



## FAVE DEI MORTI

TYPICAL ITALIAN AUTUMN BISCUITS

DIFFICULTY LEVEL



### DOUGH MADE WITH MANDEL ROYAL

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#### 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

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#### 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

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### 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

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### 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

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### 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.