



## PETITS FOURS (PERSIGOLD)

### ALMOND SWEETS - SMALL BISCUITS

**DIFFICULTY LEVEL**



#### PETITS FOURS RECIPE

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##### INGREDIENTS

PERSIGOLD	g 1000
CONFECTIONER'S SUGAR	g 500
LEVOSUCROL	g 100
EGG WHITES	g 150

##### PREPARATION

Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes, until well combined.

#### DECORATION

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##### INGREDIENTS

BLITZ - DILUTED WITH THE 20% OF WATER	To Taste
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##### 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.