're white and fluffy.
 - 2- Boil the honey over medium-high heat until it becomes a thick caramel-consistency.
 - 3- Mix the honey and the egg whites.
 - 4- Continue to beat the mixture with a wooden spoon.
 - 5- Add the vanilla extract and cook with the double boiler method.
 - 6- Note: If you don't have a double boiler available, place a medium-sized pot inside a slightly bigger and deeper pot, fill the bigger pot with water so that the smaller one is halfway submerged.
 - 7- Continue stirring until you achieve a caramel consistency.
 - 8- In a separate pot over high heat cook the sugar, corn syrup and water until you obtain a caramel.
 - 9- Once you have the caramel add the mixture and the almonds.
 - 10- You have 2 options for assembly:
 - a. OPTION 1
 - i. Grease a working surface.
 - ii. Place the mixture and roll out with a rolling pin, shape to your liking.
 - iii. (it's usually sold in a rectangle shape).
 - iv. Let it cool.
 - b. OPTION 2
 - i. if you find the oblea cover a rectangular baking sheet with the oblea.
 - ii. Roll out the mixture and let it cool.
 - 11- Break into pieces.
 - 12- When cooled the candy should be really hard.