



PIZZICATI MADE WITH MOGADOR PREMIUM-VIENNESE-MANTECA-AVOLETTA

TINY BISCUITS WITH ALMOND FLAVOUR

DIFFICULTY LEVEL



PIZZICATI RECIPE WITH MOGADOR

INGREDIENTS

MOGADOR PREMIUM	g 1.000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 150-200

PIZZICATI RECIPE WITH MANTECA

INGREDIENTS

MANTECA	g 1000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 150-200

PIZZICATI RECIPE WITH VIENNESE

INGREDIENTS

VIENNESE	g 1000
CONFECTIONER'S SUGAR	g 200
EGG WHITES	g 150-200

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.