

FAVE DEI MORTI



Typical italian fall cookie

Recipe variants:

- FAVE DEI MORTI WITH MANDEL ROYAL
- FAVE DEI MORTI WITH VIENNESE
- FAVE DEI MORTI WITH AVOLETTA
- FAVE DEI MORTI WITH MOGADOR PREMIUM
- FAVE DEI MORTI WITH MANTECA



Variant **FAVE DEI MORTI**

FAVE DEI MORTI WITH MANDEL ROYAL

👩🍳 Advanced level

Typical italian fall cookie

PREPARATION

MANDEL ROYAL

Low-protein flour
Granulated sugar
Eggs

VIGOR BAKING

1000g
800g
800-900g
200g
15g

Mix all the ingredients until a smooth, uniform dough forms. Shape the dough into logs approximately 2 cm in diameter, rolling them in granulated sugar. Cut the logs into discs, coat them again in granulated sugar, and place them on a baking sheet lined with parchment paper. Bake at 220–230°C until lightly golden brown.



Variant **FAVE DEI MORTI**

FAVE DEI MORTI WITH MOGADOR

PREMIUM

👤 Advanced level

Typical fall italian cookie

PREPARATION

MOGADOR PREMIUM

Low-protein flour
Granulated sugar
Eggs

VIGOR BAKING

1000g
800g
800-900g
350g
15g

Mix all the ingredients until a smooth, uniform dough forms. Shape the dough into logs approximately 2 cm in diameter, rolling them in granulated sugar. Cut the logs into discs, coat them again in granulated sugar, and place them on a baking sheet lined with parchment paper. Bake at 220–230°C until lightly golden brown.



Variant **FAVE DEI MORTI**

FAVE DEI MORTI WITH VIENNESE

👤 Advanced level

Typical fall italian cookie

PREPARATION

VIENNESE

Low-protein flour

Granulated sugar

Eggs

VIGOR BAKING

1000g

800g

800-900g

350g

15g

Mix all the ingredients until a smooth, uniform dough forms. Shape the dough into logs approximately 2 cm in diameter, rolling them in granulated sugar.

Cut the logs into discs, coat them again in granulated sugar, and place them on a baking sheet lined with parchment paper.

Bake at 220–230°C until lightly golden brown.



Variant **FAVE DEI MORTI**

FAVE DEI MORTI WITH MANTECA

👤 Advanced level

PREPARATION

MANTECA

Low-protein flour

Granulated sugar

Eggs

VIGOR BAKING

1000g

800g

800-900g

350g

15g

Mix all the ingredients until a smooth, uniform dough forms. Shape the dough into logs approximately 2 cm in diameter, rolling them in granulated sugar.

Cut the logs into discs, coat them again in granulated sugar, and place them on a baking sheet lined with parchment paper.

Bake at 220–230°C until lightly golden brown.



Variant **FAVE DEI MORTI**

FAVE DEI MORTI WITH AVOLETTA

👤 Advanced level

Typical fall italian cookie

PREPARATION

AVOLETTA

Low-protein flour
Granulated sugar
Eggs

1000g
800g
700g
450g

Mix all the ingredients until a smooth, uniform dough forms. Shape the dough into logs approximately 2 cm in diameter, rolling them in granulated sugar. Cut the logs into discs, coat them again in granulated sugar, and place them on a baking sheet lined with parchment paper. Bake at 220–230°C until lightly golden brown.