BLUE RIDGE ORANGE AMARETTI

INGREDIENTS:
8 oz. Almond Paste
zest of 1 Orange
¾ Cup Granulated Sugar
1 ea. Egg White
Extra Egg White for Rolling (whisk to break up)
Powdered Sugar for Rolling

INSTRUCTIONS:
1. Preheat the oven to 350°F.
2. In the bowl of an electric mixer combine the almond paste, orange zest and granulated sugar. On first speed, mix for about 3 minutes. Add one egg white and mix until the dough comes together, about 30 seconds.
3. Remove the mixture from the bowl and on a powdered sugar dusted surface roll into a log that is about nickel sized in diameter. Cut the log into 1” pieces. Roll each piece into a ball.
4. Take the extra egg white and whisk briefly to break it up. Put about 1-1 ½ cups of powdered sugar in another bowl. Lightly coat each ball in the egg white then put roll it in the powdered sugar. Place the powdered balls on a parchment lined sheet pan, spacing them about 2 inches apart.
5. When they are all on the pan(s) let sit aside at room temperature for about 45 minutes.
6. With three fingers pinch each ball to a pyramid shape.
7. Bake in a 350°F oven for 10-20 minutes, or until golden. Cool completely before removing from baking sheet.
8. Store airtight.

ORANGE BLOSSOM GIN & TONIC

INGREDIENTS:
1 ½ oz. Mandarin Orange Juice (from 1 mandarin oranges or clementine)
1 ½ oz. Durham Distillery Conniption Barrel Aged Gin
4 oz. Fever-Tree Elderflower Tonic Water

INSTRUCTIONS:
In a highball glass filled with ice, add juice, tonic and gin. Stir & enjoy!
This cocktail is sunny and crisp, like the sparkling reflection of sunshine in a clear blue sky off of fresh fallen snow!

Recipe by Jennifer Hicks
Blue Ridge: The Museum Restaurant
North Carolina Museum of Art

The Newark Museum of Art