

## *“Mandorlini del ponte” biscuits*

**Ingredients:** 3 egg whites, 120 gr. flour, 300 gr. almonds, 280 gr. sugar, butter.

Scald the almonds in boiling water and peel them.

Then toast the almonds in the oven. In a heat-resistant container, beat the three egg whites until peaks are formed, fold in the sugar and set the container on the top of a double boiler.

When the sugar has melted, add the almonds and, keeping the container over the heat, pour in the flour.

Mix until a well compact mixture is obtained. Drop spoonfuls of this butter onto a buttered, floured baking sheet. Let brown in an oven at 180°C (325°F).

Serve cold.

