Mini Christmas almond pastry rolls

Serves 4

Ingredients

INGREDIENTS

- **4** squares of puff pastry
- **120 g** almond paste
- **12** almond halves
- **1** egg, white and yolk separated
- Icing sugar, to finish

Method

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1. Lay the pastry squares out separately on the worktop. Knead a little egg white into the almond paste until soft and pliable.
2. Shape the paste into four logs of about 30 g each. Roll each log in a square of pastry and fold the ends shut. Place seam-side down on baking parchment.
3. Beat the remaining egg, brush it over the tops and press three almond halves into each roll.
4. Bake at 180 °C for about 20 minutes until golden. Dust with icing sugar.