

# BARBETTA

## AMARETTI AL LIMONE

Makes approx 20 biscuits.

*What you'll need:*

### INGREDIENTS

- 70g Egg Whites
- 200g Almond meal
- 170g Caster Sugar
- 2 lemons - finely grated zest
- 20ml Limoncello - (20ml lemon juice if you don't want alcohol)
- 20 blanched almonds / blanched cherries

### To Coat

- 2.5 Tablespoons Caster sugar
- 2.5 Tablespoons Icing Sugar

### Step 1

Line baking trays with baking paper. Preheat oven to 165 degrees C fan forced.

In a glass bowl whisk the egg whites till stiff peaks.

In a separate bowl mix together the almond meal, caster sugar & lemon zest, add to the egg whites, folding gently.

### Step 2

Gently stir through the Limoncello/lemon juice (mixture should be very thick & sticky).

Place the extra caster sugar & Icing sugar into 2 separate shallow bowls.

Scoop out 20-25g of the mixture (just under a tablespoon) and roll into balls using your hands. Drop the scoop of mixture into the caster sugar to coat slightly before rolling.

### Step 3

Roll each ball as you make it in the caster sugar followed by the icing sugar and place it on the baking tray, leaving a slight gap between them.

Place a whole blanched almond/cherry in the centre of each ball, pressing down just slightly.

### Step 4

Bake for 18 min, until crisp on the outside, but still pale in colour.

Leave to cool on the baking tray for 5 min before placing them on a wire rack to cool completely.