



Pistachio amaretti

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 30

A classic Italian biscuit that marries the flavours of pistachios and almonds. With their fresh green colour and delicate texture, pistachio amaretti are an irresistible delight.

Ingredients

100 g peeled, unsalted
pistachios

100 g sugar

90 g marzipan

100 g blanched ground
almonds

2 egg whites

1 tsp bitter almond aroma

2 pinches of fleur de sel

Icing sugar for dusting

