

PASTE DI MANDORLA (THE ALMOND PASTES)

Portions: 10 / Preparation time: 15 minutes

INGREDIENTS

500 g Almond flour

300 g Icing sugar

80 g Eggs white (4 medium eggs)

1 vial of lemon flavoring

1 lemon (grated zest)

PREPARATION

Turn on the oven to 170 degrees

1. Separate the yolks from the whites.
2. Pour into a bowl the following ingredients: the almond flour, the icing sugar, the eggs white (a little at a time), the lemon flavoring drops and the grated rind of a lemon.
3. Mix all the ingredients, first with a spoon, then with your hands, until the dough is compact. As soon as you have obtained a soft and compact dough you can move on to the next step.
4. Shape into balls and stir in the icing sugar.
5. Arrange the almond paste cookies on a baking sheet covered with parchment paper.
6. Bake in a preheated static oven at 170° for about 11-12 minutes.

The almond pastes should just brown and remain soft inside.

Shopping list:

Almond flour

Sugar

Eggs

Lemons

Vial of lemon flavoring

Candied cherries