



# ALMOND BISCUITS

## DIFFERENT VARIANTS OF ALMOND BISCUITS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL   

### ALMOND BISCUITS WITH MOGADOR PREMIUM

#### INGREDIENTS

MOGADOR PREMIUM	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

### ALMOND BISCUITS WITH VIENNESE

#### INGREDIENTS

VIENNESE	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

**ALMOND BISCUITS WITH MANTECA**

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**INGREDIENTS**

MANTECA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

**ALMOND BISCUITS WITH MANDEL ROYAL**

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**INGREDIENTS**

MANDEL ROYAL	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

**ALMOND BISCUITS WITH AMANDA**

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**INGREDIENTS**

AMANDA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

#### **FINAL COMPOSITION**

In a planetary mixer with a paddle attachment, mix all the ingredient except for the chocolate chips, which shall be gently combined later by hand, until you get a firm dough.

Refrigerate for two hours, then roll it out into a 5mm-thick layer and form biscuits using cutters of your own choice.

Bake at about 210°C.