



Consejo del chef

Once they are cold we can eat them with our favourite jam, they are great with red fruit jam.

Raciones para 6

80 ml White tahini

80 ml Agave syrup

150 gr Mild oat flakes

2 Tablespoons of almond flour

2 Teaspoon of vanilla extract

1 Teaspoon of cinnamon powder

2 Tablespoons of chocolate chips or chopped chocolate

A pinch of salt

2 tablespoons of raw nuts (almonds, cashews, walnuts)

- 1** In a bowl, mix the tahini, syrup and vanilla until well blended.
- 2** Then add the oat flakes, cinnamon and almond flour and mix gently until obtaining a mouldable dough.
- 3** Finally, add the nuts and chocolate.
- 4** Shape biscuits of similar size.
- 5** Cook in the AirFry oven at 180 °C for 8 minutes.
- 6** Let them cool before taking them out as they will still be soft.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/galletas-de-tahini-y-avena-hechas-con-airfry/>

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