

PERSIGOLD 9

Concentrate paste made with apricot kernels (54%), the ideal for baked pastry products. Marked by a mild amaretto (bitter almond) flavour, it lends itself to the creation of many pastry specialties, such as Ricciarelli, soft amaretti, Petits Fours.

PRODUCT DETAILS

COD 01060327

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS





DIRECTIONS FOR USE

BASE RECIPE FOR PETIT FOUR
PERSIGOLD_______ 1000 g
icing sugar_______ 500 g
honey_______ 100 g
egg white_______ 150 g

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, pipe out the dough with a pastry bag onto parchment paper shaping as desired and bake at 220-230°C for 5-8 minutes. Glaze the sweets while still warm with BLITZ diluited with 20% water.

TECHNICAL DENOMINATION

semifinished pastry product.

