

# Petites Bouchees

## Ingredients

6 oz. of sweet almonds, 1/4 lb. of sifted sugar, the rind of 1/2 lemon, the white of 1 egg, puff-paste.

## Method

Blanch the almonds, and chop them fine; rub the sugar on the lemon-rind, and pound it in a mortar; mix this with the almonds and the white of the egg. Roll some puff-paste out; cut it in any shape that may be preferred, such as diamonds, rings, ovals, &c., and spread the above mixture over the paste. Bake the bouchees in an oven, not too hot, and serve cold.

*Source: Mrs Beeton's Book of Household Management (1861)*

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