



INGREDIENTS

2 2/3 cups of 00 flour

3/4 cups of roasted & peeled hazelnuts

1/2 cup of granulated sugar

1/4 cup + 2 TBSP of unsalted butter

Pinch of salt

1 + 1/2 egg yolks

Nutella or any other chocolate spread



BACI DI DAMA- LADY KISSES

By Caterina Romano's kitchen

DIRECTIONS

1. In a food processor combine the 00 flour, hazelnuts & sugar. Pulse ingredients until granular.
2. Cut the butter into cubes, add to the food processor and pulse until all ingredients are well combined.
3. Add the salt and egg yolks and pulse together.
4. Transfer mixture to a large bowl and mix the dough with your hands to ensure that everything is incorporated evenly.
5. Divide the dough into 3 portions. Plastic wrap each portion and refrigerate for 1 1/2 hours.
6. Using a 1 TBSP scooper, form the dough into a meatball and place it on a baking sheet lined with parchment paper.
7. Place the baking sheet and cookies in the refrigerator for 1/2 hour.
8. Preheat the oven to 350 DF.
9. Bake in the oven for 18 minutes. Allow them to cool for 1/2 hour.
10. Place one TBSP of Nutella between two cookies and press together. These are the lady kisses.

ENJOY THE BACI DI DAMA