



## PETITS FOURS (MOGADOR PREMIUM)

### ALMOND BISCUITS

DIFFICULTY LEVEL



#### PETITS FOURS RECIPE

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##### INGREDIENTS

MOGADOR PREMIUM

g 1000

EGG WHITES

g 100-120

##### PREPARATION

Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes.

#### FINISHING

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##### INGREDIENTS

BLITZ

g 200

WATER

g 40

##### PREPARATION

Mix with a whisk.

##### 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.