

## MACAU BOLACHA



0 made it | 0 reviews



Olivier Foucke



Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### MACAU BOLACHA

##### Sable

- 500g mung bean flour
- 250g powdered sugar
- 125g ground almonds
- 150g shortening
- 1 tsp almond extract

##### Moulding the Cookies

- 2 tbsp water
- 40g almonds, roughly chopped



## Methods and Directions

### MACAU BOLACHA

#### Sable

- Preheat the oven to 275°C. Line a baking pan with parchment and set aside.
- In a mixing bowl, mix together the flour, sugar almond extract, and ground almonds.
- Using the paddle, mix in the shortening until the dough looks like sand.

#### Moulding the Cookies

- Place about 5 pieces of chopped almond into the mould.
- Over the mixing bowl, press a handful of the dough into mould, pack the dough into and then level it off.
- Place the mould upside-down on an ungreased cookie sheet and slowly remove the mould. Repeat this process with the remaining dough.
- Bake the cookies for 25 minutes and let them cool on a rack wire

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 25/12/2025