



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.