



FAVE DEI MORTI

TYPICAL ITALIAN AUTUMN BISCUITS

DIFFICULTY LEVEL



DOUGH MADE WITH MANDEL ROYAL

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

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

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

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

INGREDIENTS

MANTECA	g 1000
ALL-PURPOSE FLOUR	g 800
CASTER SUGAR	g 800-900
EGGS	g 350
VIGOR BAKING	g 15

DOUGH MADE WITH AVOLETTA

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.