

## Kourabiedes (traditional Greek shortbread)



### Ingredients

- 250g **FAMA Soft G margarine**
- 500g **Shortening FAMA Fresh**
- 200g icing sugar
- 200g ground almonds
- 50g fine semolina
- 1250g flour soft 70%
- 5g **FAMA Baking Powder**
- 250g whole roasted almonds

### Directions

Add the **FAMA Soft G margarine**, the **shortening FAMA Fresh** and the icing sugar to the mixer bowl and mix using the flat beater, until the mixture is fluffy and airy. Mix the rest of the ingredients together and then add them to the mixer bowl. Knead all ingredients together until the dough does not stick to the sides of your bowl. Then, add roasted almonds and mix until well-combined. Cover the dough and let it rest for one day. Shape the dough into small balls of 35gr each and bake in a pre-heated hot air oven at 160°C for 20 minutes. When you take the rolls out of the

oven, spray them with rosewater and dust them with icing sugar

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