



INGREDIENTS

PASTRY DOUGH

- 7 large egg yolks
- 7 large egg whites
- 6 TBSP of granulated sugar
- 6 TBSP of sunflower oil

DRY INGREDIENTS

- 1 cup of sifted 00 flour
- 1/2 tsp of baking powder
- Pinch of cream of tartar

FILLING

- 3 ½ cup of roasted almonds
- 1 cup of granulated sugar
- Zest of 1 large lemon
- 1/2 TSP of cinnamon
- 8 TSP of grated semi-sweet chocolate
- 1 TSP of instant espresso

TIPS

All ingredients need to be at room temperature



BOCCIONOTTI CALABRESE CHRISTMAS COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle. In the bowl, beat together the egg and sugar. Add the oil and beat until combined.
2. In a large bowl stir together the flour & baking powder.
3. Add the dry ingredients to the wet one tablespoon at a time. Do a scrape down. Add more flour if needed. If you touch the dough with your finger and it doesn't stick, you know the dough is ready.
4. When thoroughly mixed, divide dough into two portions, flatten each portion, plastic wrap and refrigerate for 1 hour.
5. Spread the almonds on a baking sheet and toast in the oven heated to 350 DF for 10 minutes.
6. Place the almonds in a blender and chop into small parts.
7. In a bowl of a stand mixer, add the almonds, sugar, lemon zest, cinnamon, chocolate and espresso and mix until all ingredients combine. Set the mixture aside.
8. Spray the mini tart pans with non-stick spray and sprinkle the inside with flour.
9. Add bench flour to your working surface. Work with one piece of dough at a time and use as much bench flour as needed.
10. Using a rolling pin, roll out the dough to 1/3" thickness. Use a round cookie cutter and cut as many circles as possible.
11. Line each pan with a circle of dough. Using the stem of a wood spoon, press the dough gently into the sides of the pan. If the dough comes above the rim, cut off the excess dough with your fingers.
12. Once the tins are lined with the dough, place them on a baking sheet and refrigerate for 45 minutes. Preheat oven to 325 DF.
13. In a bowl of a stand mixer fitted with a whisk, combine the eggs whites with a pinch of tartar and whip until they reach stiff peaks.
14. Fold the egg whites with the almond mixture carefully as to not deflate egg whites.
15. Fill the pastry lined thins with the filling right to the top and place on a baking sheet lined with parchment paper.
16. Bake for 20-25 minutes. Rotate the ray in the oven after 10-12 min.
17. Dredge the cookies with icing sugar and serve.