



MERRY CHRISTMAS & BON APPETIT!



CANTUCCINI (Almond Crunchies)



INGREDIENTS

- 300 g flour
- 200 g sugar
- 3 eggs
- 1 teaspoon of grated orange
- 1 teaspoon of anise seeds
- 100 g whole sweet almonds
- 3 g bicarbonate of soda
- 1 pinch of salt

PREPARATION

1. Mix the flour, baking soda, sugar, salt, orange peel, aniseed and almonds.
2. Break 2 eggs into the mixture and knead, add a little milk if the mixture is too dry.
3. Shape 3 small chopsticks as big as 2 fingers, place on the baking sheet and brush them with 1 egg yolk.
4. Put them in the oven for 15 minutes at thermostat 6, then cut them into bevels and put them back in the oven for 5 minutes.