



## STEP 1

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### INGREDIENTS

PERSIGOLD	g 500
CASTER SUGAR	g 400
ALL-PURPOSE FLOUR	g 100
EGG WHITES	g 220-240
BITTER ALMOND FLAVOURING	To Taste

### PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.