



## FLAVOURED PETITS FOURS

### ALMOND BISCUITS

DIFFICULTY LEVEL



#### RASPBERRY FLAVOUR

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##### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE LAMPONE	g 70

#### STRAWBERRY FLAVOUR

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##### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE FRAGOLA	g 70

#### LEMON FLAVOUR

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##### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE LIMONE	g 40-50

## MANGO FLAVOUR

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### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
PASTA AROMATIZZANTE MANGO	g 70

## PISTACHIO FLAVOUR

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### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
JOYPASTE PISTACCHIO PURA	g 100-110

## HAZELNUT FLAVOUR

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### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 120-150
JOYPASTE NOCCIOLA PIEMONTE	g 100-110

## FINISHING

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### INGREDIENTS

BLITZ	g 200
WATER	g 40

### PREPARATION

Dilute BLITZ with water.

#### FINAL COMPOSITION

Mix MOGADOR PREMIUM, egg whites and the flavouring paste in a planetary mixer for a few minutes.

Pipe onto parchment paper using a piping tip at your choosing.

Bake for 7-8 minutes at 220-230°C in a deck oven or at 200-210°C in a fan oven.

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



#### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

You can replace BLITZ with BLITZ ICE.