



## RICCIARELLI

*Legend says that a noble knight, Ricciardetto della Gherardesca, once back from the Crusades decided to celebrate his return by creating something that could recall the Middle-East. Their main ingredient was almond, greatly used in all Middle-Eastern cuisine, and certainly also a very valuable ingredient; their pointed shape was given to resemble Turkish slippers.*

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## RICCIARELLI



### Serves

20 Ricciarelli

### Region

Siena, Tuscany

Ingredients available at [Mediterranean Foods](#)

### Ingredients

- 200g ground almonds
- ½ lemon zest
- 2 drops vanilla extract
- ½ tsp baking powder
- ½ tsp extra icing sugar for coating
- 2 egg whites
- 175g icing sugar

1. Pre-heat the oven at 170C.
2. Beat the egg whites until very firm. Mix the ground almonds with the sugar and baking powder. Grate the zest and add it to the ground almond.
3. Gently incorporate the dry ingredients to the beaten egg whites until well combined. You will have a reasonably wet mixture and don't be tempted by adding more ground almonds.
4. Make walnut size balls and flat them on your palm. Give them a rough shape of diamonds and cover them in icing sugar and coat them well. Place them on a tray covered with baking paper.
5. Cook them for 10 minutes. Once cooked, take them out of the oven and leave them to cool. They can be stored in a container for up to a week.

Serve with a glass of [Vin Santo!](#)



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