

Baci di dama

Ingrédients

- 175g flour
- 150g hazelnut (or almond) powder
- 130g sugar
- 150g butter

Préparation

1. Do you know the baci di dama?
2. They are small cookies famous in Italy, originating from Piedmont, whose name means "lady's kiss".
3. They are composed of two almond or hazelnut flavoured cookies glued together with a little chocolate.
4. They are very simple to make, the only constraint is that you have to wait until the dough is very cold before you can bake them, at the risk of seeing them spread when baking.
5. Apart from that, they require only few ingredients and time and will make a perfect accompaniment at coffee time.
6. Prep time : 30 minutes + 3h rest + 18 minutes cooking For 30 to 40 cookies :
Ingredients : flour
hazelnut (or almond) powder sugar butter About dark chocolate
Recipe : Mix the hazelnut powder and the sugar.
7. Then add the cold butter cut into small pieces to get a crumbled mixture, and finally the flour.
8. When the dough is homogeneous, put it in a plastic wrap and put it in the fridge for at least 2 hours.
9. After resting in the refrigerator, form small balls of dough of about and place them on a baking tray covered with baking paper.
10. Put them in the freezer until the cookies are completely frozen (about 1 hour, you can leave them longer if you prepare them in advance).
11. Then put them in the preheated oven at 150°C for about 18 minutes.
12. Let them cool down before removing them from the baking tray.
13. When they are cold, gently melt the chocolate, then stick the cookies one by one to obtain the baci di dama.
14. Enjoy !