



### INGREDIENTS

- 200g marzipan, chopped
- 50g slivered almonds
- 50g castor sugar
- 100g ground almond
- 2 egg whites
- 45g pine nuts
- Icing sugar, for sprinkling

## Pinolate

These Ligurian cookies, also called pignoli or amaretti con pignoli, are traditionally made with a mix of bitter almonds and regular (sweet) almonds. As bitter almonds can be hard to find, I use marzipan mixed with some ground and slivered almonds for texture. These pine nut cookies have a wonderfully chewy soft centre with a crisp outer and delicious nutty flavour. They soften a little when stored, so are best eaten within 24 hours of baking.

**Makes 12-15**

### METHOD

1. Preheat oven to 200°C.
2. Place marzipan, slivered almonds, sugar and half the ground almond in a small food processor and blitz to combine.
3. Add egg whites and blitz to form a soft dough.
4. Transfer to a bowl and stir in remaining ground almond.
5. Spread pine nuts on a small plate.
6. With moistened hands, roll walnut-sized pieces of the dough into balls.
7. Flatten them slightly and press the top into the pine nuts and place on a baking paper-lined oven tray, nut side up.
8. Bake for 10-15 minutes, until firm and lightly coloured.
9. Set aside to cool, sprinkle with icing sugar and serve.