



VIENNESE 10

Almond paste for baking, made from almonds (10% minimum) and apricot kernels, marked by yellowish-ivory colour and soft-granular texture. Specially made to create Delizia Cake and Petits Fours.

PRODUCT DETAILS

COD 01060210

CLAIMS

DIRECTIONS FOR USE

mix in planetary the desired quantity of VIENNESE gradually adding the egg yolk or the water, following the proportions stated:

VIENNESE _____ 1000 g

egg yolk (or water) _____ 100-120 g

Bag out on well greased pans the Petits Fours, using the apposite pastry bag. Bake at 230°C for 5/6 minutes and then glaze with gum arabic solution. VIENNESE does not require any resting time. VIENNESE can be used for the preparation of "DELIZIA" cakes with excellent results.

TECHNICAL DENOMINATION

semifinished confectionery product for baking

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

