



Pistachio Thumbprint Cookies

Courtesy of chef Jason Todd Rice



Total Time: 50 minutes

Prep time: 25

Cook time: 20

Serves: 6 - 8

Ingredients

½ cup Butter, softened

¼ cup Packed brown sugar

1 egg

½ tsp vanilla extract

1 cup **Ultimo Forno “00” Flour**

¼ cup Pistachios, finely chopped

¼ cup **Ritrovo Pistachio Cream**

¼ tsp **Piranske Sea Salt**

Directions

Preheat oven to 300° F. Spray/grease cookie sheets.

Separate egg, reserving egg white.

Cream butter, sugar, and then add egg yolk. Add vanilla, flour and salt, mixing just until incorporated to make a soft dough.

Shape dough into small balls. Place on greased cookie sheets about 2 inches apart. Bake for 8 minutes. Remove cookies from oven. With thumb, dent the center of each cookie.

Bake for another 8-10 minutes. Remove from the oven and then, spoon a dollop of Pistachio Cream in each thumbprint.

Allow to cool and serve.

HOT TIP - These cookies are also great with:

~ Radici Orange Mousse

~ Radici Organic Fig Jam.

~ Ciacco Amarena Cherry Jam

For jam filled cookies, roll in egg white, then in chopped pecans. Bake for 8 minutes. Then remove from oven, make the center dent, fill with jam. Bake for another 8-10 minutes.

Buon Appetito!