



CANESTRELLI

LIGURIAN SHORTBREAD COOKIES

*Makes about 2 dozen cookies**Liguria*

These light shortbread cookies are made with hard-boiled egg yolks. To hard-boil eggs, prepare a bowl of ice water. Place the eggs in a pot with water to cover, bring to a boil, and let the eggs simmer for 8 minutes. Remove from the pot with a slotted spoon or skimmer and dunk immediately in the ice water. Once the eggs are cool, peel them and proceed with the recipe. These cookies may be flavored with lemon or orange zest or with vanilla. Traditionally canestrelli are cut with a special scalloped cookie cutter that makes a hole in the center. You can also use the wide end of a pastry tube to cut the smaller hole in the center, and if all you have is a plain round cookie cutter, they will still taste great.

3 hard-boiled egg yolks**1 stick plus 3 tablespoons (150 grams) unsalted butter, softened****Grated zest of 1 lemon, grated zest of ½ orange, or seeds scraped from ½ vanilla bean****¼ cups (150 grams) confectioners' sugar, plus more for dusting****2 cups (250 grams) unbleached all-purpose flour****½ teaspoon (2 grams) baking powder****¼ teaspoon (1 gram) salt**

PRESS the egg yolks through a fine-mesh strainer into a bowl. Add the softened butter, lemon zest (or orange zest or vanilla), and confectioners' sugar and mix with a wooden spoon until well combined.

IN a separate bowl, sift together the flour, baking powder, and salt. Gradually incorporate the flour mixture into the butter mixture and mix just enough to combine fully. Do not overmix.

SHAPE the dough into a disk, wrap in plastic, and refrigerate for at least 1 hour and up to 3 days.

WHEN you are ready to bake the cookies, preheat the oven to 350°F (180°C). Line baking sheets or jelly-roll pans with parchment paper and set aside.

PLACE a piece of parchment paper on a work surface. Unwrap the dough and place it on the parchment paper. Place another piece of parchment paper on top and roll the dough to ½ inch (1¼ centimeters) thick. Cut out cookies with a 2½-inch (6-centimeter) scalloped cutter and cut out another hole in the center with a 1-inch (2¼-centimeter) round cutter. Transfer to the prepared pans. Bake until the cookies are lightly golden (they should not brown), 10 to 12 minutes. Cool on the pans on racks. Dust with confectioners' sugar just before serving.