

Hazelnut biscuits - makes 30

2 egg whites (50 g)

150 g caster sugar

200 g plain or toasted skinned hazelnuts

Top with split hazelnuts, coffee beans or pieces of candied orange or lemon.

Lightly oil and line 2 large baking sheets with baking parchment

Put the egg whites a large bowl and whisk until stiff. Mix the caster sugar and ground hazelnuts and fold this into the egg white to make a smooth mixture.

Using 2 teaspoons make evenly shaped and sized balls of mixture.

Spread the balls evenly across the parchment leaving plenty of space between each one.

If time allows, put the trays in the fridge overnight and bake from cold in a pre-heated oven at 180 C fan-assisted for 15 minutes until golden. The biscuits can be baked straight away but they spread more in the baking, where chilling helps them keep their shape

Leave to cool on the baking sheet. Keep in an airtight tin or storage jar.