



ALMOND FLAVOURED STICKS AND CHIFFERI WITH MOGADOR PREMIUM - AVOLETTA - MANTECA - VIENNESE

RECIPE FOR ALMOND FLAVOURED STICKS OR CHIFFERI

DIFFICULTY LEVEL



RECIPE WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 100-120

RECIPE WITH VIENNESE

INGREDIENTS

VIENNESE	g 1000
EGG WHITES	g 90-100

RECIPE WITH MANTECA

INGREDIENTS

MANTECA	g 1000
EGG WHITES	g 90-100

RECIPE WITH AVOLETTA

INGREDIENTS

AVOLETTA	g 1000
EGG WHITES	g 150

COATING AND DECORATION

INGREDIENTS

ALMOND FLAKES	To Taste
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FINAL COMPOSITION

In a planetary mixer with a paddle attachment, mix the ingredients together for a few minutes, until you well combined and smooth.

Transfer into a pastry bag fitted with a round plain tip and pipe some small "horseshoes" or sticks.

Moisten the surface of the sweets and cover it with almond flakes. Dust with sugar, let them rest for 2 hours, then bake at 215-220°C for 8-10 minutes.