

# PETITS FOURS (MOGADOR PREMIUM)

## ALMOND BISCUITS

DIFFICULTY LEVEL B B B





# PETITS FOURS RECIPE

**PREPARATION** INGREDIENTS

g 1000 MOGADOR PREMIUM Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes.

g 100-120 EGG WHITES

**FINISHING** 

**PREPARATION INGREDIENTS** 

g 200 BLITZ Mix with a whisk.

g 40 WATER

#### FINAL COMPOSITION

Pipe the biscuits onto a tray lined with parchment paper.

Bake at 230-240°C for 8-10 minutes.

When the biscuits are still warm, brush them with the mixture of BLITZ and water.

## AMBASSADOR'S TIPS

You can add 50g of NECTAR to the recipe to make your Petits Fours even softer.

