



## Zia Angelina's Amaretti



### Serves 6

600 g whole blanched almonds  
350 g sugar  
1 whole organic lemon, thick skin  
5 egg whites

### Preparation

1. Set aside 50-70g of whole almonds.
2. Place the rest of the almonds, the majority, into a blender, and chop them. Don't overdo it, they need to have a thick consistency.
3. Place the chopped almonds into a large bowl and add the sugar.
4. Grate the lemon and add the zest to the mixture.
5. Beat the egg whites, but not too much, they shouldn't be stiff.
6. Gradually add the egg whites to the mixture and gently mix with your hands.
7. Cover the bowl with cellophane and let it rest for half an hour.
8. Line two baking trays with baking parchment.
9. Place a layer of sugar on a flat dish.
10. Put some water into a bowl (or some orange flower water)
11. Wet your hands with the water and grab a handful of mixture, the size of a large walnut. Roll into a ball, the ideal weight should be 45 g.
12. Roll the ball into the sugar (the one you previously placed on the flat dish).
13. Place the ball on the baking parchment.
14. Repeat the process, and align the almond balls on the baking tray. Make sure you leave plenty of space between them, as these will grow in size as they cook.
15. Remember the whole almonds you had previously set aside? Pick one whole almond and place it on top of the amaretto ball. Press it in such a way that 2/3 of the almond goes inside the pastry and 1/3 sticks out. Repeat for all the almond balls.

16. Heat the oven (fan oven) to 160 C, and place the first baking tray on the bottom rack. Cook for about 25 minutes, or until they amaretti appear golden on top.
17. Take the tray out of the oven and let it cool down. In the meantime bake the second batch.
18. Once all amaretti are cooked, make sure they have cooled down completely, before removing them from the tray.
19. The perfect amaretto biscuit will be crunchy on the outside and soft on the inside.
20. Serve and enjoy.



### Useful notes

1. You can store the amaretti in a Tupperware container and they will stay fresh for up 4 days.
2. You can also freeze them and defrost as needed.
3. In the past I've tried this recipe with ready grated almonds, but the amaretti didn't come out as good. I think it's because the almonds had lost moisture inside the packaging.
4. Some of my aunties add liqueur to the mixture, such as Sambuca.
5. The traditional amaretti recipe usually includes some bitter almonds, and a higher quantity of sugar to make up for that bitterness.
6. If you find yourself short of whole almonds to place on top of the biscuits, just cut the ones you have in half, lengthwise, and place half an almond on each biscuit.
7. If you want to add colour to your amaretti, you can substitute the whole almond that goes on top, with a candied cherry.