



# CHOCOLATE ORANGE AMARETTI

*A soft amaretti biscuit with a coffee is a blissful thing. A little like a macaroon, a little like a cake, amaretti biscuits are surprisingly easy to make and require small effort for a lot of reward. We've added orange and chocolate flavourings, but you can replace or remove, if you wish.*

Prep Time 20 minutes | Cook Time 30 minutes | Makes 20

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225g ground almonds	2 Clarence Court duck eggs, separated
225g golden caster sugar	Orange essence
2 tablespoons cocoa powder	50g icing sugar
Pinch of salt	90g good quality dark chocolate
1 orange, zested	

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Preheat the oven to 160°C/140°C fan. Line two baking trays with greaseproof paper.

Mix the ground almonds, caster sugar, cocoa powder, salt and orange zest together in a mixing bowl. Place the egg whites in a large mixing bowl and use an electric whisk to beat into soft peaks. Gently fold the dry ingredients into the egg whites and add 3 drops of orange essence.

Sieve the icing sugar on to a tray. Take about a tablespoon of biscuit dough and roll into a ball, then roll the ball in icing sugar. Place on to one of the lined trays and flatten slightly. Repeat with the remaining mixture and place the trays in the oven to bake for 20 minutes until lightly golden. Once baked, remove from the oven and place on a cooling rack.

Meanwhile, break the chocolate into a small heatproof mixing bowl and place over a small pan of simmering water, making sure the bowl isn't touching the water. Stir the chocolate until melted then take off the heat.

Once the biscuits are cooled, dip the bottoms of the biscuits in the chocolate, place them on a sheet of greaseproof paper and drizzle a little chocolate in a zig-zag over the top.

Allow the chocolate to set and serve with coffee.



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