

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

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

Final composition

Mix all the ingredients in a planetary mixer with a paddle attachment, until the batter is well combined. Trasfer into a pastry a 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.