



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

TYPICAL ALMOND SWEETS FROM TUSCANY

DIFFICULTY LEVEL



### RECIPE WITH MOGADOR PREMIUM

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#### INGREDIENTS

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

### RECIPE WITH VIENNESE

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#### INGREDIENTS

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

### RECIPE WITH MANTECA

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#### 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.