



Fave dei morti

Step 1

INGREDIENTS

PERSIGOLD	g 1.000
CASTER SUGAR	g 1.000
ALL-PURPOSE FLOUR	g 900-1.000
EGGS	g 350
VIGOR BAKING	g 20

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.