

THE RECIPE

Ricciarelli di Siena

CULTURE

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In homage to Simone Martini, here is a typical Sienese recipe: *Ricciarelli di Siena*. Who among us has not bought or received as a gift a box containing these exquisite, fragrant and light sweets? Now you can make them yourself.

Ingredients for 10 ricciarelli

200g almond flour
1 egg white
100g icing sugar
20g corn starch (maize starch or flour)
2 tablespoons water
1 orange peel
50g icing sugar (for the surface)
1 teaspoon baking powder for cakes

Preparation

Mix the almond flour with half of the icing sugar and transfer to a separate bowl. Put the water with the remaining icing sugar in a small saucepan and cook over a moderate heat; the sugar should completely dissolve. In the bowl where you put the almond flour, add the corn starch, baking powder, egg white and orange peel cut into small pieces or grated. Add the water and sugar.

Mix the ricciarelli dough well until it forms a compact ball.

Then wrap it in cling film and leave it to rest in the fridge for about 12 hours. (My advice is to prepare the dough in the evening and leave it overnight).

Take the almond ricciarelli dough and transfer it to a board sprinkled with icing sugar. Knead until the dough is soft.

Take small pieces of about 20 grams and give them the classic diamond shape. Dip the ricciarelli di Siena in icing sugar and place them on a baking tray lined with baking paper: place them slightly apart.

Bake the ricciarelli in a static oven preheated to 170° for 10/12 minutes. When cracks form on the surface it means they are ready.

They can be kept for a month in a tin. They are good with tea and coffee, but also as a snack and dessert.

(Liana Marabini)