

SOFT BISCUITS WITH "AMARETTO" TASTE

INGREDIENTS

AMANDA confectioner's sugar egg whites

VIGOR BAKING

bitter almond flavouring

PREPARATION

1.000g WithAMANDA: AMANDAg 1.000 Icing sugar g 200 Egg whites g 100 VIGOR 200g bakingg 5 Bitter almond flavouring - q.s. With VIENNESE or MANTECA:

100g 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.

INGREDIENTS

VIENNESE confectioner's sugar egg whites VIGOR BAKING

bitter almond flavouring

PREPARATION

1.000g WithAMANDA: AMANDAg 1.000 lcing sugar g 200 Egg whites g 100 VIGOR 200g bakingg 5 Bitter almond flavouring - q.s. With VIENNESE or MANTECA:

200g 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.