

Almond Amarettis

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Week 5 - Almond Amaretti

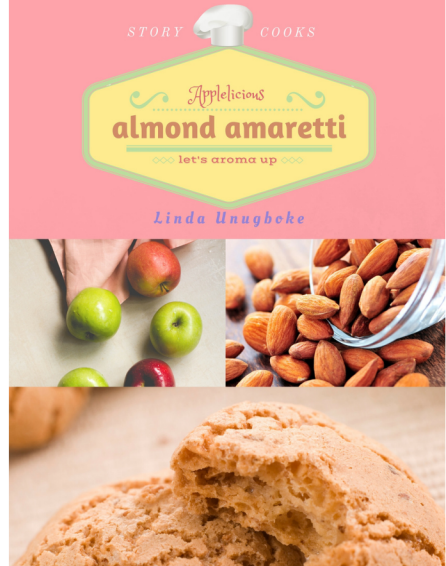


Recipe Ingredients

Eggs - 3
Ground almonds - 2 1/2 cups
Apples (or Apricots)
Caster sugar 1 1/4 cups
Flour - 1/2 cup



Ciao! We're Antonio and Alberto.
Join us to make
Amazing Almond Amaretti



Meet Alberto and Antonio.
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Almond Amarettis

CHALLENGE 5

Aromas of freshly blended and baked almonds and apples, appeal to your taste buds in this amazingly soft appetizing amaretti.



Alberto & Antonio's steps

Step 1 - Adjust the oven to **170 Celsius**

Step 2 - Break eggs and separate the albumen (white part)

Step 3 - Whisk the albumen to thicken

Step 4 - Grind the almonds in a blender

Step 5 - Add caster sugar to the ground almonds and mix in flour

Step 6 - Blend apples separately

Step 7 - Mix the blended apples into the ground almonds and sugar

Step 8 - Stir into the whisked albumen

Step 9 - Fold in small amounts of flour into the mixture to form a paste

Step 10 - Assemble scoops of the mixture onto a lined baking tray, and put into the preheated oven to bake for **15-20mins**

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