



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

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

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

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

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

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

- 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.



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