

Pistachio and Almond Amaretti



Preparation time:	25 mins
Serves:	24 people
User Rating:	★★★★☆

Publication: 26 May 2023

These might be the easiest biscuits you'll ever make! Light and airy amaretti are the perfect daytime snack. Almonds and pistachios set the base for the perfect crumbly bite. How could a recipe this simple be so delicious?!



Ingredients

- 150 g almond meal
- 100 g pistachio kernels, finely ground
- 200 g caster sugar
- 1 egg
- Icing sugar, for dusting

Method

1. Place the nuts, sugar, and egg in a large bowl. Mix well until a crumbly dough forms. You can tell it's ready if it holds together when you squeeze it in your hands.
2. Prepare a large lined baking tray and using a tablespoon, roll into 24 balls. They'll be about the size of a Ferrero Rocher chocolate.

3. Dust the balls in icing sugar then place one at a time onto your baking tray. Press down in the middle to flatten slightly.
4. Bake for 15 minutes, or until golden and slightly cracked. Allow to cool completely before you handle them or they will fall apart.
5. Keep in an airtight container at room temperature. They're best eaten within the week to maintain the chewy centre.