



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

chef Basic level

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

## SOFT AMARETTI BATTER WITH MANDEL ROYAL

### INGREDIENTS

#### MANDEL ROYAL

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

1.000g Balanced formulation with MANDEL ROYAL.

100g See the preparation process below.

25-50g

5g

qb

## SOFT AMARETTI BATTER WITH AMANDA

### INGREDIENTS

#### AMANDA

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

1.000g Balanced formulation with AMANDA.

100g See the preparation process below.

25-30g

5g

qb

## SOFT AMARETTI BATTER WITH MOGADOR PREMIUM

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### INGREDIENTS

#### MOGADOR PREMIUM

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

1.000g Balanced formulation with MOGADOR PREMIUM.

200g See the preparation process below.

200g

5g

qb

## SOFT AMARETTI BATTER WITH VIENNESE

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### INGREDIENTS

#### VIENNESE

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

1000g Balanced formulation with VIENNESE.

200g See the preparation process below.

200g

5g

qb

## SOFT AMARETTI BATTER WITH MANTECA

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### INGREDIENTS

#### MANTECA

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

100g Balanced formulation with MANTECA.

200g See the preparation process below.

200g

5g

qb

## SOFT AMARETTI BATTER WITH AVOLETTA

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### INGREDIENTS

#### AVOLETTA

confectioner's sugar

egg whites

#### VIGOR BAKING

bitter almond flavouring

### PREPARATION

1000g Balanced formulation with AVOLETTA.

100g See the preparation process below.

250g

5g

qb

## Final composition

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- 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.