



AVOLETTA 10 (2X5)

50/50 powder mix made of almonds and sugar, perfect to make Petits Fours, Delizia Cake and other exquisite almond desserts. Its composition, with the 50% of almonds, makes this mix very versatile and suitable for creating excellent sweets, with the same quality of the traditional preparation.

PRODUCT DETAILS

COD 01060207

CLAIMS

DIRECTIONS FOR USE

Petits fours :

AVOLETTA g 1000

egg white g 150-180

Mix Avoletta together with the a.m. quantity of egg white and bag out on oven resistant paper or pans. Let rest for 4-5 hours, then bake at 230°C for about 5 minutes.

“Delizia” cake :

AVOLETTA g 1000

whole eggs g 150

Mix energetically for some minutes, cover the tart with its characteristic decoration of alternate strips and after at least two hours' wait, bake at 230-240°C until the golden finish desired has been reached. While the products are still warm, glaze with BLITZ diluted by 20% of its weight in water.

TECHNICAL DENOMINATION

semifinished confectionery product

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

