



## SOFT AMARETTI

### STEP 1

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#### INGREDIENTS

PERSIGOLD	g 1.000
CASTER SUGAR	g 350
LEVOSUCROL	g 50
EGG WHITES	g 200-230
VIGOR BAKING	g 10
VANILLA BEANS	To Taste

#### PREPARATION

Mix all the ingredients in a planetary mixer equipped with paddle for a few minutes, pipe out the dough with a pastry bag onto parchment paper, creating the desired shapes, dust with powdered and let rest overnight. Bake at 210-220°C for about 10 minutes.