



FAVE DEI MORTI

TYPICAL ITALIAN AUTUMN BISCUITS

DIFFICULTY LEVEL



DOUGH MADE WITH MANDEL ROYAL

INGREDIENTS

| | |
|-------------------|-----------|
| MANDEL ROYAL | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 800-900 |
| EGGS | g 200 |
| VIGOR BAKING | g 15 |

DOUGH MADE WITH AMANDA

INGREDIENTS

| | |
|-------------------|-----------|
| AMANDA | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 800-900 |
| EGGS | g 200 |
| VIGOR BAKING | g 15 |

DOUGH MADE WITH MOGADOR PREMIUM

INGREDIENTS

| | |
|-------------------|-----------|
| MOGADOR PREMIUM | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 800-900 |
| EGGS | g 350 |
| VIGOR BAKING | g 15 |

DOUGH MADE WITH VIENNESE

INGREDIENTS

| | |
|-------------------|-----------|
| VIENNESE | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 800-900 |
| EGGS | g 350 |
| VIGOR BAKING | g 15 |

DOUGH MADE WITH MANTECA

INGREDIENTS

| | |
|-------------------|-----------|
| MANTECA | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 800-900 |
| EGGS | g 350 |
| VIGOR BAKING | g 15 |

INGREDIENTS

| | |
|-------------------|--------|
| AVOLETTA | g 1000 |
| ALL-PURPOSE FLOUR | g 800 |
| CASTER SUGAR | g 700 |
| EGGS | g 450 |

FINAL COMPOSITION

Combine all the ingredients until you get a homogeneous dough.

Shape the dough into 2-cm diameter ropes and roll them into sugar.

Cut into small discs, cover with sugar again and place them onto parchment paper sheets.

Bake at 220-230°C the biscuits turn light golden-brown.