



## VIENNESE 10

Almond paste for baking, made from almonds (10% minimum) and apricot kernels, marked by yellowish-ivory colour and soft-granular texture. Specially made to create Delizia Cake and Petits Fours.

### PRODUCT DETAILS

COD 01060210

CLAIMS

### DIRECTIONS FOR USE

mix in planetary the desired quantity of VIENNESE gradually adding the egg yolk or the water, following the proportions stated:

VIENNESE \_\_\_\_\_ 1000 g

egg yolk (or water) \_\_\_\_\_ 100-120 g

Bag out on well greased pans the Petits Fours, using the apposite pastry bag. Bake at 230°C for 5/6 minutes and then glaze with gum arabic solution. VIENNESE does not require any resting time. VIENNESE can be used for the preparation of "DELIZIA" cakes with excellent results.

### TECHNICAL DENOMINATION

semifinished confectionery product for baking

### ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

