

Recipe Corner

David Pierce

FSA Executive Chef/Solutions Advisor

Gateau Riche

4 Easy Steps
Almond Cookie



Make this!

Almond Cookie Recipe

- 6 cups ground almond
- 2-1/4 cup sugar
- 2 Tbl flour
- 6 Tbl whole milk
- 3/4 Lb butter

Yields approximately 40 cookies

1. In double boiler, place all ingredients in stainless bowl until butter melts.
2. Place 3/4 Oz disher scoop on a silicone baking mat and bake at 350° for 6-8 minutes (convection oven).
- 3-4. Cool slightly when golden brown and form to your favorite shape while still pliable. NOTE: You will only have about 5 seconds to work with cookie; if it gets too cool, it won't shape the way you like.

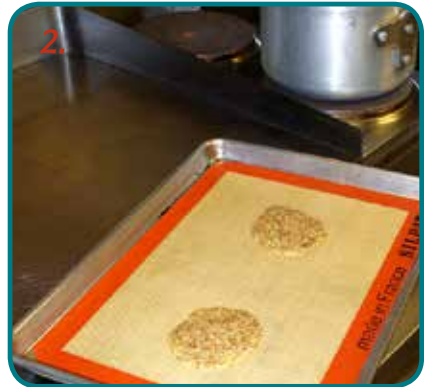
Without Kahlua: COGS: 80¢ ; Suggested Sell: \$3.75; Profit: \$2.95; Food Cost: 24.0%

Build Your Sundae

1. Classically add Kahlua to chocolate syrup.
2. Add Kahlua to coffee or espresso ice cream.
3. Add Kahlua to whip cream topping.

Serve either on a fun-shaped plate or in a cosmopolitan (shown, right), martini or champagne glass.

1 Oz kahlua, add 90¢ to COGS



We reserve the right to limit quantities and correct pricing errors.
All prices are subject to market conditions. Product subject to availability of inventory.

Pictures are for representation only and do not necessarily show the actual product.

3520 E Francis Ave • Spokane, WA 99217 • 800-372-4747 • www.fsafood.com