



# PETITS FOURS (PERSIGOLD)

## ALMOND SWEETS - SMALL BISCUITS

DIFFICULTY LEVEL   

### PETITS FOURS RECIPE

INGREDIENTS		PREPARATION
PERSIGOLD	g 1000	Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes, until well combined.
CONFECTIONER'S SUGAR	g 500	
LEVOSUCROL	g 100	
EGG WHITES	g 150	

### DECORATION

INGREDIENTS	
BLITZ - DILUTED WITH THE 20% OF WATER	To Taste

### FINAL COMPOSITION

Line a baking tray with parchment paper. Trasfer the mixture into a pastry bag fitted with a ruffle tip and pipe some curls with the shape you prefer onto the prepared tray.

Bake in a deck oven at 220-230°C for 5-8 minutes.

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

### AMBASSADOR'S TIPS

You can replace LEVOSUCROL with NECTAR.