

97

Recipe number ninety-seven

Torta agli amaretti Amaretti cake

Ingredients for 4 people

180 g sugar
120 g melted butter
3 eggs beat together until frothy

3 tsp amaretto,
or another spirit add

200 g dry amaretti, ground
100 g white flour
8 g baking powder add

Butter and flour a springform tin 26 – 28 cm in diameter.
Bake in the preheated oven at 180 degrees for about 30 minutes.
Test with a toothpick.

When it has cooled, dust it with icing sugar before serving.
It keeps for a few days in the fridge and freezes well.

A simple, convincing recipe that passed through many hands
and then, by way of Italian- and French-speaking Switzerland,
finally landed in our kitchen, where our summer guests
were thrilled by it !

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