

BOCCONOTTI ABRUZZESI: ALMOND & CHOCOLATE FILLED PASTRIES

Cooking Time

- **Preparation Time:** 40 minutes
 - **Baking Time:** 20 minutes
 - **Total Time:** 1 hour
 - **Servings:** 15 bocconotti
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Ingredients

For the Shortcrust Pastry:

- 2 cups all-purpose flour (00 flour if available)
- 1/2 cup granulated sugar
- 3 1/2 tablespoons lard (or unsalted butter if preferred)
- 1 packet vanilla sugar (or 1 tsp vanilla extract)
- 1/2 teaspoon baking powder
- 1 tablespoon milk (plus a little more if needed)
- 1 large egg
- 1 large egg yolk

For the Filling:

- 3/4 cup whole almonds
- 1/2 cup granulated sugar
- 2 oz dark chocolate (at least 70% cocoa), melted
- 1 large egg white
- 1 tablespoon Amaretto liqueur (or rum)
- Grated zest of 1/2 orange

For Decoration:

- Powdered sugar, for dusting
 - Sliced almonds (optional)
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Method

1. **Prepare the Shortcrust Dough:**

In a food processor, combine flour, sugar, lard, baking powder, and vanilla. Pulse until crumbly. Add the egg, yolk, and milk. Blend until the dough starts forming clumps. Finish kneading by hand, adding a splash of milk if needed. Form a ball, wrap, and chill for 30 minutes.

2. **Make the Filling:**

In a food processor, grind the almonds and sugar to a fine powder. Transfer to a bowl. Add the egg white, Amaretto, orange zest, and melted chocolate. Mix until smooth.

3. **Assemble the Bocconotti:**

Roll out half the dough on a floured surface to about 1/8 inch thick. Cut out circles (about 3 inches wide) and line buttered tartlet molds. Prick the bottoms with a fork and spoon in the filling.

4. **Seal and Bake:**

Roll out the remaining dough, cut slightly smaller circles (about 2.75 inches), and cover the filled molds, sealing the edges well. Bake in a preheated oven at **350°F (180°C)** for about 18–20 minutes until lightly golden.

5. **Finish:**

Cool slightly in the molds before transferring to a rack. Dust with powdered sugar and garnish with sliced almonds if desired.