



FLAVOURED PETITS FOURS

ALMOND BISCUITS

DIFFICULTY LEVEL



RASPBERRY FLAVOUR

INGREDIENTS

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

STRAWBERRY FLAVOUR

INGREDIENTS

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

LEMON FLAVOUR

INGREDIENTS

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

MANGO FLAVOUR

INGREDIENTS

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

PISTACHIO FLAVOUR

INGREDIENTS

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

HAZELNUT FLAVOUR

INGREDIENTS

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

FINISHING

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.