



Almond pastries.

Ingredients: almonds, sugar, eggs, margarine, flour, Vin Santo liqueur, baking powder.

Method: the ingredients are mixed by hand or in a food processor until the mixture is soft and smooth. 7-8 cm long strips are then formed by hand and are placed on baking trays. These are then cooked in the oven for 10 to 15 minutes. The strips are removed from the oven and cut by hand at an angle, making long, narrow biscuits. They are then put back into the oven for about 10 to 15 minutes.

Storage: the pastries should be kept in a cool, dry place and eaten within a few days.