

GINO D'CAMPO'S  
LIMONCELLO BISCUITS



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LIMONCELLO BISCUITS

*makes approx 35*

INGREDIENTS

— Available at Mediterranean foods

350g ground almonds	Salted butter, for greasing
Grated zest of 3 unwaxed lemons	4 medium egg whites
2 tablespoons limoncello (lemon liqueur)	350g caster sugar
Icing sugar, sifted, to decorate	

METHOD

1. Preheat the oven to 180°C/gas mark 4. Line a large baking sheet with baking parchment and lightly grease with butter.
2. Put the egg whites in a large bowl and whisk using an electric whisk until stiff peaks form.
3. Add the sugar, then the almonds and the lemon zest, stirring between each addition. Pour in the limoncello and stir to make a smooth paste.
4. Place heaped teaspoons of the mixture onto the prepared tray, spaced about 3cm apart to allow room to spread (the mixture should make about 35 biscuits).
5. Bake for 15 minutes or until light golden brown. Leave until cool and then lightly dust with icing sugar.

Enjoy with a glass of Limoncello at the end of your meal!

Buon Appetito.

Taken from Gino's Italian Express, Gino D'Campo

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