Amaretti biscuits

Opskrift af V-ZUG Ltd



Tilberedning	
Tilberedningstid	
Portioner	24

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 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.

(For)varm ovnrummet til 220°C i Varmluft

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

Sæt pladen ind

Varmluft 220°C i 7 Min.

Tilbehør

Baking tray

Yderligere oplysninger

Oprettet den	12.04.2023