

# Ricciarelli Working Sheet

## Juls' Kitchen Cook Along - Sunday 18th December 2022

### Ingredients

- 2 egg whites, about 75 g/2<sup>2</sup>/<sub>3</sub> oz
- 1 drop lemon juice
- 200 g /1<sup>2</sup>/<sub>3</sub> cups confectioner's sugar +1 cup for dusting the ricciarelli
- 200 g (2 cups + 1 tablespoon) almond flour
- 1 teaspoon bitter almond aroma
- Seeds of 1 vanilla bean
- Grated zest of 1 orange

**Notes.** Read about the difference between almond flour and almond meal [here](#).

### Tools

- Parchment paper
- Rimmed baking sheet
- Stand mixer

### Method

1. **The night before.** Whisk the egg whites with a drop of lemon juice until white and frothy, then mix in the icing sugar and the almond flour. Add also the bitter almond extract, the grated zest of an orange and the vanilla seeds. Cover with cling-film and set aside in the fridge overnight.
2. **The day after,** preheat the oven to 160°C/325°F.
3. Dust a wooden working surface with icing sugar. Roll the dough into a log and cut out small balls of dough.
  - Shape the dough with your hands into an oval, about 1 cm thick. Arrange the ricciarelli on a rimmed baking sheet lined with parchment paper.
  - Wet your hands with water and pat each ricciarelo, then coat the shaped ricciarelli with extra icing sugar.
  - Bake the ricciarelli for about 18 minutes. When you remove them from the oven, they will be still soft and moist, but don't worry, they will reach the ideal texture once cooled down.
  - Store them in an airtight container. The day after they are even better.