



SOFT AMARETTI WITH MOGADOR PREMIUM-AMANDA-AVOLETTA-MANDEL ROYAL

DIFFERENT BASIC RECIPES TO MAKE THESE ITALIAN TYPICAL SWEETS MARKED BY BITTER ALMOND FLAVOUR

DIFFICULTY LEVEL



SOFT AMARETTI BATTER WITH MANDEL ROYAL

INGREDIENTS

MANDEL ROYAL	g 1.000
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 25-50
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

SOFT AMARETTI BATTER WITH AMANDA

INGREDIENTS

AMANDA	g 1.000
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 25-30
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

SOFT AMARETTI BATTER WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM	g 1.000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 200
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

SOFT AMARETTI BATTER WITH VIENNESE

INGREDIENTS

VIENNESE	g 1000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 200
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

SOFT AMARETTI BATTER WITH MANTECA

INGREDIENTS

MANTECA	g 100
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 200
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

INGREDIENTS

AVOLETTA	g 1000
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 250
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

FINAL COMPOSITION

Mix all the ingredients in a planetary mixer with a paddle attachment, until the batter is well combined.

Trasfer into a pastry a bag fitted with a round plain tip and pipe small dots onto parchment paper sheets.

Sprinkle with sugar and let them dry in a dry place for one hour.

Bake at 200-210°C for 10-12 minutes.

RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER