



INGREDIENTS

WET INGREDIENTS

2 egg yolks

3 TBSP of granulated sugar

2 TBSP of purified water

1 ½ TSP of vanilla bean extract

Pinch of kosher salt

DRY INGREDIENTS

1 ¾ cups of sifted AP flour

½ TSP of baking powder

½ cup of cold butter

FILLING

1 ¾ cups of toasted walnuts

½ cup of granulated sugar

2 egg whites

¼ cup of icing sugar

**For best results your ingredients
need to be at room temperature**



ITALIAN WALNUT COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Use a stand mixer with a paddle attachment. In the bowl, add & beat the egg yolks, sugar, water, vanilla and salt for about 3-4 minutes until all ingredients are well combined.
2. Set aside.
3. For the dry ingredients, combine the flour with the baking powder and the cold butter. Using your hands, mix well until the butter breaks down to small pebbles.
4. Combine the dry to the wet one tablespoon at a time.
5. Place the dough between two pieces of parchment paper and roll out the dough very thinly forming a square.
6. Place the dough on a baking tray and refrigerate for ½ hour.
7. In an oven set at 350 DF, roast the walnuts for 10 minutes. Pulverize the walnuts in a food processor.
8. Add the sugar and the egg whites to the walnuts and blitz everything together to form a paste.
9. Remove the cookie dough from the fridge. In the middle of the center, spread the filling 4" wide.
10. Fold one side over the entire cookies. Finish by folding the other half. Refrigerate for 15 minutes.
11. Slice the cookies out approximately ½".
12. Place them on a baking tray lined with parchment paper.
13. Preheat the oven to 360 DF.
14. Bake in the oven for 18-20 minutes.
15. Allow the to cool for 15-20 minutes.
16. Dust the cookies with icing sugar.

ENJOY