



## Strawberry Ricciarelli

Serves 15

### Ingredients

300g blanched almonds  
Grated zest of 1 small orange  
200g caster sugar  
2 large free-range egg whites  
100g strawberries, hulled and chopped  
Icing sugar for dusting

### Method

1. Preheat the oven to 160°C/fan 140°C/gas 3. Tip the almonds onto a baking sheet and cook for 4-5 minutes until pale golden, then cool.
2. Whizz the nuts and orange zest in a food processor until coarsely ground. Stir in half the sugar.
3. Whisk the egg whites until they hold their shape firmly, then gradually beat in the remaining caster sugar until smooth and glossy. Fold the nut mixture into the meringue with the strawberries.
4. Using two dessert spoons, shape the mixture into ovals and place them on 2 baking paper-lined baking sheets, leaving room for a little spreading. Dust lightly with icing sugar and bake for 12-15 minutes until set and pale golden but still a little squishy in the centre. Leave to cool on a wire rack, then dust with more icing sugar before serving.

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