




# Amaretti






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

## Preparation

	Time required	approx. 180 minutes
	Difficulty	Easy - For all
	Portion size	40 pieces

## Features

	Dish	Dessert - Amaretto
	Typical product	Amaretto - 0 km
	Suitable in	Summer - With a cup of coffee

## INGREDIENTS

### Amaretti

- 2 eggs
- 160 g sugar
- 280 g ground almonds
- Powdered sugar to taste

## PREPARATION

### Amaretti

1. Separate the eggs, whip the yolks with sugar;
2. Whip the egg whites;
3. Add the almond flour to the yolks;
4. Mix with the whipped egg white and leave to rest in the refrigerator for 2 hours;
5. Form balls of 13 g per piece and roll them into powdered sugar;
6. Bake at 180 °C for 25-30 min.