



## 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

### 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 diluted with 20% water.

### TECHNICAL DENOMINATION

semifinished pastry product.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

