



# SOFT AMARETTI WITH MOGADOR PREMIUM- AMANDA-AVOLETTA-MANDEL ROYAL

🏠 Basic level

DIFFERENT BASIC RECIPES TO MAKE THESE ITALIAN TYPICAL SWEETS MARKED BY BITTER ALMOND FLAVOUR



**RECIPE CREATED BY:**

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Pastry Chef

## FINAL COMPOSITION

Mix all the ingredients in a planetary mixer with a paddle attachment, until the batter is well combined. Transfer into a pastry bag fitted with a round plain tip and pipe small dots onto parchment paper sheets. Sprinkle with sugar and let them dry in a dry place for one hour. Bake at 200-210°C for 10-12 minutes.

**irca**  
GROUP

Extraordinary  
made simple.