

BONET
Bonet di Amaretti alla Piemontese

Recipe from Lila van der Raadt
(November 2006)

Ingredients

Sugar
8-10 amaretti, finely ground (equaling 1 cup)
6 eggs (divided)
2 Tbs cocoa (unsweetened)
1½ Tbs coffee powder
2 c cold milk



Regione Piemonte

Equipment

Pan *I use a non-stick round pan measuring about 9" in diameter and about 3" deep, but Lila's recipe recommends a Bundt pan.*

Bagno maria *or **bain-marie** or water-bath – a pan with almost-boiling water placed on a rack in the oven – deep enough to immerse the bonet pan more than half-way*

Preparation

- Pre-heat oven to medium heat (300°F/150°C); prepare hot water for bagno maria.
- In a small pan, caramelize slowly 4 Tbs sugar and 2 Tbs water, and then coat the bottom of the bonet pan with it. Let cool.
- In a large bowl, mix 6 egg yolks and 6 Tbs (½ cup) sugar until smooth.
- Add cocoa and coffee powder, and beat well.
- Add in finely ground amaretti.
- In another bowl, beat the 6 egg whites.
- Fold egg whites into wet mixture.
- Add in two cups of cold milk, and mix well.
- Pour into pan.
- Bake in bagno maria (with water already near boiling), covered with tin foil, for ½ hour or 35 minutes on medium heat—until knife comes out clean.
- Let cool and then turn out onto a plate.