



# SOFT BISCUITS WITH "AMARETTO" TASTE

## STEP 1

### INGREDIENTS

AMANDA	g 1.000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 100
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

### PREPARATION

WithAMANDA: AMANDAg 1.000 Icing sugar g 200 Egg whites g 100 VIGOR bakingg 5 Bitter almond flavouring - q.s. With VIENNESE or MANTECA: VIENNESE or MANTECAg 1.000 Icing sugar g 200 Egg whites g 200 VIGOR bakingg 5 Bitter almond flavouring - q.s. Mix all the ingredients in order to obtain a smooth, uniform dough and deposit small amounts of the dough on ovenproof paper using a pastry bag with smooth nozzle. Sprinkle with caster sugar and leave to dry out in a dry environment for about an hour. Bake at 200-210°C for 10-12 minutes.

## STEP 2

### INGREDIENTS

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

### PREPARATION

WithAMANDA: AMANDAg 1.000 Icing sugar g 200 Egg whites g 100 VIGOR bakingg 5 Bitter almond flavouring - q.s. With VIENNESE or MANTECA: VIENNESE or MANTECAg 1.000 Icing sugar g 200 Egg whites g 200 VIGOR bakingg 5 Bitter almond flavouring - q.s. Mix all the ingredients in order to obtain a smooth, uniform dough and deposit small amounts of the dough on ovenproof paper using a pastry bag with smooth nozzle. Sprinkle with caster sugar and leave to dry out in a dry environment for about an hour. Bake at 200-210°C for 10-12 minutes.