



## ALMOND BISCUITS

### DIFFERENT VARIANTS OF ALMOND BISCUITS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL



#### ALMOND BISCUITS WITH MOGADOR PREMIUM

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##### INGREDIENTS

MOGADOR PREMIUM	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

#### ALMOND BISCUITS WITH VIENNESE

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##### INGREDIENTS

VIENNESE	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

## ALMOND BISCUITS WITH MANTECA

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### INGREDIENTS

MANTECA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

## ALMOND BISCUITS WITH MANDEL ROYAL

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### INGREDIENTS

MANDEL ROYAL	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

## ALMOND BISCUITS WITH AMANDA

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### INGREDIENTS

AMANDA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

## FINAL COMPOSITION

In a planetary mixer with a paddle attachment, mix all the ingredient except for the chocolate chips, which shall be gently combined later by hand, until you get a firm dough.

Refrigerate for two hours, then roll it out into a 5mm-thick layer and form biscuits using cutters of your own choice.

Bake at about 210°C.