



## 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

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

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