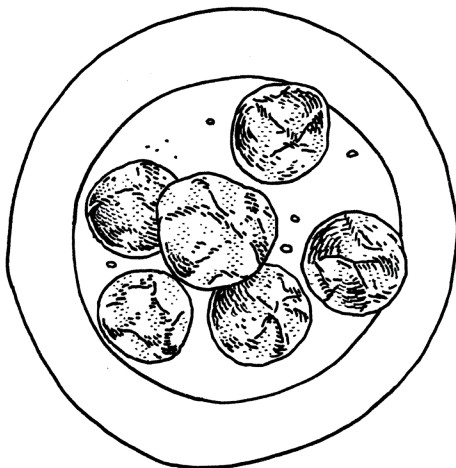


# #9

Expo 2015  
Regione Liguria  
Cooking



## Amaretti

### *Gluten free biscuits*

#### **Ingredients** (4 serves)

300 g sugar, 150 g sweet almonds (blanched), 150 g bitter almonds (blanched), 50 g hazelnuts (blanched), 3 egg whites, icing sugar.

Crush or grind almonds and hazelnuts with sugar to a fine powder and sift; beat the egg whites until stiff, incorporate the crushed nuts and mix again (add a handful of wheat flour if necessary) until the mixture is soft but not mushy. Arrange small dollops of mixture in a pyramid or hemispherical shape on a baking sheet, sprinkle with icing sugar and let stand for a few hours. Bake at low heat and remove as soon as a thin crust forms on the surface, let cool and place in boxes or on the table.

- ⌚ 2 h
- 🍴 normal
- 🏷️ DOC Scimiscia passito Golfo del Tigullio-Portofino

**Ingredienti** (4 porzioni)

*300 gr zucchero, 150 gr mandorle dolci spellate, 150 gr mandorle amare (armelline) spellate, 50 gr nocciole spellate, 3 albumi uovo, zucchero a velo.*

Pestare o frullare mandorle e nocciole insieme allo zucchero fino a polvere e setacciare, montare a neve gli albumi, incorporare il pestato e rimescolare, (aggiungere o meno un pugno di farina di grano tenero), ottenere un impasto morbido ma non molle.

Disporre su una teglia i piccoli pezzetti di pasta a forma piramidale o semisferica, spolverare con zucchero a velo e lasciare riposare per qualche ora. Infornare a calore leggero e togliere appena incrostati, raffreddare e disporre in scatole o in tavola.