



## HAZELNUT PETITS FOURS (DELINOISETTE)

### ALMOND SWEETS - SMALL BISCUITS

**DIFFICULTY LEVEL**



#### HAZELNUT PETITS FOURS RECIPE

##### INGREDIENTS

DELINOISETTE

g 1000

EGG WHITES

g 150-180

##### PREPARATION

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

#### DECORATION

##### INGREDIENTS

NOCCIOLE INTERE TOSTATE

To Taste

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 and pipe the biscuits onto the prepared tray. Decorate with NOCCIOLE INTERE TOSTATE, almonds, walnuts etc.

Let the biscuits rest for 4-5 hours.

Bake at 210-230°C for 5-6 minutes.

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