



# SOFT BISCUITS WITH "AMARETTO" TASTE

chef Basic level

## AMARETTI DOUGH (AMANDA)

### INGREDIENTS

AMANDA  
powdered sugar  
egg whites

### VIGOR BAKING

bitter almond extract

### PREPARATION

1.000g -Mix all the ingredients in a stand mixer fitted with the paddle attachment  
200g until a smooth, homogeneous dough is obtained.  
100g  
5g  
qb

## AMARETTI DOUGH (VIENNESE)

### INGREDIENTS

VIENNESE  
powdered sugar  
egg whites

### VIGOR BAKING

bitter almond extract

### PREPARATION

1.000g Mix all the ingredients in a stand mixer fitted with the paddle attachment  
200g until a smooth, homogeneous dough is obtained.  
200g  
5g  
qb

## Final Composition

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- Pipe small portions of the dough onto baking paper using a plain round tip.
- Sprinkle with granulated sugar and let dry in a dry environment for one hour.
- Bake at 200–210°C for 10–12 minutes.