



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

