

Hazelnut Meringue Cookies

These are not your usual meringue cookies. They are thick, dense and chewy, more like a macaroon. My French girlfriend calls them macaroons. Over the years I have reduced the amount of sugar in them, I would not put less sugar than is in this recipe.

Ingredients:

35 to 40 cookies

2 cookie sheets

Parchment paper

2 1/2 cup hazelnuts (12 ounces) (350g) plus some extra for decorating

1 cup fine sugar (170g)

3 egg whites

Preheat the oven to 350 Fahrenheit and roast the Hazelnuts on a cookie sheet for about 10 to 15 minutes. A light golden brown is all you want them to be, otherwise they will turn bitter. Immediately after removing them from the oven rub them in a kitchen towel to remove the skin. Put the peeled nuts in a bowl and roast the nuts where the skin did not come off for a couple more minutes and rub them in a towel again. Not all the skin will come off. The peeled nuts make a great snack and taste fabulous in salads, so roast some extra. Grind the nuts in a food processor but be careful not to turn them into nut butter.

Beat the egg whites in a stand up mixer until stiff, slowly add the sugar and continue to beat until the mixture becomes glossy, a minute or so. Add the ground hazelnut and mix well. Use two spoons to put the dough on a baking sheet covered with parchment paper that has been sprayed with canola oil. You will have two baking sheets of cookies. Add a hazelnut on top of the cookies. Bake the cookies for 20 to 25 minutes at 325° Fahrenheit in the middle of the oven. Loosen the cookies from the paper after they have cooled for a minute or so.

Guten Appetit!

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