

Almond and Amarena Cookies

<i>Ingredients</i>	<i>Quantity</i>
Almond Paste:	
Peeled Whole Almonds (unroasted)	6-1/2 cups
Granulated Sugar	1-1/2 cups
Acacia Honey	2 TBSP
Liquid Egg Whites	8 units
Fine Sea Salt	pinch
Amarena Cherries in syrup	2 TBSP
Organic Almonds, chopped (unroasted)	1 TBSP



Procedure

1. Soak whole almond in cold water for at least 1 hour. This step enables the almonds to be finely ground without releasing any oil.
2. Strain the almonds from the water and dry them. Mix them with the rest of the ingredients (liquid egg whites will be added later). Put mixture in freezer for a bit so when you make a fine flour with the Food Processor, they won't release any oil due to the heat generated from the machine blades.
3. When it is all incorporated and like a thick paste, add the liquid egg whites slowly to make it softer.
4. When completely incorporated, transfer to a parchment paper sheet or plastic wrap and refrigerate for a few hours.

Note: A food processor will be needed to make the almond paste texture smooth and uniform. Remaining almond paste can be wrapped in parchment or plastic wrap and refrigerated for future use.

Assembly

1. Drain the Amarena cherries from the syrup, take a small piece of the almond paste and cover the cherry completely.
2. Coat the covered cherries with the chopped almond. Press almond coating slightly, but do not push too far into the paste.
3. Arrange evenly on a **SilPain®** mat. Dust granulated sugar on top.
4. Bake at 500 F for 2-3 minutes, rotate the baking tray for uniform bake. Pay attention not to bake them too dark.

Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Food Processor
- Strainer
- Measuring cups & spoons
- Wire rack for cooling the baking tray
- Chef's knife, cutting board

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL