



ITALIAN CHRISTMAS COOKIES

BY Caterina Romano's kitchen

INGREDIENTS

5 egg yolks
5 egg whites
1 CUP of granulated sugar
3 TBSP of vanilla bean extract
1 ¾ cups of melted unsalted butter
3 ½ cups of sifted 00 flour
3 ½ TBSP of purified water
1 ¼ cups of almond flour
½ cups of couverture semi-sweet chocolate (or chocolate of your taste)

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the egg yolks and sugar and mix until smooth and fluffy.
2. Add the vanilla and melted butter until combined.
3. Add the 00 flour one tablespoon at a time. Stop the mixer and do a couple of scrape downs allowing all ingredients to incorporate evenly.
4. Divide the dough into 3 portions. Plastic wrap and refrigerate for 1 hour.
5. For the glaze, add 3 ½ TBSP of purified water to the egg whites. Give the eggs a good mix.
6. After an hour, remove dough from fridge. Divide the dough and shape cookies into logs of approximately 2" long by ½" thick.
7. Preheat oven to 350 DF.
8. Dip each cookie first in the egg whites and then roll them into the almond flour. Place them on a parchment-lined baking sheet, spacing at least 2" apart.
9. In the preheated oven, bake the cookies for 25 minutes. Transfer the cookies to a wire rack and allow to cool for 1 hour.
10. Using a double boiler, melt the chocolate until smooth. If you don't have a double boiler, use a heat proof bowl over a pot with boiling water. Ensure that the water does not touch the glass bowl or it will scorch the chocolate.
11. Coat each cookie with the chocolate on both ends and allow to dry.

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