



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

### RECIPE FOR ALMOND FLAVOURED STICKS OR CHIFFERI

DIFFICULTY LEVEL



#### RECIPE WITH MOGADOR PREMIUM

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##### INGREDIENTS

|                 |           |
|-----------------|-----------|
| MOGADOR PREMIUM | g 1000    |
| EGG WHITES      | g 100-120 |

#### RECIPE WITH VIENNESE

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##### INGREDIENTS

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| VIENNESE   | g 1000   |
| EGG WHITES | g 90-100 |

#### RECIPE WITH MANTECA

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##### INGREDIENTS

|            |          |
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| MANTECA    | g 1000   |
| EGG WHITES | g 90-100 |

## RECIPE WITH AVOLETTA

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### INGREDIENTS

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| AVOLETTA   | g 1000 |
| EGG WHITES | g 150  |

## COATING AND DECORATION

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### INGREDIENTS

|               |          |
|---------------|----------|
| ALMOND FLAKES | To Taste |
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### 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.