



# RICCIARELLI MADE WITH MOGADOR PREMIUM-VIENNESE-MANTECA-AVOLETTA

TYPICAL ALMOND SWEETS FROM TUSCANY

DIFFICULTY LEVEL   

## RECIPE WITH MOGADOR PREMIUM

### INGREDIENTS

|                 |          |
|-----------------|----------|
| MOGADOR PREMIUM | g 1000   |
| CASTER SUGAR    | g 300    |
| EGG WHITES      | g 80-100 |

## RECIPE WITH VIENNESE

### INGREDIENTS

|              |          |
|--------------|----------|
| VIENNESE     | g 1000   |
| CASTER SUGAR | g 300    |
| EGG WHITES   | g 80-100 |

## RECIPE WITH MANTECA

### INGREDIENTS

|              |          |
|--------------|----------|
| MANTECA      | g 1000   |
| CASTER SUGAR | g 300    |
| EGG WHITES   | g 80-100 |

**INGREDIENTS**

|              |           |
|--------------|-----------|
| AVOLETTA     | g 1000    |
| CASTER SUGAR | g 150     |
| EGG WHITES   | g 120-150 |

**FINAL COMPOSITION**

Mix all the ingredients in a planetary mixer with a paddle attachment until you get a well-combined dough.

Shape into long ropes of 2.5 cm of diameter.

Dust the work surface with confectioner's sugar and lay the ropes on it. Cut into rhombus-shaped pieces and press them with your fingers, then dust with plenty of confectioner's sugar.

Trasfer into tray lined with parchment paper and let them rest for 2-3 hours in a dry place, then bake at 220°C for about 10 minutes.