



# BACI DI DAMA (MOGADOR PREMIUM-VIENNESE-MANTECA-AVOLETTA)

chef Basic level

BASIC RECIPE FOR ITALIAN BACI DI DAMA

## BACIO DI DAMA DOUGH WITH MOGADOR PREMIUM

### INGREDIENTS

#### MOGADOR PREMIUM

all-purpose flour

unsalted butter 82% fat

### PREPARATION

1.000g Balanced formulation with MOGADOR PREMIUM.

550g See the preparation process below.

500g

## BACIO DI DAMA DOUGH WITH VIENNESE

### INGREDIENTS

#### VIENNESE

all-purpose flour

unsalted butter 82% fat

### PREPARATION

1000g Balanced formulation with VIENNESE.

550g See the preparation process below.

500g

## BACIO DI DAMA DOUGH WITH MANTECA

### INGREDIENTS

#### MANTECA

all-purpose flour

unsalted butter 82% fat

### PREPARATION

1000g Balanced formulation with MANTECA.

550g See the preparation process below.

500g

## BACIO DI DAMA DOUGH WITH AVOLETTA

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### INGREDIENTS

#### AVOLETTA

all-purpose flour

unsalted butter 82% fat

### PREPARATION

1000g Balanced formulation with AVOLETTA.

550g See the preparation process below.

400g

## FILLING

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### INGREDIENTS

#### PASTA BITTER

### PREPARATION

qb -Pair the cookies ("baci") using PASTA BITTER.

-If the filling cream turns out too soft, an excellent solution is to add a few drops of water until the desired consistency is achieved (max 20 g/kg).

## Final composition

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-Mix all the ingredients in a planetary mixer until you get a firm dough.

-Refrigerate for at least two hours.

-Shape some small balls of 5-6 grams, place them onto parchment paper sheets and bake at 180-190°C for a few minutes.