



SOFT BISCUITS WITH "AMARETTO" TASTE

👤 Basic level

PROCEDURE

AMANDA
confectioner's sugar
egg whites
VIGOR BAKING
bitter almond flavouring

1.000g
200g
100g
5g
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.

PROCEDURE

VIENNESE
confectioner's sugar
egg whites
VIGOR BAKING
bitter almond flavouring

1.000g
200g
200g
5g
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.