



# FAVE DEI MORTI

## TYPICAL ITALIAN AUTUMN BISCUITS

DIFFICULTY LEVEL   

### DOUGH MADE WITH MANDEL ROYAL

#### INGREDIENTS

MANDEL ROYAL	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 200
VIGOR BAKING	g 15

### DOUGH MADE WITH AMANDA

#### INGREDIENTS

AMANDA	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 200
VIGOR BAKING	g 15

## DOUGH MADE WITH MOGADOR PREMIUM

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### INGREDIENTS

MOGADOR PREMIUM	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 350
VIGOR BAKING	g 15

## DOUGH MADE WITH VIENNESE

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### INGREDIENTS

VIENNESE	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 350
VIGOR BAKING	g 15

## DOUGH MADE WITH MANTECA

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### INGREDIENTS

MANTECA	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 350
VIGOR BAKING	g 15

INGREDIENTS

AVOLETTA	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 700
EGGS	g 450

FINAL COMPOSITION

- Combine all the ingredients until you get a homogeneous dough.
- Shape the dough into 2-cm diameter ropes and roll them into sugar.
- Cut into small discs, cover with sugar again and place them onto parchment paper sheets.
- Bake at 220-230°C the biscuits turn light golden-brown.