



ALMOND BISCUITS

👤 Basic level

DIFFERENT VARIANTS OF ALMOND BISCUITS WITH CHOCOLATE CHIPS

ALMOND BISCUITS WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM

all-purpose flour

unsalted butter 82% fat

PEPITA FONDENTE 1100

PREPARATION

900g Balanced formulation with MOGADOR PREMIUM.

550g See the preparation process below.

600g

300g

ALMOND BISCUITS WITH VIENNESE

INGREDIENTS

VIENNESE

all-purpose flour

unsalted butter 82% fat

PEPITA FONDENTE 1100

PREPARATION

900g Balanced formulation with VIENNESE.

550g See the preparation process below.

600g

300g

ALMOND BISCUITS WITH MANTECA

INGREDIENTS

MANTECA

all-purpose flour

unsalted butter 82% fat

PEPITA FONDENTE 1100

PREPARATION

900g Balanced formulation with MANTECA.

550g See the preparation process below.

600g

300g

ALMOND BISCUITS WITH MANDEL ROYAL

INGREDIENTS

MANDEL ROYAL

all-purpose flour

unsalted butter 82% fat

PEPITA FONDENTE 1100

PREPARATION

900g Balanced formulation with MANDEL ROYAL.

550g See the preparation process below.

600g

300g

ALMOND BISCUITS WITH AMANDA

INGREDIENTS

AMANDA

all-purpose flour

unsalted butter 82% fat

PEPITA FONDENTE 1100

PREPARATION

900g Balanced formulation with AMANDA.

550g See the preparation process below.

600g

300g

Final composition

-In a planetary mixer with a paddle attachment, mix all the ingredient except for the chocolate chips, which shall be gently combined later by hand, until you get a firm dough.

-Refrigerate for two hours, then roll it out into a 5mm-thick layer and form biscuits using cutters of your own choice.

-Bake at about 210°C.