Amaretti biscuits

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	6 Hrs
Cooking time	7 Mins
Portions	24
Appliance	Combair SEP 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

Created on	11.12.2019