



ALMOND BISCUITS

DIFFERENT VARIANTS OF ALMOND BISCUITS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL



ALMOND BISCUITS WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

ALMOND BISCUITS WITH VIENNESE

INGREDIENTS

VIENNESE	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

ALMOND BISCUITS WITH MANTECA

INGREDIENTS

MANTECA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

ALMOND BISCUITS WITH MANDEL ROYAL

INGREDIENTS

MANDEL ROYAL	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

ALMOND BISCUITS WITH AMANDA

INGREDIENTS

AMANDA	g 900
ALL-PURPOSE FLOUR	g 550
UNSALTED BUTTER 82% FAT	g 600
PEPITA FONDENTE 1100	g 300

FINAL COMPOSITION

In a planetary mixer with a paddle attachment, mix all the ingredient except for the chocolate chips, which shall be gently combined later by hand, until you get a firm dough.

Refrigerate for two hours, then roll it out into a 5mm-thick layer and form biscuits using cutters of your own choice.

Bake at about 210°C.