



FAVE DEI MORTI

chef Basic level

TYPICAL ITALIAN AUTUMN BISCUITS

DOUGH MADE WITH MANDEL ROYAL

INGREDIENTS

MANDEL ROYAL

all-purpose flour

caster sugar

eggs

VIGOR BAKING

PREPARATION

1000g Balanced formulation with MANDEL ROYAL.

800g See the preparation process below.

800-900g

200g

15g

DOUGH MADE WITH AMANDA

INGREDIENTS

AMANDA

all-purpose flour

caster sugar

eggs

VIGOR BAKING

PREPARATION

1000g Balanced formulation with AMANDA.

800g See the preparation process below.

800-900g

200g

15g

DOUGH MADE WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM

all-purpose flour

caster sugar

eggs

VIGOR BAKING

PREPARATION

1000g Balanced formulation with MOGADOR PREMIUM.

800g See the preparation process below.

800-900g

350g

15g

DOUGH MADE WITH VIENNESE

INGREDIENTS

VIENNESE

all-purpose flour

caster sugar

eggs

VIGOR BAKING

PREPARATION

1000g Balanced formulation with VIENNESE.

800g See the preparation process below.

800-900g

350g

15g

DOUGH MADE WITH MANTECA

INGREDIENTS

MANTECA

all-purpose flour

caster sugar

eggs

VIGOR BAKING

PREPARATION

1000g Balanced formulation with MANTECA.

800g See the preparation process below.

800-900g

350g

15g

DOUGH MADE WITH AVOLETTA

INGREDIENTS

AVOLETTA

all-purpose flour

caster sugar

eggs

PREPARATION

1000g Balanced formulation with AVOLETTA.

800g See the preparation process below.

700g

450g

Final composition

- Combine all the ingredients until you get a homogeneous dough.
- Shape the dough into 2-cm diameter ropes and roll them into sugar.
- Cut into small discs, cover with sugar again and place them onto parchment paper sheets.
- Bake at 220-230°C the biscuits turn light golden-brown.