Desserts / Albania

Ballokume



Cornmeal biscuits from Elbasan, beaten by hand in a wooden bowl for the spring festival.

Time 75 min **Servings** 14

What you'll need.

- ☐ 600 g Cornmeal — coarse
- ☐ 300 g Butter — softened
- ☐ 400 g Sugar
- ☐ 6 piece Egg yolks
- ☐ 1 tsp Bicarbonate of soda
- ☐ 1 tsp Vanilla
- ☐ 1 pinch Salt

Let's make it.

01 Beat the softened butter with the sugar with a wooden spoon for twenty minutes, to a pale fluffy mass.

02 Add the yolks one at a time, still beating in the same direction.

03 Add the vanilla, salt and soda and beat five minutes more.

04 Work in the cornmeal a little at a time, to a firm but pliable dough.

05 Rest the dough fifteen minutes so the meal takes up the moisture.

06 Shape walnut-sized balls and set them well apart on parchment.

07 Bake at 170 °C for twenty minutes, to a pale gold edge, and cool them on the tray.

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