

SOFT BISCUITS WITH "AMARETTO" TASTE

Basic level

PROCEDURE

AMANDA	1.000g
confectioner's sugar	200g
egg whites	100g
VIGOR BAKING	5g
bitter almond flavouring	qb

WithAMANDA: AMANDAg 1.000 Icing sugar g 200 Egg whites g 100 VIGOR bakingg 5 Bitter almond flavouring - q.s. With VIENNESE or MANTECA: VIENNESE or MANTECAg 1.000 Icing sugar g 200 Egg whites g 200 VIGOR bakingg 5 Bitter almond flavouring - q.s. Mix all the ingredients in order to obtain a smooth, uniform dough and deposit small amounts of the dough on ovenproof paper using a pastry bag with smooth nozzle. Sprinkle with caster sugar and leave to dry out in a dry environment for about an hour. Bake at 200-210°C for 10-12 minutes.

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egg whites	200g
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