



SOFT BISCUITS WITH "AMARETTO" TASTE

👤 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

- 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.