



MARIMAR ESTATE
VINEYARDS & WINERY

Panellets de Piñones y Chocolate (Pine Nut and Chocolate Cookies)

Makes about 40 cookies

1 small yam or sweet potato (1/4 pound)
1 cup sugar
1-1/2 cups (8 ounces) blanched almonds, finely ground
2 egg yolks
1/2 teaspoon vanilla extract

1 teaspoon minced lemon zest
About 1 cup (5 ounces) pine nuts
1 tablespoon milk
1/4 cup unsweetened ground chocolate or cocoa powder
About 1/4 cup ground blanched almonds or hazelnuts

For the dough:

Boil or bake yam until tender (about 30 minutes, depending on size). Peel and mash it; you should have about 1/2 cup. In a food processor, mix yam together with sugar, almonds, one egg yolk, vanilla, and lemon zest until dough is soft. Let rest for at least 30 minutes.

For the Pine Nut Panellets:

Preheat oven to 350°F. Mix one egg yolk with milk in a bowl. Using half the dough, make small walnut-sized balls and roll them in the egg yolk/milk mixture, then coat them with pine nuts. Place on an oiled baking sheet, 1/2 inch apart. Bake for 15 to 20 minutes.

For the Chocolate Panellets:

Preheat oven to 350°F. Mix chocolate or cocoa with the other half of the dough. Shape into walnut-sized balls and roll them in ground almonds or hazelnuts. Place on an oiled baking sheet, 1/2 inch apart. Bake for 10 to 15 minutes, or just until they start to part.

Wine Pairing:

Marimar Estate Earthquake Block Pinot Noir

Recipe from:

The Catalan Country Kitchen, pages 132-133
by Marimar Torres