**AMARETTI DI SARONNO RECIPE**

**Difficulty:** Easy easy easy

**Ingredients**

* bitter almonds not peeled 100 gr
* not blanched almonds: 150 g
* Sugar: 750 gr
* Egg white: 3
* ammonium bicarbonate: 0.5 g

**Preparation**

1. Start off by preheating the oven at 170°C. Then, mix sugar with ammonium bicarbonate: put half in a mixer and add all the almonds, chop these ingredients for a few minutes and then add the remaining sugar. Continue to crumble the blend until you get a fine powder.
2. Lightly whip the egg whites with a fork. Put chopped almonds and sugar in a bowl and then add the beaten egg whites. Mix everything well and then shape the confection into little balls. Coat them in granulated sugar and gradually place them on a baking sheet covered with parchment paper.
3. Bake the amaretti in a preheated oven at 170 °C for 15 minutes. Let them cool down and then simply enjoy!