

flourless choc chickpea biscotti

Ingredients

- 2 Egg whites
- 3/4 cups Caster sugar
- 1 tblsp Rose water
- 1½ Chickpeas flour
- ½ tsp Vanilla essence
- 1½ cups Almond meal
- 100g Chocolate chips
- 100g Roasted chickpeas, crushed
- 100g Ground pistachio

Method

- In a food processor place the egg whites, process until creamy
- Add the caster sugar, vanilla essence, rose water, almond meal and chickpea flour, mixing after adding each one.
- Mix in the chocolate
- Once the mixture is mixed well, roll into desired shape
- Roll into the dry chickpeas and pistachios , place on baking tray
- Place in the oven at 180 degrees for 15 minutes or until golden brown
- Wait until cool before eating