

## Brutti e Buoni

### Ingredients:

- \* 210 g sugar semolina
- \* 350 g shelled hazelnuts
- \* 160 g egg whites

### Steps:

1. Preheat the oven to 140°C.
2. In a non-stick saucepan, combine sugar semolina over low heat.
3. Add hazelnuts and combine well.
4. In a separate bowl, beat egg whites until stiff peaks form.
5. Gently fold the egg whites into the sugar semolina mixture.
6. Spread the batter onto a cold, non-stick surface.
7. Bake for 2 hours, or until the batter is thick and dark in color.
8. Transfer the baked batter onto a cold surface and let it cool.
9. Using two tablespoons, shape the batter into balls and place on a non-stick baking sheet.
10. Bake for 10 minutes, or until the balls turn golden brown.
11. Remove from oven and let cool before serving.