

The good-mood recipe for grey, damp days!

Amaretti al cioccolato

Almond macaroons with chocolate

For 30 – 35 pieces

- 2 eggs**
140 g vanilla sugar
1 vanilla pod, the seeds beat together until the mixture is pale and foamy.
- 150 g dark chocolate** melt in a bain-marie and then stir into the mixture above,
1 tbsp kirsch add.
- 300 g ground almonds**
3 tbsp flour
2 tbsp cornflour
1 tsp baking powder Mix everything, add it to the mixture and stir to a dough.
Chill it covered for an hour.
- Shape the dough into balls 3 – 3.5 cm in diameter.
- Lay them on a tray lined with baking paper and leave them to dry for 4 – 6 hours or overnight.
- Preheat the oven to 220 – 230 degrees** Bake in the upper half of the preheated oven for 5 – 6 minutes, until the surface cracks. Take them out and leave them to cool on the tray.

Variation: use blanched almonds and white chocolate and add a little grated orange zest.
Replace the kirsch with Cointreau. Add a drop of bitter almond essence if you like.



VERONICA'S TIP

Home-made vanilla sugar tastes different from – and better than – the bought kind! Fill sugar into a jam jar, cut the scraped-out vanilla pod into pieces, push them into the sugar and close the jar. Add the next used vanilla pods in the same way. Done!