



# Amaretti biscuits

Recipe by V-ZUG Ltd.



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

## Preparation

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- 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.

### **(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

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Baking tray

## Additional information

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