

# BRUTTI E BUONI

---

240g blanch hazelnuts

160gms confectioners' sugar

Pinch of salt

2 large egg white, lightly beaten

2 teaspoons pure vanilla extract

## Instructions

**Step 1:** Preheat the oven to 200°C. Spread the hazelnuts on a large rimmed baking sheet and toast for about 12 minutes, until the nuts are fragrant then remove and set aside to cool. Alternatively, lightly toast the almonds in a pan.

**Step 2:** In a food processor, pulse the cooled hazelnuts with the confectioners' sugar and salt until finely chopped. Scrape the hazelnut mixture into a medium bowl.

**Step 3:** Whisk the egg whites until just at soft peaks, now add the vanilla and finally the ground hazelnut flour, stir gently until combined.

**Step 4:** Line the baking sheet with parchment paper. Spoon tablespoon-size mounds of the hazelnut dough onto the prepared baking sheet 2.5cm apart.

**Step 5:** Bake the cookies in the center of the oven for about 14 minutes, until browned in spots (about 13 minutes for chewy cookies and 15 minutes for slightly crisp cookies). Let the cookies cool on the baking sheet before serving.

# THE COOKERY

by The Secret Jozi Chef