



Brutti Ma Buoni

(Ugly but good!)

120 g egg whites
360g icing sugar
300g blanched almonds
1 tsp vanilla extract
¼ tsp rosewater (optional)
¼ tsp almond essence (optional)

1. Preheat oven to 190 degrees Celsius
2. Roast almonds until a light golden colour – set aside to cool slightly, then pulse in a food processor to chop the almonds to your liking. (I like to keep my almonds quite chunky because I enjoy the crunch)
3. Reduce the oven temperature to 120 degrees Celsius
4. In a kitchen stand mixer, whisk the egg whites, sugar and flavour(s) for a good 15 minutes on HIGH. The mixture should be thick, white and glossy
5. Add the crushed/chopped almonds to the meringue mixture and gently fold through
6. One spoonful at a time, drop the chunky meringue mixture on to 2 large biscuit trays lined with baking paper. You can make the meringues bite-sized or any size you like at this stage. They don't have to be perfectly shaped – remember, the name of this recipe means 'ugly but good!'
7. Bake for 10 minutes, then lower the oven temperature to 100 degrees Celsius and continue baking for another 50 minutes
8. Allow the meringues to cool completely in the oven
9. Store in an airtight container and enjoy!