# Amaretti biscuits

Recipe by V-ZUG Ltd.

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| Preparation | 30 Mins |
| Resting time | 6 Hrs |
| Cooking time | 7 Mins |
| Portions | 24 |
| Appliance | Combair SE from 2015 |

## 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.

**(Pre-)heat cooking space to 220 °C with Hot air**

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

**Put the tray in**

**Hot air 220 °C for 7 Mins**

## Accessories

Baking tray

## Additional information

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