

# ALMOND FLAVOURED STICKS AND CHIFFERI WITH MOGADOR PREMUM - AVOLETTA - MANTECA - VIENNESE

### RECIPE FOR ALMOND FLAVOURED STICKS OR CHIFFERI

DIFFICULTY LEVEL B B B



#### RECIPE WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM g 1000

EGG WHITES g 100-120

**RECIPE WITH VIENNESE** 

**INGREDIENTS** 

g 1000 VIENNESE

g 90-100 EGG WHITES

**RECIPE WITH MANTECA** 

**INGREDIENTS** 

MANTECA g 1000

g 90-100 EGG WHITES



#### **RECIPE WITH AVOLETTA**

**INGREDIENTS** 

AVOLETTA g 1000

EGG WHITES g 150

## **COATING AND DECORATION**

**INGREDIENTS** 

ALMOND FLAKES To Taste

#### FINAL COMPOSITION

In a planetary mixer with a paddle attachment, mix the ingredients together for a few minutes, until you well combined and smooth.

Transfer into a pastry bag fitted with a round plain tip and pipe some small "horseshoes" or sticks.

Moisten the surface of the sweets and cover it with almond flakes. Dust with sugar, let them rest for 2 hours, then bake at 215-220°C for 8-10 minutes.

