

Texturas **Malto**

Walnut polvoron biscuit



For the Malto and walnut oil mixture

- 145 g walnut oil
- 60 g Malto
- 2.3 g salt

- 1 Mix the 3 ingredients in a bowl with a spatula.
- 2 When the mass is even keep in a hermetically sealed container in a cool, dry place.

For the Malto and fried smoked walnut mixture

- 40 g fried smoked walnuts
- 100 g Malto with walnut oil mixture (preparation above)

- 1 Chop the walnuts and mix with the Malto mixture to obtain an even mixture.
- 2 Keep in a hermetically sealed container in a cool, dry place.

For the fried smoked walnut polvoron biscuits

- Malto with fried smoked walnuts mixture (preparation above)

- 1 Spread the mixture separately to a thickness of 1 cm.
- 2 Cut with a circular pasta cutter 2.8 cm in diameter.