

Tahini and oat biscuits with AirFry

COOKING
LOVERS TESA



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/>

