



# «COCA DE TORRÓ»

## TRADITIONAL BALEARIC CHRISTMAS DESSERT

### INGREDIENTS

(MATCH)

2 wafers (optional)



100 gr ground almonds



90 gr sugar



1/2 lemon zest



1/2 orange juice



cinnamon



(WATCH video in Castillian)

[https://youtu.be/TSza\\_HU91GY](https://youtu.be/TSza_HU91GY)

## PROCEDURE

(DRAG)

grate

add

Squeeze

Put

Pour

mix

wet

First, \_\_\_\_\_ the lemon peel and squeeze it. \_\_\_\_\_ the orange juice too. \_\_\_\_\_ them in a big bowl.

Then, \_\_\_\_\_ a pinch of cinnamon, the almond flour and the sugar and \_\_\_\_\_ well with your hands.

Finally, \_\_\_\_\_ your hands or a clean piece of clothe and flatten the mixture on a wafer. \_\_\_\_\_ another wafer on top.