



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

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

RECIPE WITH MANTECA

INGREDIENTS

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.