Pistachio cookies

#### Ingredients

For 1 plaque of busy cookies:

50 g of flour (you can replace all or part with cornstarch)

130 g almond powder

150 g white sugar

3 egg whites (only 2 if you don't have a pastry bag and you want a slightly more solid dough)

1 large tablespoon of pistachio paste

Pistachio

2 spoons of icing sugar to sprinkle (optional)

3-4 Green color drops (optional)

#### Preparation

1. Preheat the oven to 150 ° C
2. Beat the egg whites until stiff. Add the dye at the end.
3. Mix dry ingredients: flour, almond powder and sugar.
4. Gently mix the dry ingredients with egg whites, and add the pistachio paste.
5. Place small dough balls on a baking sheet. You can use a pastry bag. Otherwise, with a spoon, you have to have a good tablespoon of dough for each cookie.

Sprinkle with icing sugar (using a colander) and sprinkle with pistachio.

1. Cook 20 to 25 minutes.