

Amazing Desserts with Marcipan!

Written by Kai Neighbors

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Last week I discovered something new; I can make a chef-grade dessert with less than 5 minutes of prep-time, without any mess! What? That doesn't exist. Oh, actually it does and it's wonderful.



With four kids I cook a lot, bake a lot and am always trying to find new recipes for the whole family to enjoy. With that being said, I had never heard of marcipan until a friend of mine mentioned it. Charlotte Wetche, a local mom originally from Denmark, grew up with [ODENSE Marcipan](#) as a staple in her household and is now bringing her childhood variations of this product to the US.

What is marcipan? In a nutshell, it's a mixture of almond meal and sugar. The different marcipan varieties depend on the percentage of almond content in the mixture. Up until the end of last year there has only been two variations available in the United States, the 28% almond paste and 45% almond paste. Charlotte is bringing the 60% almond paste marcipan to you, which is closer to the European definition of this product and in my opinion, oh so wonderful.

What can you make with marcipan? The possibilities are endless, but what the kids and I made first were these delectable little marcipan medallions. The most surprising part is that the [ODENSE Marcipan Ready-to-Bake](#) package already comes with a built-in star form, so all you have to do is squeeze it onto a lined baking sheet and toss it in the oven. What can be easier and faster than that? By the way, these make the perfect after dinner or breakfast coffee companions.



Marcipan Medallions

(20-25 pieces)

1 Bag ODENSE Ready-To-Bake Marcipan

Squeeze the Ready-To-Bake Marcipan onto a baking sheet in even tablespoon-sized amounts.

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Bake the medallions at 430F for 6-8 minutes until golden.

You can find this recipe with nougat on The [Odense Marcipan US](#) website.



What we made next was a Marcipan Tart with Apples. Can you say better than apple pie? Let me tell you it was amazing. The recipe actually makes 2 tarts so I covered one with white chocolate and coconut, the other I left plain. It actually took about 20 minutes longer to cook in my oven so be prepared for a little extra cooking time.



Marcipan Tart with Apples

17 oz Original ODENSE Marcipan

14 oz sugar

5 eggs

7 oz all purpose flour

4 apples, cored, peeled and sliced (I used granny smith apples)

Grate the marcipan. Combine with sugar. Add the (beaten) eggs little by little. Once blended, add the flour and combine. Line pie forms with baking paper and pour mixture into the pans. Place the fruit decoratively on top, and garnish with vanilla sugar. Bake 40 minutes at 350F.

You can find more marcipan recipes and the US online store at [Odense Marcipan US](#).

Please send me an email if you have any new products you would like me to try or have any other wonderful recipes using marcipan at kkristin@azfoothills.com