

Inside the Jewish Bakery: Passover Baking

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From "Passover Baking"



Irresistible any time of year—Passover included.

Passover Almond Horns

Follow this recipe, making sure to use cornstarch-free powdered sugar.

For almond lovers, there's nothing better than these cookies, with crispy and sweet outsides, soft and chewy insides, fragrant with almonds. These were expensive to make, high-priced and absolutely worth it—one of the biggest sellers in the bakery.

Makes a dozen 2.5 oz./70 g. cookies

INGREDIENT: Almond or macaroon paste

VOLUME: 1¾ cups

OUNCES: 14.0

GRAMS: 400

BAKER'S PERCENTAGE: 100%

INGREDIENT: Egg whites, beaten

VOLUME: 1½ large

OUNCES: 1.8

GRAMS: 50

BAKER'S PERCENTAGE: 13%

INGREDIENT: Granulated sugar

VOLUME: $\frac{3}{4}$ cup

OUNCES: 6.0

GRAMS: 340

BAKER'S PERCENTAGE: 43%

BAKER'S PERCENTAGE: 13%

INGREDIENT: Sliced almonds

VOLUME: 2 cups

OUNCES: 7.0

GRAMS: 200

BAKER'S PERCENTAGE: —

INGREDIENT: Egg + 1 tsp./0.20 oz./15 ml. of water for wash

VOLUME: 1 large

OUNCES: 1.8

GRAMS: 50

BAKER'S PERCENTAGE: —

INGREDIENT: Simple syrup or melted apricot jam

VOLUME: $\frac{1}{2}$ cup

OUNCES: 6.0

GRAMS: 170

BAKER'S PERCENTAGE: —

1. Cut or break the nut paste into small pieces and combine in a mixing bowl with the first quantity of egg whites and the sugar. Using a fork or the flat (paddle) beater at low medium (KA 4) speed, mix until fully blended with no lumps remaining, 2 to 3 minutes.
2. Gradually add the remaining egg whites until the nut paste mixture is moderately stiff and able to hold its shape. Be careful not to let it get too loose.
3. Put the sliced almonds into a small sheet pan or baking pan. Scale the almond dough to about 2.0 oz./60 g., using a small piece of parchment or plastic wrap to prevent sticking. As you weigh each piece, form it into a ball shape and place it on the sliced nuts.
4. This dough is very fragile, so handle it gently. Roll the dough in the nuts until you have a nut-coated log about 6 in./15 cm. long. Carefully transfer the log to parchment-lined sheet pans, bending into a horseshoe shape. Repeat with the rest of the dough.

5. Preheat your oven to 375° F./190° C., with your baking surface in the middle. Let the horns dry, uncovered, for 30 minutes, then bake until golden brown, 25 to 35 minutes.
6. Remove from the oven and let the horns cool in the pan for about 5 minutes. Very carefully wash them with the simple syrup or melted apricot jam.
7. Let the horns cool completely, at least for 1 hour, before trying to remove them from the pans. Until thoroughly cooled, they're extremely fragile, and handling them too soon will almost certainly result in breakage. When cool, store in an airtight container. These are even better on the second day, if they last that long.