



# PETITS FOURS (MOGADOR PREMIUM)

## ALMOND BISCUITS

DIFFICULTY LEVEL   

### PETITS FOURS RECIPE

#### INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 100-120

#### PREPARATION

Mix the ingredients in a planetary mixer with the paddle attachment for a few minutes.

### FINISHING

#### INGREDIENTS

BLITZ	g 200
WATER	g 40

#### PREPARATION

Mix with a whisk.

#### FINAL COMPOSITION

Pipe the biscuits onto a tray lined with parchment paper.

Bake at 230-240°C for 8-10 minutes.

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

### AMBASSADOR'S TIPS

You can add 50g of NECTAR to the recipe to make your Petits Fours even softer.