

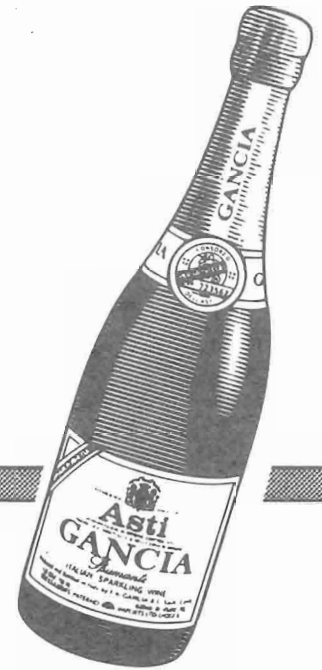
G. B. Russo & Son[®]

INTERNATIONAL GROCERY SINCE 1905

ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!

PHONE (616) 942-2980 ~ FAX (616) 942-2295

2770 29TH ST. S.E. ~~~ GRAND RAPIDS, MI 49512-1719



Courtesy of: Gancia

Amaretti Torte

Amount	Measurement	Prep Type	Ingredient
10			Amaretti (Italian macaroons)
4	ounce		semi-sweet chocolate
1	cup		butter
1	cup		sugar
5	medium	separated	eggs
½	cup		flour (all-purpose)
1	tablespoon		Aurum (orange-flavored liqueur)
	dusting		powdered sugar
5-6			Amarettini (small amaretti)

1. Preheat oven to 350° F. Generously butter a 10-inch cake pan.
2. Pulverize the amaretti and chocolate (separately) through feeder tube in a blender or food processor.
3. Cream together the butter and sugar, add the egg yolks, one at a time. Beat for 10 minutes.
4. Gradually add the flour, the amaretti and chocolate mixture, beating after each addition.
5. Beat the egg whites until stiff and fold into the amaretti mixture. Pour into prepared pan and bake 45 minutes.

Before serving, sprinkle with powdered sugar, and decorate with a few amarettini around the edges and one in the middle. (Spread a little orange marmalade under Amarettini to make them stick to the cake. This cake is better when eaten the next day. Also keep in mind that it does not rise much).

Suggested Wines: Gancia Asti Spumante

Pizzelle (Italian Cookies)

Amount	Measurement	Prep Type	Ingredient
6	medium		eggs
4	cups		flour (all-purpose)
2	cups		sugar
1	cup liquid		salad oil
1½	teaspoons		vanilla flavoring
3	teaspoons		baking powder



1. Break the eggs into a large bowl. Add the sugar and beat until smooth. Add oil, vanilla and baking powder. Add flour and blend.
2. The dough mixture can be spooned onto the pizzelle cooking iron after the iron is hot. It is recommended that you place the dough in the refrigerator for several hours before cooking. Then on floured wax sheets, place dough rounded by hand. This assures a consistency in size and also speeds cooking. Other flavorings can be added to dough (almond, amaretto, Marsala, cherry, etc.)

Suggested Wines: Villa Russo Asti Spumante, Lungarotti Vin Santo