

Amaretti

Confectionary - filled with Kirsch



Recipe for 100 amaretti

Recipe No.: KF50025

Amaretti Mixture with California

610 g	21.52 oz	California almond paste 1:1	S12.KK43E
250 g	8.82 oz	icing sugar	special order
2 g	0.07 oz	bitter almond natural flavor	
140 g	4.94 oz	past. liquid egg white	

Combine all ingredients and mix until a smooth mass is created, warm to 45°C/113°F. Stir for 5 minutes in the machine. Pipe dots onto a Silpat mat, using a Ballini template, dust with icing sugar and let dry overnight or dry in the oven at 50°C/ 122°F. Press with three fingers into the surface and bake.

Baking temperature: 210°C/ 410°F

Baking time: 9-10 minutes

Filling

50 g	1.76 oz	pasteurised liquid egg	
220 g	7.76 oz	granulated sugar	
50 g	1.76 oz	water	
200 g	7.05 oz	butter	unsalted, soft
170 g	6 oz	Maracaibo Clasificado 65% Rondo	S12.CS59E
200 g	7.05 oz	butter	unsalted, soft
60 g	2.12 oz	Kirsch 40%vol.	

Whip the whole eggs until foamy. Cook the granulated sugar and water to 120°C/ 248°F before adding carefully to the foamy eggs. Allow to cool to 50°C/ 122°F. Whip the soft butter and Maracaibo Clasificado 65% couverture to obtain a foamy consistency. Slowly fold in the whipped whole eggs, then add the Kirsch.

Setting

S12.CS59E

500 g 17.64 oz Maracaibo Clasificado 65% Rondo

Dip in tempered couverture up to the Amaretti. Dust with powdered sugar.

Felchlin Marketing Material

Ballini template round 28 mm

Felchlin products

Art. no	Products
S12.CS59E	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
S12.KK43E	California almond paste 1:1 special order
VM12	Ballini template round 28 mm

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Telephone 0845 672 8000

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ATELIER DES SAVEURS

Felchlin

SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk