



Gluten-free Cantucci using MUFFIN-MIX GLUTEN-FREE



MUFFIN-MIX GLUTEN-FREE	2.500 kg
Whole egg	0.600 kg
Butter	0.100 kg
Vanilla flavouring	as required
Almonds, whole	1.000 kg
Amaretto	0.050 kg
Total weight	4.250 kg

Mixing time: 3 – 4 minutes, medium speed

Instructions for use: Marinate the almonds for approx. 2 hours in amaretto. Mix all the ingredients at room temperature apart from the almonds. Add the almonds to the batter at the end and shape the batter into sticks of 3 – 4 cm in size. Place the sticks on a baking tray with baking paper and bake. After cooling, cut into slices of 1.0 – 1.5 cm in size and roast.

1st baking temperature: 180 – 190° C

1st baking time: approx. 20 minutes

2nd baking temperature: 160° C

2nd baking time: approx. 20 minutes