



GEVULD SPECULAAS

Ingredients

200 g self-rising baking flour

125 g dark soft sugar

2 tbsp herb mix cake and speculaas

150 g unsalted butter (cold)

2 tbsp semi-skimmed milk

1 tbsp water

300 g almond paste (if not available see below how to make it yourself)

2 medium eggs

4 g wheat flour

55 g garnish almonds (out of bag)

Almond paste (if not available)

250 gr (white) almonds

250 gr sugar

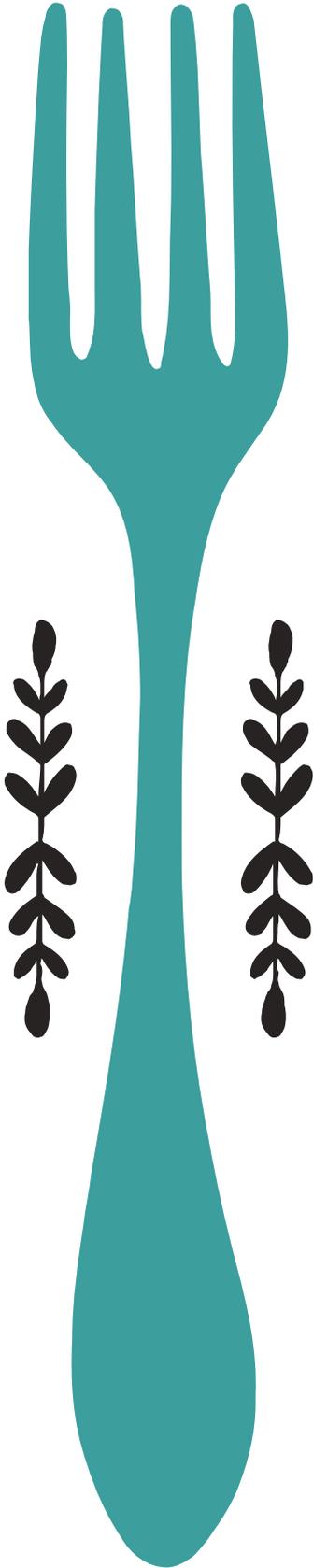
½ lemon, grater

1 egg

Further needed:

baking paper

aluminium foil



Making almond paste (if needed)

Put the almonds, sugar and lemon rind in the food processor with chopping knives. Chop the nuts finely.

Add the egg and continue mixing until cohesive. Wrap the almond paste in plastic foil and if possible let it rest for a few days in the refrigerator, so the taste can develop well. You can also freeze the almond paste very well to keep it longer.

Stuffed speculaas

Sieve the baking flour, caster sugar, cookie and speculaas spices and possibly a pinch of salt above a bowl. Rub any lumps of flour or soft sugar through the sieve with the rounded side of a spoon. Put the butter in the flour and cut into tiny pieces with two knives. Add the milk. Wash your hands with cold water so they become cool, dry them and knead the dough into a supple ball. Wrap the ball in cling film and place in the fridge for 30 min.

Beat the eggs with the water in a bowl. Crumble the almond paste over another bowl and pour in half of the beaten egg. Pull the egg through the almond paste with a fork, so that it becomes creamy. Preheat the oven to 175 °C.

Sprinkle the worktop and the rolling pin with some flour. Divide the dough ball into two equal pieces. Roll out each piece of dough with the rolling pin into a piece of about 15 x 30 cm. Line the baking tray with baking paper. Put 1 rag on the baking tray. Spread the almond paste on top with wet hands or a pancake knife and leave a



rim of dough free. Put the second piece of dough on top and press the sides well together.

Brush the top of the dough with the rest of the egg. Press half the almonds into the dough as decoration. Slide the baking tray in the middle of the oven. Bake the filled speculaas in 40-45 min. until done. The almonds on top are then golden brown. Remove the plate from the oven and let the speculaas cool down on the baking tray.

Tip:

You can prepare this dish 3 days in advance. Store in an airtight drum.

Tip:

You can also use a round or square baking tin. Press half of the dough into the greased baking tin. Spread the almond paste on the dough. Roll out the rest of the dough in the right shape and put the dough slice on the almond paste. Brush the dough with beaten egg and press some almonds into it. Bake the filled sponge cake in 40-45 minutes. On the baking tray you can give the speculaas any shape you want. For example, make a pastry stick or Santa Claus stick, or a couple of filled speculaas cookies.