



# Amaretti biscuits

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制备过程	30 分钟
等待时间	6 小时
烘烤的时间：烘烤时间取决于机器	7 分钟
份	24
电器	Combair SE 自 2015 年

## Preparation

- 2 egg white
- 150 g sugar
- 200 g almonds, blanched, ground
- 3 drop of bitter almond aroma
- 2 tbsp amaretto

Beat the egg whites until stiff. Fold the sugar and ground almonds into the stiff egg whites. Add the bitter almond aroma and amaretto. Spoon the mixture into a piping bag with a round nozzle and pipe approx. 2 cm diameter nuggets on a lined tray.

Icing sugar

Dust the nuggets with plenty of icing sugar. Allow the amaretti to dry for about 6 hours or overnight.

将发酵桶预加热 热风 到 **220°C**

Press each nugget with three fingers to create the typical amaretti shape. Put the baking tray into the preheated cooking space. Bake.

放入架子

在 热风 期间为 **220 7 分钟°C**

## 配件

Baking tray

## 附加信息

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