



Consejo del chef

Press without cutting it completely, set aside to cool. Repeat the process until you have all the cookies.

Raciones para 6

50 gr White sugar

3 gr Baking soda

- 1** Heat the sugar in a non-stick pan, stirring gently, until it melts and has turned into a non very dark caramel.
- 2** Remove from heat, cool a bit, and pour then the baking soda. Stir with a spatula and place immediately into a tray with parchment paper.
- 3** Press them a little with the base of a greased plate until they are flat. Remove carefully before the caramel is cold and use the mould with the shape we want to use on the centre.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/galletas-dalgona-candy-de-el-juego-del-calamar/>

