

# Crispy iceberg !

(for all)

Aurelia's recipe (Italy)

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**Easy recipe . . .  
delicious . . . and  
especially impossible  
to mess up !!!**



## Ingredients :

- 200 g almond powder
- 200 g sugar + a little powder sugar
- 2 egg whites beaten stiff
- 2 teaspoons almond flavoring
- baking paper



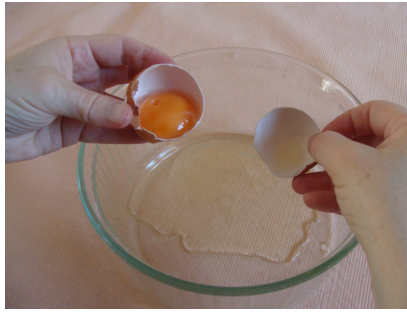
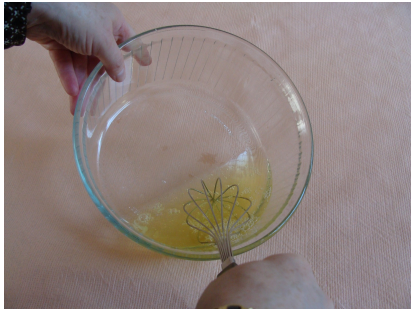
Mix sugar and almonds  
together . . .



Add 2 teaspoons  
of flavoring



. . . and mix all with your hands  
**wash hands before and after !**



Crack the 2 eggs.  
Using the shells, separate  
the white from the yolk as  
shown on the picture.



Put a pinch of salt in the  
whites and either use an  
electric mixer or whisk . . .  
but beat the egg whites  
until they become like snow.  
Then, carefully, mix the egg  
whites with the other  
ingredients.



Roll small balls and give them a pointed shape on top.  
Put them on the baking tray. If your pan is not a non-stick pan, use baking paper.  
Put them in a preheated oven at 300°F (150°C - thermostat 5).

**Bake for 10 minutes !**



**!!! Don't touch !!! Let cool**

Then, for a winter effect, sprinkle them with powder sugar . . .

**Then . . . Enjoy !!!**