



GLUTEN-FREE PISTACHIO AMARETTI MORBIDI

INGREDIENTS

- 1 1/3 cups (205g) pistachios, finely ground, plus slivered pistachios to serve
- 1/4 cup (35g) gluten-free plain flour, sifted
- 2 eggwhites, lightly beaten
- 1 tsp vanilla extract
- 1 cup (120g) pure icing sugar, sifted
- 100g dark chocolate, melted

DIRECTIONS

1. Preheat the oven to 180°C. Line two baking trays with baking paper.
2. Combine the ground pistachio, flour, eggwhites, vanilla and icing sugar in a large bowl, stirring until a thick paste forms. Roll 1 tbs dough into a ball, then place on trays and flatten slightly. Repeat with remaining dough, leaving a 4cm gap between each. Bake for 10 minutes or until cooked through.
3. Dip one half of each biscuit in melted chocolate, allowing excess to drip off, and place on a baking paper-lined baking tray. Sprinkle slivered pistachios over chocolate. Repeat with remaining biscuits, then chill for 15 minutes to firm up before serving.



it's about the

Experience

Want more?

experience.avidarv.com.au/lifestyle/recipes

SERVES: 18

CREDIT: delicious.com.au