



Amaretti with Nutella®

Cookies & Biscuits | Gluten free | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 3 eggs
- 400g sugar
- 500g almond powder
- 100g almonds
- 1 tablespoon bitter almond extract
- 225g Nutella® (15g per portion)

PREPARATION

Incorporate 300 g sugar with the egg yolks.

Add the almond powder.

Beat the egg whites until stiff peaks form.

Add the bitter almond extract and the whipped egg whites to your preparation. Mix gently.

Leave the dough to rest for 1 hour in the refrigerator.

Preheat your oven to 160°C.

Form small dough balls and roll them in sugar.

Put them in the oven for 15 minutes.

Once cooled, place a touch of Nutella on the top of the Amaretti and an almond.