



Hazelnut Olive Oil Cookies

10'
Hands on

20'
Cook Time

14
Portion(s)

1
Difficulty



Method

- Preheat oven to 180* C (350* F) Fan.
- Add all of the ingredients apart from the olive oil in a blender. Beat until they are completely broken down into a fine dust.
- Add the olive oil and pulse once or twice. The mixture should look like wet sand.
- Line a baking pan with parchment paper.
- Take spoonfuls of the mixture (30 g each) and deposit on the parchment paper. If it is too sticky and this is hard to do, wet it a little and spread it on the parchment paper. It won't spread much since it doesn't contain any butter or oil.
- Bake for 15-20 minutes, until the edges become golden brown.
- Serve with a lemon glaze (optional). To make the glaze, combine 1 tablespoon lemon juice and 35 g icing sugar. You can also serve with melted chocolate.

Tip

This is a very "delicate" cookie! It is very flaky with a marvelous taste that you need to handle with care! You can add a little more flour to make it less flaky... but you will lose the hazelnut flavor... The ingredients need to be well balanced!

Ingredients

- 180 g hazelnuts, blanched
- 100 g all-purpose flour
- 50 g brown sugar
- 70 g icing sugar, (divided - 35 g for dough + 35 g for glaze)
- 1 pinch salt
- 1 vanilla pod
- 90 g olive oil
- lemon zest, of 1 lemon
- 1 tablespoon(s) lemon juice, for glaze

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|----------------------|-----------------------------|----------------------------|
| 146 Calories (kcal) | 8.2 Total Fat (g) | 0.6 Saturated Fat (g) | 14.9 Total Carbs (g) |
| 7% | 12% | 3% | 6% |
| 9.5 Sugars (g) | 2.8 Protein (g) | 1.4 Fibre (g) | 0.01 Sodium (g) |
| 11% | 6% | 6% | 0% |