

Spanish *turrón* recipe

Ingredients:

- 2 cups of finely ground almonds
- Powdered cinnamon
- 1 cup of sugar
- 1 cup of honey
- 1 egg white
- Lemon zest

Preparation:

- Whisk the egg white
- Put the honey and sugar in a frying pan on medium heat and stir with a wooden spoon until they reach a thick consistency.
- Remove the pan from the heat and add the egg white and stir until the lumps have disappeared. This will take approximately 10 minutes.
- Add the lemon zest and cinnamon. Stir and add the ground almonds. Stir well until the ingredients are mixed.
- Pour the mixture into a container covered with parchment paper.
- The mixture must be well pressed. Do this by placing a container filled with water on top of the covered mixture.
- Refrigerate for three days, then cut into small bars to serve.

