

Dining & Wine

FOOD STUFF

For Easter, Almond Cookies From Lombardy



Tony Cenicola/The New York Times

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Published: March 23, 2010

The assumption, when it comes to the almond cookies called amaretti, is that they are small, round and come from Saronno, Italy, in a tall red tin. But there are other kinds, notably these deeply flavored handmade ones from Gallarate, a city north of Milan in Lombardy. They are a classic Easter cookie from the region, rich with almond paste inside a delicate meringue-like confection, and are packed in a pretty, suitably pink gift box.

Fratelli Gnocchi Amaretti are \$42 for a 15-ounce box at Dean & DeLuca stores in SoHo and on Madison Avenue, and at deandeluca.com.


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A version of this article appeared in print on March 24, 2010, on page D3 of the New York edition.