

# PIZZICATI MADE WITH MOGADOR PREMIUM-VIENNESE-MANTECA-AVOLETTA

# TINY BISCUITS WITH ALMOND FLAVOUR

DIFFICULTY LEVEL B B B







# PIZZICATI RECIPE WITH MOGADOR

#### **INGREDIENTS**

MOGADOR PREMIUM g 1.000

g 200 CONFECTIONER'S SUGAR

g 150-200 EGG WHITES

## PIZZICATI RECIPE WITH MANTECA

#### **INGREDIENTS**

g 1000 MANTECA

g 200 CONFECTIONER'S SUGAR

g 150-200 EGG WHITES

## **PIZZICATI RECIPE WITH VIENNESE**

#### **INGREDIENTS**

g 1000 VIENNESE

CONFECTIONER'S SUGAR g 200

g 150-200 EGG WHITES



## PIZZICATI RECIPE WITH AVOLETTA

## **INGREDIENTS**

avoletta g 1000

EGG WHITES g 150-200

# FINAL COMPOSITION

Mix the ingredients in a planerary mixer with a paddle attachment until you obtain a well-combined soft batter.

Trasfer into pastry bag fitted with a rounf plain tip and pipe some small dots onto parchment paper sheets. Dust with confectioner's sugar and let dry in a dry place for 4-5 hours.

"Pinch" the dough dots with your fingers to give them their typical shape and bake at 190-200°C for 10-12 minutes.

