



Soft Torroncini Wafers.

Ingredients

500 g roasted almonds. You can mix almonds, pistachio nuts and white hazelnuts.

500 g miniature marshmallows.

500 g semisweet chocolate chips.

200 g of butter.

2/4 sheets of Wafers.

Directions

1. Roast the nuts at 375F (10 minutes) and chop in medium size pieces.
2. Melt the butter in a deep saucepan over low heat (double broiler, water at the bottom)
3. Add chocolate chips and melt them down slowly. Add a touch of milk if the mixture gets too dry.
4. Add the marshmallows and slowly melt them, all the time stirring constantly, making sure neither the chocolate nor the marshmallows burn.
5. When both the marshmallows and the chocolate have melted and form a creamy mixture, add the chopped nuts and mix well until the nuts are incorporated into the mixture.
6. Remove the mixture from the stove.

7. Place a wafer sheet on a cookie sheet. Wet the palm of your hands with very cold water.
 8. Pour the nut, chocolate and marshmallow mixture (which is still warm but not hot) on the wafer sheet and then spread it out using the palms of your hands that have been moistened with cold water. The mixture should be flattened out to about 1/2 of an inch thick.
 9. Place a matching wafer on the nut, chocolate and marshmallow mixture, and then turn it around, so the wafer that was at the bottom is now on top.
 10. Apply pressure or put weight over it (use a heavy cutting board, a few books, case of beer...) to ensure that the wafer sticks to the mixture and the mixture remains flat and smooth.
- Repeat the steps for any remaining chocolate, nut and marshmallow mixture.

11. Let cool for a few hours in the fridge or at room temperature.
12. After it cools completely cut into desired shapes.

Store the torroncini in an appropriate container, you can put them in the fridge or freezer.

When needed, remove the torroncini from the freezer about 10 minutes prior to serving.

Serve at room temperature.

ENJOY

Antonio Cellucci