

## **Pistachio Candy** *(A dozen)*

### **For the dough**

- 80g ground pistachio + pistachios finely chopped
- 20g icing sugar
- 1 tsp honey
- 1 tbsp rose water
- 3 cardamom pods, podded, grounded seeds

In a bowl mix ground pistachio, icing sugar and ground cardamom

Add honey and rose water

Mix the dough with a spatula until the dough doesn't stick to the side of the bowl. Make a ball shape with the dough

Sandwich the dough between two wrapping paper and roll out with a rolling pin (1 cm thick)

Allow the dough to dry for a couple of hours

Cut with a cookie cutter (3cm diameter)

Place on a baking (parchement)paper and store in the fridge for a couple of hours (ideally overnight)

Finally garnish the top of each candy slightly pressing finely chopped pistachios.