

Pistachio Trees



🍷 For about 50 trees

Ingredients

270 gr of flour "00"
100 gr of finely chopped pistachios
80 g sugar
2 teaspoons wildflower honey
100 gr of pistachio paste
90 g butter
1 egg
1 teaspoon baking powder
grated zest of 1 organic lemon

Method

Boil water, pour the pistachios and blanch for one minute. Drain, remove the skin to the pistachios, dry for a couple of minutes in the oven and chop finely. Sift the flour with the yeast, pour in the middle of the pastry board, combine the sugar, egg, softened butter room temperature, the pistachio paste, chopped pistachios, honey and the grated lemon zest. Knead to form a homogeneous compound. Wrap the dough in cling film and let rest in refrigerator for 30 minutes. Roll out the dough with a rolling pin to form a sheet of 3 mm thick and cut out the trees with the stencil. Arrange the biscuits on a baking sheet covered with baking paper and bake in preheated oven at 170° for 8-10 minutes. Remove from oven and let cool the biscuits on the grill.