

# SOFT AMARETTI WITH MOGADOR PREMIUM-AMANDA-AVOLETTA-MANDEL ROYAL

## DIFFERENT BASIC RECIPES TO MAKE THESE ITALIAN TYPICAL SWEETS MARKED BY BITTER ALMOND FLAVOUR

DIFFICULTY LEVEL B B B







### SOFT AMARETTI BATTER WITH MANDEL ROYAL

### **INGREDIENTS**

g 1.000 MANDEL ROYAL g 100 CONFECTIONER'S SUGAR EGG WHITES g 25-50 VIGOR BAKING g 5 To Taste BITTER ALMOND FLAVOURING

### **SOFT AMARETTI BATTER WITH AMANDA**

#### **INGREDIENTS**

g 1.000 AMANDA CONFECTIONER'S SUGAR g 100 g 25-30 EGG WHITES g 5 VIGOR BAKING BITTER ALMOND FLAVOURING To Taste



## **SOFT AMARETTI BATTER WITH MOGADOR PREMIUM**

#### **INGREDIENTS**

MOGADOR PREMIUM g 1.000
CONFECTIONER'S SUGAR g 200
EGG WHITES g 200
VIGOR BAKING g 5
BITTER ALMOND FLAVOURING TO Taste

### **SOFT AMARETTI BATTER WITH VIENNESE**

### **INGREDIENTS**

VIENNESE g 1000
CONFECTIONER'S SUGAR g 200
EGG WHITES g 200
VIGOR BAKING g 5
BITTER ALMOND FLAVOURING TO Taste

## **SOFT AMARETTI BATTER WITH MANTECA**

### **INGREDIENTS**

MANTECA g 100
CONFECTIONER'S SUGAR g 200
EGG WHITES g 200
VIGOR BAKING g 5
BITTER ALMOND FLAVOURING To Taste



## **SOFT AMARETTI BATTER WITH AVOLETTA**

#### **INGREDIENTS**

AVOLETTA	g 1000
CONFECTIONER'S SUGAR	g 100
EGG WHITES	g 250
VIGOR BAKING	g 5
BITTER ALMOND FLAVOURING	To Taste

#### FINAL COMPOSITION

Mix all the ingredients in a planetary mixer with a paddle attachment, until the batter is well combined.

Trasfer into a pastry a bag fitted with a round plain tip and pipe small dots onto parchment paper sheets.

Sprinkle with sugar and let them dry in a dry place for one hour.

Bake at 200-210°C for 10-12 minutes.



## RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

