



## RICCIARELLI

### STEP 1

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#### INGREDIENTS

PERSIGOLD

g 1.000

CONFECTIONER'S SUGAR

g 700

EGG WHITES

g 60-100

g 180-200

#### PREPARATION

Mix all the ingredients to obtain a smooth dough. Shape loaves with a diameter of about 2,5 cm. Dust the work top with powdered sugar, place the loafs, cut in diamond shapes, press and dust their surface abundantly with powdered sugar. Place on baking tins with parchment paper and bake at 220°C for about 10 minutes.