



RICCIARELLI MADE WITH MOGADOR PREMIUM-VIENNESE-MANTECA-AVOLETTA

TYPICAL ALMOND SWEETS FROM TUSCANY

DIFFICULTY LEVEL



RECIPE WITH MOGADOR PREMIUM

INGREDIENTS

| | |
|-----------------|----------|
| MOGADOR PREMIUM | g 1000 |
| CASTER SUGAR | g 300 |
| EGG WHITES | g 80-100 |

RECIPE WITH VIENNESE

INGREDIENTS

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|--------------|----------|
| VIENNESE | g 1000 |
| CASTER SUGAR | g 300 |
| EGG WHITES | g 80-100 |

RECIPE WITH MANTECA

INGREDIENTS

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|--------------|----------|
| MANTECA | g 1000 |
| CASTER SUGAR | g 300 |
| EGG WHITES | g 80-100 |

INGREDIENTS

| | |
|--------------|-----------|
| AVOLETTA | g 1000 |
| CASTER SUGAR | g 150 |
| EGG WHITES | g 120-150 |

FINAL COMPOSITION

Mix all the ingredients in a planetary mixer with a paddle attachment until you get a well-combined dough.

Shape into long ropes of 2.5 cm of diameter.

Dust the work surface with confectioner's sugar and lay the ropes on it. Cut into rhombus-shaped pieces and press them with your fingers, then dust with plenty of confectioner's sugar.

Trasfer into tray lined with parchment paper and let them rest for 2-3 hours in a dry place, then bake at 220°C for about 10 minutes.