



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

👤 Basic level

BASIC RECIPE FOR ITALIAN BACI DI DAMA

FINAL COMPOSITION

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

Refrigerate fo 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.