



CHIFFERI AND BASTONCINI

STEP 1

INGREDIENTS

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| PERSIGOLD | g 1.000 |
| CONFECTIONER'S SUGAR | g 500 |
| LEVOSUCROL | g 100 |
| EGG WHITES | g 100-120 |

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes. With a pastry bag, make small sticks, dampen their surface with egg whites and roll them in the mixed nuts (sliced almonds, hazelnut grains, pistacchio grains, etc.). Place on baking tins. The Bastoncini should be placed straight and the Chifferi should be bent in the shape of a horseshoe. Dust with powdered sugar. Bake at 210-220°C for 8-10 minutes or after a resting time which may vary depending on individual needs. As an alternative, the sweets may also be shaped by hand following the same directions as above.

STEP 2

INGREDIENTS

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| GRANELLA DI NOCCIOLA | To Taste |
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