

## Amaretti - Christmas Cookie (ITALIAN)

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Quantity	1 Kg		
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Category	BAKING		
Time	Preparation time: 20 minutes	Setting / resting time: 1 hour	Baking time: 10-12 minutes
Difficulty	Beginner		

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### **Ingredients**

QUANTITY	UNIT	PRODUCE
180	GR	Egg whites
360	GR	Sugar white
12	ML	Water
6	GR	Lemon skin grated
0.5	GR	Salt cooking
300	GR	Almond meal
150	GR	Flour white (type 550)
25	ML	Bitter almond extract
12	ML	Golden syrup
80	GR	Icing sugar
	SOME	Apple skin

**TOOLS / EQUIPMENT NEEDED:** *Mixing bowl stainless steel large x2, sieve, whisk, lemon grater, chef's knife, plastic foil, piping bag, nozzle (star), icing sugar shaker, baking paper, baking tray, peeler, cookie jar / box*

**INGREDIENTS NEEDED:** *Egg whites, sugar white, lemon, salt cooking, almond meal, flour white, bitter almond extract, golden syrup, icing sugar, apple skin*

### **Mise en place / Preparation**

- Sieve flour white
- Mix (whisk) egg whites with sugar white, water, lemon skin grated and salt till foamy
- Fold in almond meal, flour white, bitter almond extract, and golden syrup into the foamy mixture
- Fill mixture into a piping bag with a star nozzle (medium size)
- Pipe / dress approximately 6-8 gr heavy Amaretti's onto a baking tray lined out with baking paper
- Dust with icing sugar, and let dry (surface drying) for approximately 1 hour
- Bake in pre-heated oven (top and bottom heat, 200-220C) for approximately 10-12 minutes so they still remain chewy in the inside
- Take out, let cool down
- Store in cookie jar / box with some apple skin (keeps the cookies longer moist – will not dry out too quickly)

### **Serving**

- Served during the Advents time e.g. after Dinner with coffee, during Afternoon tea, etc.

### **Remarks / Comments:**

- These Christmas cookies also make a perfect gift and / or give-away! Pack them (mixed) in a nice plastic bag (Christmas theme) and give to your friends, family, etc.

