



PETITS FOURS WITH MOGADOR PREMIUM-AVOLETTA-MANTECA-VIENNESE

ALMOND PETITS FOURS

DIFFICULTY LEVEL



RECIPE MADE WITH MOGADOR PREMIUM

INGREDIENTS

MOGADOR PREMIUM	g 1000
EGG WHITES	g 130-150

RECIPE MADE WITH VIENNESE

INGREDIENTS

VIENNESE	g 1000
EGG WHITES	g 100-120

RECIPE MADE WITH MANTECA

INGREDIENTS

MANTECA	g 1000
EGG WHITES	g 80-100

RECIPE MADE WITH AVOLETTA

INGREDIENTS

AVOLETTA	g 1000
EGG WHITES	g 150-180

COATING AND DECORATION

INGREDIENTS

BLITZ - DILUTED WITH THE 20% OF WATER	To Taste
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FINAL COMPOSITION

Mix the ingredients forcefully for a few minutes.

Transfer the mixture in a pastry bag, then pipe the petits fours onto parchment paper sheets. Bake at 230-240°C for 8-10 minutes.

When still warm, glaze the sweets with diluted BLITZ.

AMBASSADOR'S TIPS

The petits fours made with AVOLETTA need a 4-5 hour rest before baking.