

# Claudia Roden's Amandines (Almond Balls)

*Makes about 20 balls*

- 2 cups (200 g) ground almonds
  - 1/2-3/4 cup (100-150 g) confectioners' or superfine sugar (plus a little more for rolling the balls in at the end)
  - 1 or 2 drops almond extract, optional
  - 3 tablespoons rose or orange blossom water
  - Blanched almonds or pistachio nuts to garnish (optional)
1. Mix the ground almonds and sugar in a bowl. Add the almond extract if you wish, and the rose or orange blossom water, and work well with your hands. The mixture will seem dry at first, but the almonds will release enough oil to bind it. Knead to a soft dough.
  2. Roll into 1-inch (2 1/2-cm) balls (the size of large marbles). Roll in sugar and decorate each if you like with a split almond or pistachio nut stuck on top.