



OATMEAL CHIPS

INGREDIENTS

- 50 grams of oatmeal
- 50 grams of pistachio nuts
- 1 tablespoon of ras el hanout
- 1 egg white
- 1-2 tablespoons of olive oil

DIRECTIONS

Preheat the oven at 180° Celsius.

Peel the pistachio nuts. Mix in a food processor the oatmeal, pistachio nuts, ras el hanout till a smooth flour.

Mix the egg white with it and spoon by spoon the olive oil. Knead everything till a supple dough.

Press the dough slightly on a piece of baking paper. Lay another piece of baking paper on it and roll out the dough between the baking paper till a piece of 2-3 mm thick.

Slice the dough in triangles of 4 cm.

Put the oatmeal chips on a with baking paper covered baking tray and bake them in the oven in 6-8 minutes golden and done.

Leave the chips at the baking paper to cool on a grid.

SNACK

20 PIECES

TIME: 25 MINUTES

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