




# Oss da mort






A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

## Preparation

	Time required	approx. 30 minutes
	Difficulty	Easy - For all
	Portion size	10 people

## Features

	Dish	Dessert - Biscuits
	Typical product	Egg - 0 km
	Suitable in	Autumn - Day of the dead

## INGREDIENTS

### Oss da mort

- 120 g finely chopped almonds
- 120 g of sugar
- 90 g pasteurized egg white

## PREPARATION

### Oss da mort

1. Line a baking tray with baking paper;
2. Preheat the oven at 160 °C;
3. Combine all the ingredients in a bowl and mix them well;
4. Roll out the dough and cut it into strips to give shape to the cookies;
5. Bake in the oven at 160 °C for 10 minutes.